

Spiral Dough Mixers

Model:

Two-Speed - Heavy Duty Series

ABSFBM-80T

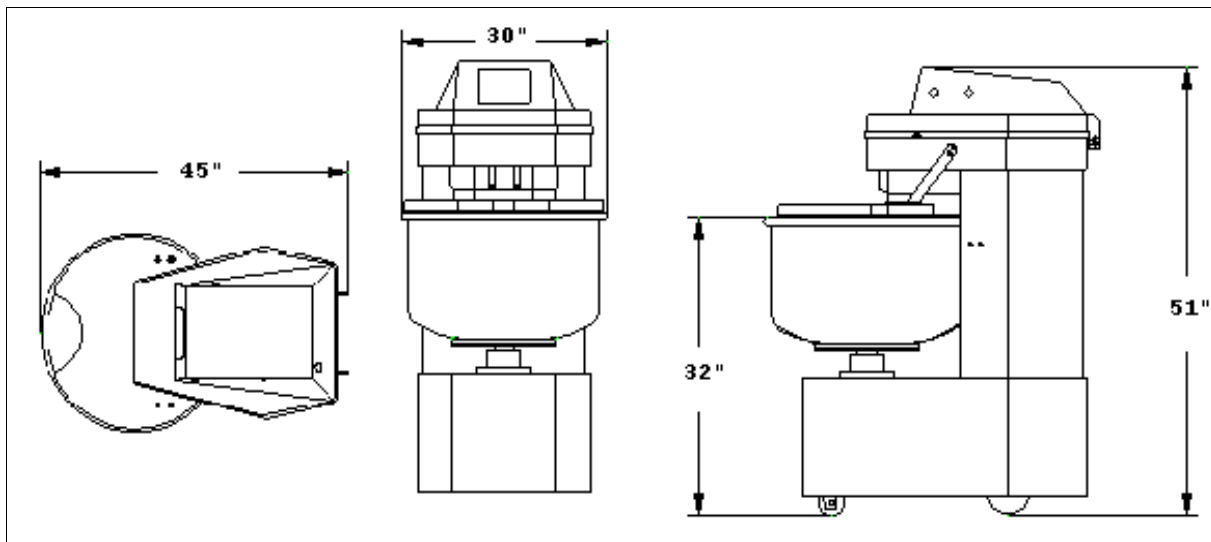


American Baking Systems offers a complete line of Spiral Dough Mixers designed for the Artisan Bread Shop, Pastry Shop, or In-store Supermarket Bakery.

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



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Electrical: 208/220 Volt 3 Phase 60 Hz 14.6/13.8 Amps. 6-foot cord with twist-lock plug (L15-30P) 3 wire + ground. Recommend a 25 Amp slow-blow breaker.

Horsepower and RPM: 7 HP RPM Low: 122 High : 246

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.

Capacity: 80 kg / 166 pounds dough. 110 pounds flour.*

Shipping: Weight: 1,014 pounds, freight class 85. Fully crated dims: 51" D x 35" W x 58" 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.

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Meets UL 763 and NSF-8 Standards



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