

Planetary Mixer

20-Quart Electronic



Shown on optional stand.

American Baking Systems now offers a Multi-speed, High-torque, Positive-drive Planetary Mixer, which is designed for Bakeries, Supermarkets, and Restaurants.

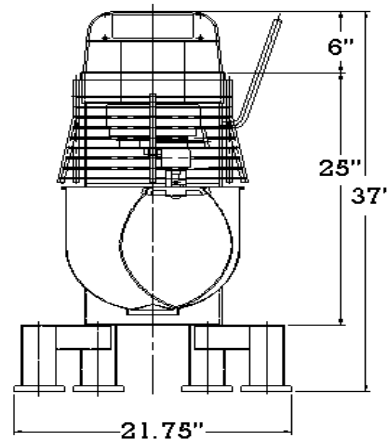
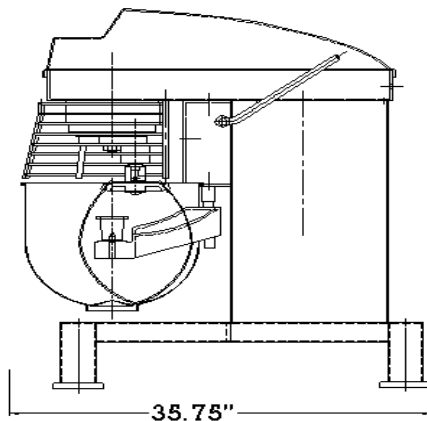
- *Bakery Equipment*
- *Consulting*
- *Design*



AMERICAN BAKING SYSTEMS, INC.
290 LEGION COURT S.W.
CEDAR RAPIDS, IA 52404
Phone: 319-373-5006
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Features

- Solid steel construction
- Timed or un-timed operation
- Ten Speeds, selectable without stopping
- Quiet operation
- Flour Capacity: 5.4 kg / 12 lbs
- Dough Capacity: 8.7 kg / 19.2 lbs
- No Gearbox to service or leak
- Stainless steel bowl and wire whip
- Stainless steel hook and paddle
- Slow start in all speeds—No product loss on start-up
- 110 Volt 1 Phase 60 HZ 15 Amps
1.5 HP
- 1 year Parts and Labor Warranty.



NOTES:

- Supplied with 6-foot cord with Grounding plug
- 20/10L machine is supplied with two bowls, hooks, paddles, and whips in each size—20 and 10 Qt.
- OPTION: Plated Steel Table for mounting unit up off of floor
- Shipping Weight: 400 Pounds, Freight class 85
- All dimensions are in inches and are approximate.
- Specifications are subject to change without notice.



Meets UL763 and NSF-8 Standards

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