



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



ABSFBM-80T - TWO-SPEED HEAVY DUTY SPIRAL DOUGH MIXER

ABSFBM-80T - Two-Speed Heavy Duty Spiral Dough Mixer

MODEL ABSFMB-80T

***110 lb flour / 166 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
- Three Digital Timer Control panel with manual back up
- 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
- Heavy Duty 7 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, Three 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 L15-30P plug
- 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-80T 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, three separate timers for programming and speed control, auto change from low to high, auto and manual operation, reversing bowl and mixing pause without timer reset. Mixer shall have non-slip, low noise, high torque amplification 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 comply with ETL listings meeting UL 763 and NSF 8 requirements



Meets UL 763 and NSF-8 Standards



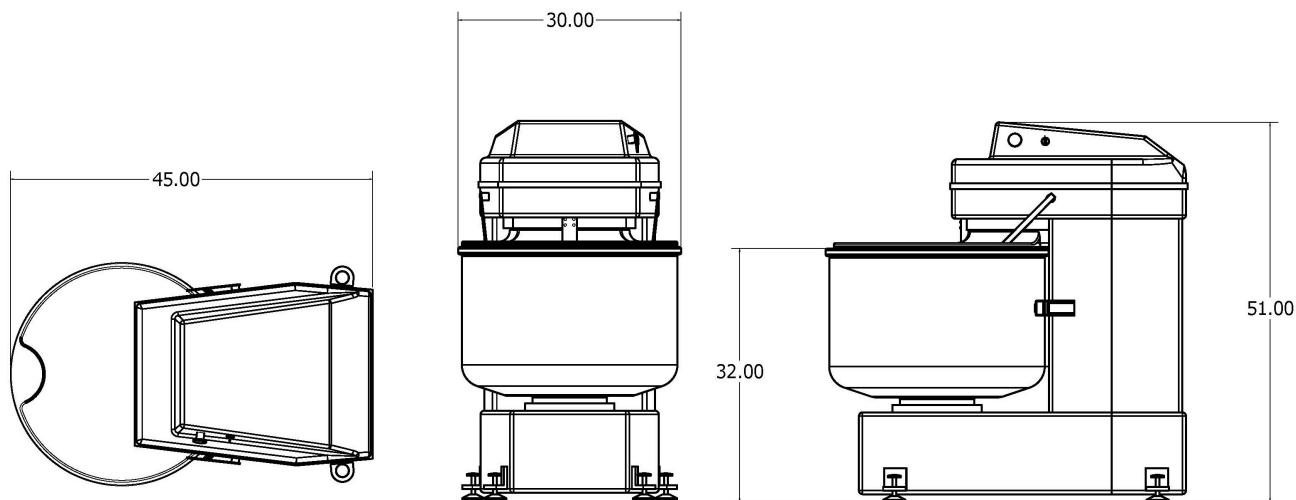
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Two-Speed Heavy-Duty Spiral Dough Mixer

ABSFBM-80T



ABSFBM-80T ELECTRICAL SPECIFICATIONS	
Electrical	208-240/60/3
Plug	3-wire + Ground NEMA L15-30P plug
Breaker	25 Amp slow-blow breaker
Motor HP	7 HP
Motor RPM	Low: 122 High: 246
Motor kW	20 amps

ABSFBM-80T CAPACITIES		
Capacity (lbs)	Flour	110
	Dough	176
Spiral Speed (RPM)	Speed 1	122
	Speed 2	246
Bowl Speed (RPM)	Speed 1 (rpm)	13

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-80T	59" x 48" x 32"	51"x 30" x 45"	1065	890	85	32" - 36"	Yes



Send Orders to: ABSorders@mpmfeg.com