

# Spiral Dough Mixer

Removable Bowl  
Model: ABSRBM-200HD

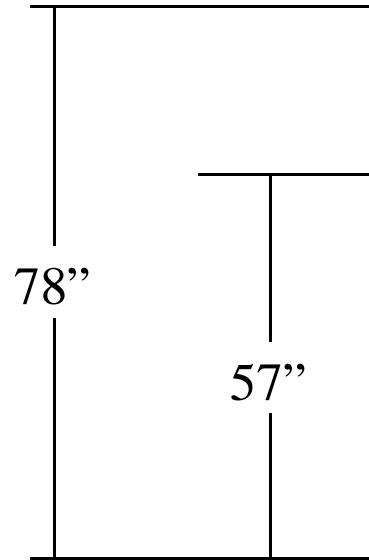
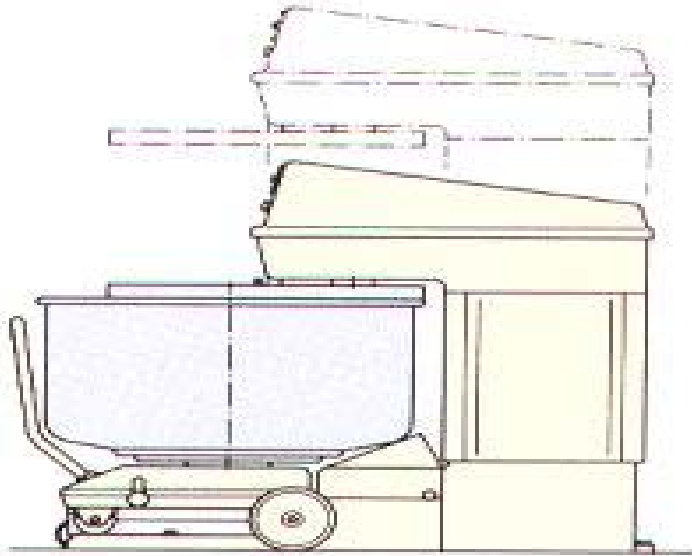


**American Baking Systems offers a line of Heavy Duty, High-yield removable bowl spiral Dough mixers which offer superior production and dough handling qualities**

- *Bakery Equipment*
- *Consulting*
- *Design*



AMERICAN BAKING SYSTEMS, INC.  
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**Electrical:** 208/220 Volt 3 Phase 60 Hz 50 Amps. 6-foot cord with plug ( 5745-AN Plug )  
3 wire + ground. Recommend a 60 Amp slow-blow breaker.

**Horsepower and RPM:** 18 HP RPM Low: 105 High : 210

**Spacing:** 18" from wall in rear. Clear in front for access to controls and bowl loading. 30"  
from top for head raising. **Recommend Anchoring to floor.**

**Features:** Stainless steel bowl, two-speed digital controls with manual back-up.  
Reversible bowl. Solid, dust free bowl cover.

**Capacity:** 200 kg / 440 pounds dough. 250 pounds flour.\*

**Shipping:** Weight: 3,000 lbs Freight class: 85. Fully crated dims: 78" D x 45" W x 68" H

\* Capacities based on 60% water to flour ratio.

## Notes

- All Dimensions are in inches and are approximate.
- Specifications are subject to change without notice.



Meets UL 763 and NSF-8 Standards

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