



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



# ABSFBM-25 - Two-Speed Heavy Duty Spiral Dough Mixer



## MODEL ABSFMB-25

27.5 lb flour / 55 lb 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; adjustable for various dough types
- Heavy-Duty Stainless-Steel Breaker Bar
- Heavy-Duty Cast-Iron Ball Bearing Motor
- Two Digital Timer Control Panel with manual back up
- 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
- Heavy Duty 3 HP motor; 208-220/60/3

### CONTROL AND PERFORMANCE FEATURES

- High Torque, Shock Absorbing, Non-Slip, Silent Belt Drive
- Single Motor, Heavy Duty Cast Iron with Sealed Ball Bearings
- Digital Control Panel, Two Timers – Manual or Automatic 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 NEMA Cord Cap
- Dual Upper Bowl Guide Rollers

### OPTIONS & ACCESSORIES

- Single-phase, Two-Speed Electric

### STANDARD PRODUCT WARRANTY

- One Year Parts and Labor (Contiguous USA and Canada MainLand)

### MARKETING SPECIFICATIONS

Specified mixer shall be an ABSFBM-25 fixed bowl mixer with solid welded steel body, finished in NSF epoxy paint, and fitted with heavy duty bowl guide rollers, three point caster system and leveling jacks on all four corners. Mixing bowl shall be heavy gauge stainless steel with fully welded stainless steel top ring for rigidity and interior machined surface for max dough development. Dough hook shall be stainless steel and cylindrical in cross section with a 'J' style extended sweep end delivering max dough development; adjustable hook to accommodate various dough types. Mixer shall be supplied with digital controls with large easy to read displays, two separate timers for low and high speeds, auto change from low to high, auto and manual operation, and mixing pause without timer reset. Mixer shall have non-slip, 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 manual back-up control panel and emergency stop switch mounted at eye level. Modular repair system enables quick, low cost repair when required. Mixer series complies with ETL listing, meeting UL 763 and NSF 8 requirements.



Meets UL 763 and NSF-6



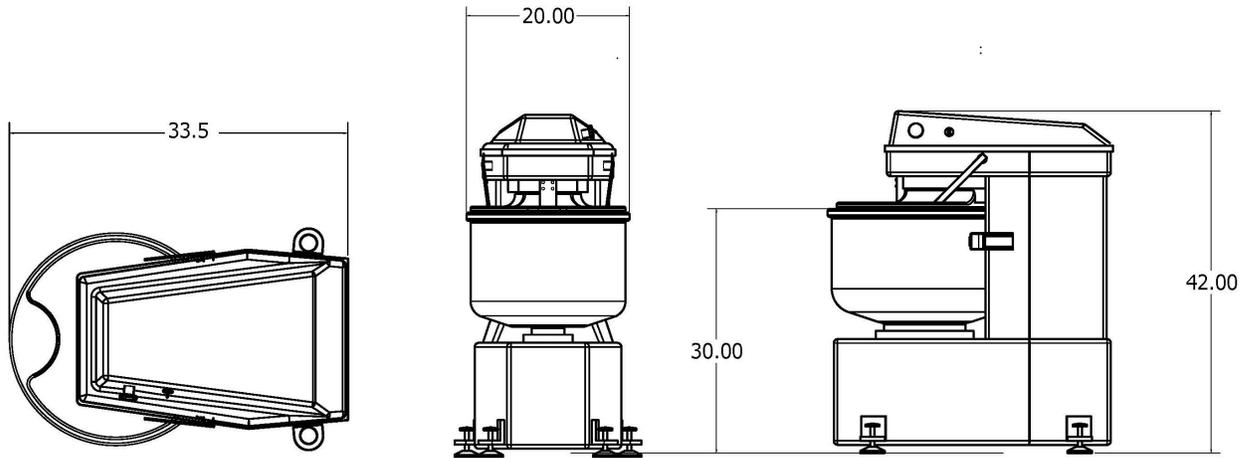
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# Two-Speed Heavy-Duty Spiral Dough Mixer

## ABSFBM-25



ABSFBM-25 ELECTRICAL SPECIFICATIONS	
Electrical	208-240/60/3
Plug	6 ft cord, twist lock plug
Breaker	15 Amp slow-blow breaker
Motor HP	3 HP
Agitator Speed	Low: 136
RPM	High: 280
Motor kW	50 amps

MODEL ABSFBM-25		
Capacity (lbs)	Flour	27.5 lbs
	Dough	55 lbs
Spiral Speed (RPM)	Speed 1	136
	Speed 2	280
Dimensions (inches)	Width	20"
	Depth	33.5"
	Height	42"
Machine Weight (lbs)		300

Capacities based on 60% water-to-flour ratio

SHIPPING							
Model	Crated Dimensions Height x Width x Depth	Unit Dimensions Height x Width x Depth	Weight	Net Weight	Freight Class	Door Clearance	Fork Lift Delivery Recommended
ABSFBM-25	50" x 37" x 24"	42" x 20" x 33.5"	430	320	85	32" - 36"	Yes



Send Orders to: [ABSorders@mpmfeg.com](mailto:ABSorders@mpmfeg.com)