



Model ABSFBM-50

Commercial Spiral Mixer

TECHNICAL SPECIFICATIONS

Heavy-Use 50kg Spiral Mixer | 2-Speeds



ELECTRICAL: 208v - 220v | 60hz | 3-Phase | Two Speed | 15 amps | 3 wire + ground | 20 amp breaker recommended
Shipped with NEMA L1530p plug and matching L1530R receptacle.

HORSEPOWER: 4 hp - RPM Low: 135 High: 272

SPACING: 6-inch 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 and leveling pads hold unit in place when mixing. Solid, dust-free bowl cover.

CAPACITY: 50qt bowl size | 55 lbs. of flour | 16qt water
(120-140) 9oz dough balls

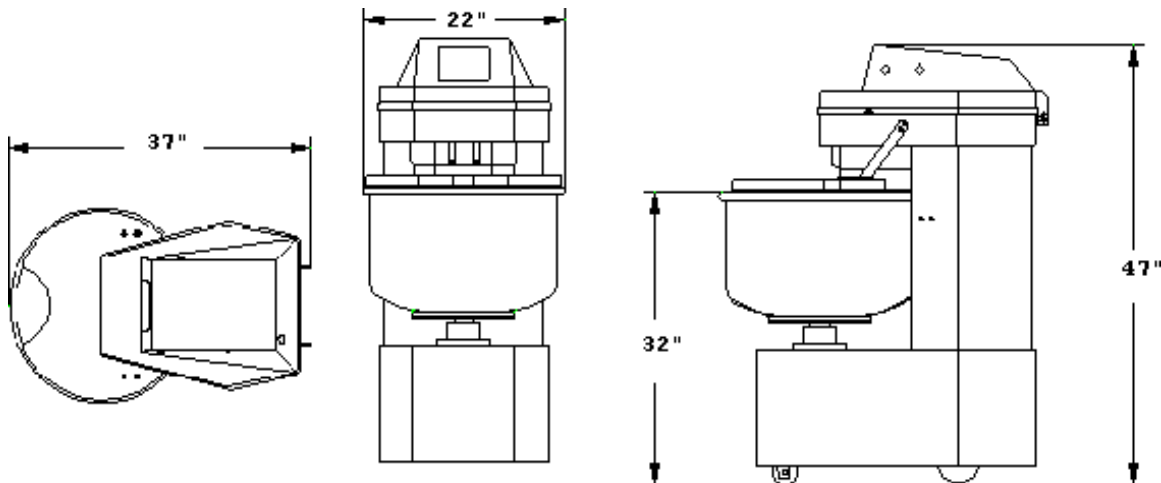
WEIGHT: 712 pounds

SHIPPING: In wooden crate via common carrier

NOTE: Capacities based on 60% water to flour ratio



Meets UL 763 and NSF-8 Standards





Model ABSFBM-80

Commercial Spiral Mixer

TECHNICAL SPECIFICATIONS

80kg Spiral Mixer | 2-Speeds



ELECTRICAL: 208v - 220v | 60hz | 3-Phase | Two Speed | 20 amps | 3 wire + ground | 25 amp breaker recommended
Shipped with NEMA LI530p plug and matching LI530R receptacle.

HORSEPOWER: 7 hp - RPM Low: 122 High: 246

SPACING: 6-inch 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 and leveling pads hold unit in place when mixing.

CAPACITY: 90qt bowl size | 110 lbs. of flour | 32qt water
(200-280) 9oz dough balls

WEIGHT: 1,014 pounds

SHIPPING: In wooden crate via common carrier

NOTE: Capacities based on 60% water to flour ratio



Meets UL 763 and NSF-8 Standards

