

Spiral Dough Mixers

Model:

Two-Speed - Heavy Duty Series

ABSFBM-50

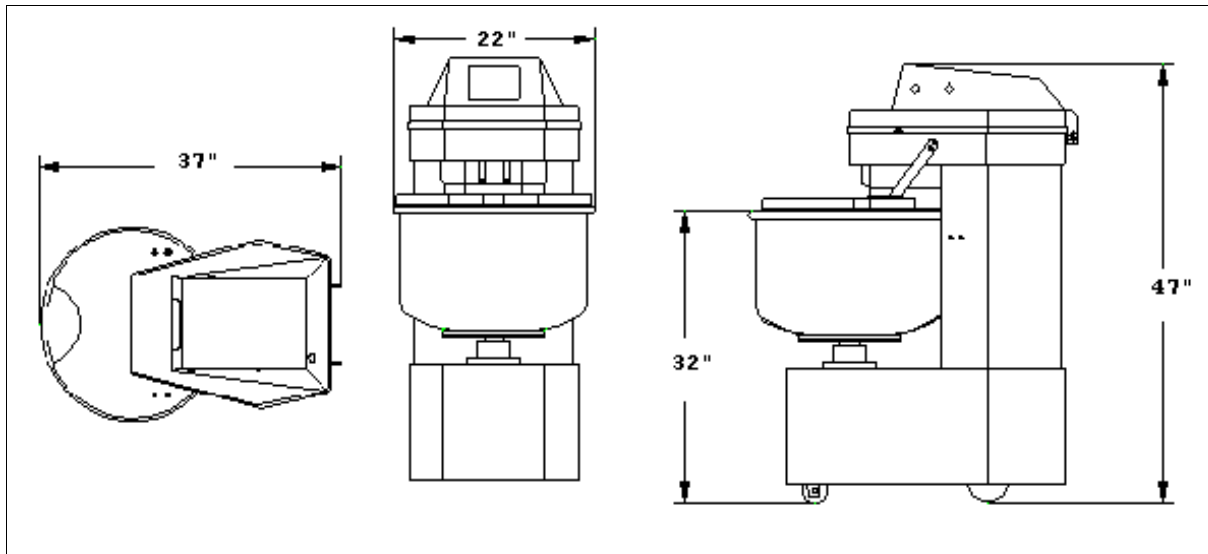


American Baking Systems offers a complete line of Spiral Dough Mixers designed for the Artisan Bread Shop, Pastry Shop, or In-store Supermarket Bakery.

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



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Electrical: 208/220 Volt 3 Phase 60 Hz 10.5/10 Amp 3.75 kw. 6-foot cord with plug.
3 wire + ground. Recommend a 20 Amp slow-blow breaker. (NEMA L15-20P)

Horsepower and RPM: 4 HP RPM Low: 135 High : 272

Spacing: 6" from wall in rear. Clear in front for access to controls and bowl loading.

Features: Stainless steel bowl, two-speed digital controls with manual back-up.
Reversible bowl and hook. On casters for easy movement around bakery.
Leveling pads hold unit in place when mixing. Solid, dust-free bowl cover.

Capacity: 50 kg / 110 pounds dough. 55 pounds flour.*

Shipping: Weight: 712 lbs Freight class: 85. Fully crated dims: 40" D x 25" W x 53" H

Notes * Capacities based on 60% water to flour ratio

- 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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