

Project		
AIA #	SIS #	‡
Item #	Quantity	C.S.I. Section 114000



ABSFBM-200T - Two-Speed Heavy Duty Spiral Dough Mixer



MARKETING SPECIFICATION

Spiral Mixer shall be an ABS-FBM-200T Mixer with heavy gauge reversible stainless steel bowl and dough hook. Dough Hook shall be cylindrical in cross section with a "J" type end to reach the center of the bowl without contact, holding a bowl clearance of 3/16 inch. Bowl shall have solid stainless steel top ring, fully welded to the bowl, polished. Bowl shall be fitted with Polyethylene upper bowl guide rollers with sealed ball bearings. Mixer shall be built with heavy gauge, welded, rigid steel frame box and head. Mixer shall be fitted with a heavy wrought stainless steel (not cast) dough breaker bar. Mixer shall have digital timer and speed indicator, operable in both timer and manual modes. Mixer shall have 2-forward dough hook speeds, not variable speed, and shall have independent reversible bowl and hook drive motor drive system with dual stage, nonslip, low noise-high torque belt drive system. The solid bowl cover with ingredient opening prevents operator injury by reducing ingredient dust in the workspace. The safety interlocked bowl cover shall be opened during mixing, pausing the mixing action without resetting timers. Mixer shall have controls and emergency stop button mounted at eye level on the front side. Mixer shall be ETL listed as meeting UL 763 and NSF 8 codes.

Model ABSFBM-200T *275 lbs. flour / 440 lbs. dough capacity

STANDARD FEATURES

- Strong Welded Steel Body with NSF epoxy paint
- Fixed Heavy Gauge Stainless Steel Bowl
- "J" Style Stainless Steel Hook for max development
- Heavy-Duty Stainless-Steel Breaker Bar
- Heavy-Duty Cast-Iron Ball Bearing Motors
- Three Digital Timer Control panel with manual back up and Auto Bowl Reverse
- Reversible Bowl and Bowl Jog standard
- High Torque, Non-Slip quiet Belt Drive
- Three Point Caster System for easy moving.
- Four Screw- Down Leveling Feet for Stability
- PVC Solid Bowl Cover with Safety Interlock
- Ingredient Fill Opening in front of Bowl Cover
- Electrical: 208/220 volt, 3 Phase, 60 Hz

CONTROL AND PERFORMANCE FEATURES

- High Torque, Shock Absorbing, Non-Slip, Silent Belt Drive
- Dual Motors- Heavy Duty Cast Iron with Sealed Ball Bearings
- Two Forward Dough Hook Speeds
- Digital Control Panel, Three Timers—Manual or Auto Controls
- Emergency Stop Button mounted at Eye Level
- Automatic Reset Over Current Protection—Control Panel Indicated
- Manual Back-Up Control System
- 6-Foot Electrical Cord with 5745-AN Plug
- Dual Upper Bowl Guide Rollers

OPTIONS & ACCESSORIES

• Single-phase, Two-Speed Electric

STANDARD PRODUCT WARRANTY

 One-Year Parts and Labor (US including Alaska and Hawaii, Canada)



Meets UL 763 and NSF-8 Standards









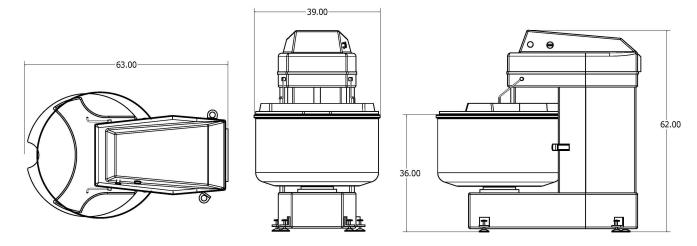
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Send Orders to: ABSorders@mpmfeg.com



ABSFBM-200T



ABSFBM-200T ELECTRICAL SPECIFICATIONS					
Electrical	208/240/60/3				
Plug	3-Wire + Ground				
	5745-AN Plug				
Breaker	50 Amp Slow-Blow Breaker				
Motor HP	18 HP				
Motor RPM	Low: 105				
	High: 210				
Motor kW	37.5 / 35 Amps				

ABSFBM-200T CAPACITIES						
Capacity (lbs)	Flour 242					
	Dough	440				
Spiral Speed (RPM)	Speed 1	98				
	Speed 2	196				
Bowl Speed (RPM) Speed 1 (rpm)		11				

SHIPPING									
Mode	el	Crated Dimensions Height x Width x Depth	Unit Dimensions Height x Width x Depth	-	Net Weight	Freight Class	Door Clearance	Fork Lift Delivery Recommended	
ABSFBM-	-200T	73" x 68" x 46"	62"x 39" x 63"	3250	2970	85	Verify path from loading dock to install location.	Yes	



Send Orders to: ABSorders@mpmfeg.com