



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



ABSFBM-120T - Two-Speed Heavy Duty Spiral Dough Mixer



Model ABSFBM-120T

165 lbs flour / 264 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
- Two Heavy-Duty Cast-Iron Ball Bearing motors
- Three Digital Timer Control panel with manual back up
- Auto 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
- Single Motor- Heavy Duty Cast Iron with Sealed Ball Bearings
- 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 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 SPECIFICATION

Specified mixer shall be an ABSFBM-120T 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 of heavy gauge Stainless steel with fully welded stainless steel top ring for rigidity and a interior machined surface for max dough development. Dough hook shall be of 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 Auto Reverse Bowl, low speed and high speed, auto change from low to high, auto and manual operation, and mixing pause without timer reset. Mixer shall have non-slip, low noise, 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, emergency stop mounted at eye level, modular repair system for quick, low cost in bakery repair and ETL listings meeting UL 763 and NSF 8 requirements.



Meets UL 763 and NSF-8 Standards



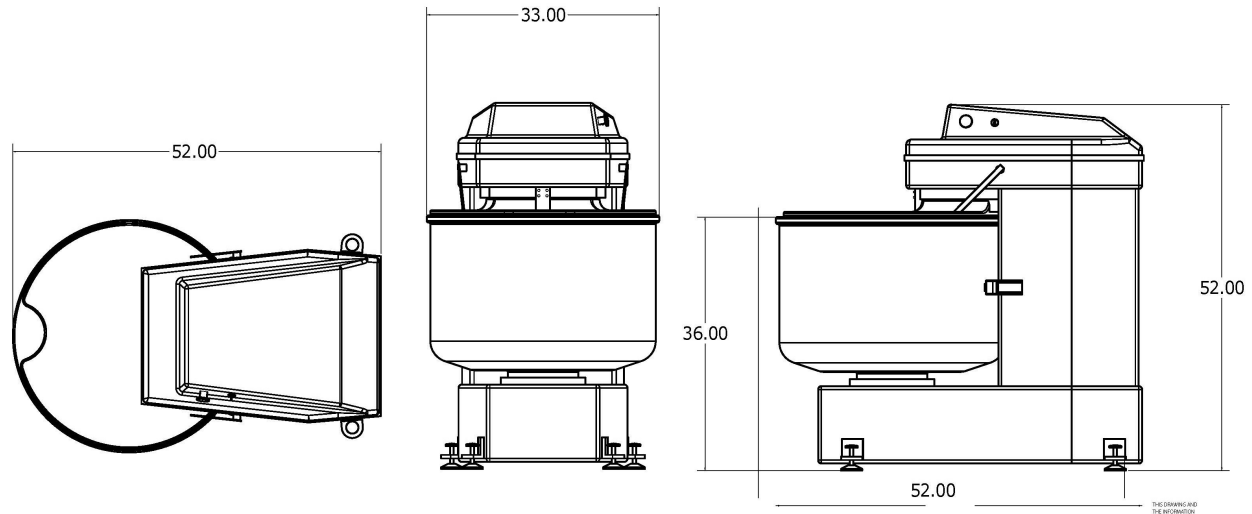
MPM Food Equipment Group, LLC
236 Egidi Drive, Suite A, Wheeling, IL 60090
Phone: 800-976-6762 Fax: 847-297-6725
Email: info@mpmfeg.com
WEB: www.mpmfeg.com

Send Orders to: ABSorders@mpmfeg.com



Two-Speed Heavy-Duty Spiral Dough Mixer

ABSFBM-120T



ABSFBM-120T UTILITY SPECIFICATIONS	
Electrical	208-220/60/3
Plug	3-wire + Ground 5745-AN Plug
Breaker	40 Amp Slow-Blow Breaker
Motor HP	13 HP
Motor RPM	Low: 113 High: 225
Motor kW	33 Amps

ABSFBM-120T CAPACITIES		
Capacity (lbs)	Flour	165
	Dough	264
Spiral Speed (RPM)	Speed 1	113
	Speed 2	225
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-120T	66" x 57" x 36"	52"x 33" x 52"	1530	1330	85	36" or greater	Yes



Send Orders to: ABSorders@mpmfeg.com