



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 system with dual stage, 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 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

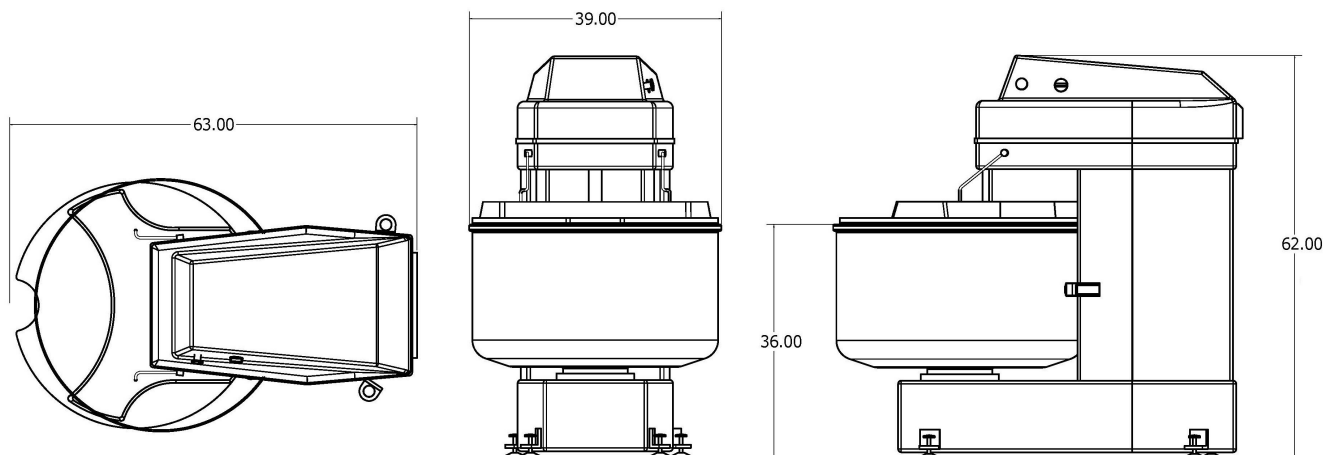


ABSFBM-200T - TWO-SPEED HEAVY DUTY SPIRAL DOUGH MIXER



Two-Speed Heavy-Duty Spiral Dough Mixer

ABSFBM-200T



MODEL ABSFBM-200T UTILITY SPECIFICATIONS	
Electrical	208-240/60/3
Plug	3-Wire + Ground 5745-AN Plug
Breaker	50 Amp Slow Blow Breaker
Motor HP	18 HP
Agitator Speed (RPM)	Low: 105 High: 210
Motor Amps	37 Amps
Motor kW	13.4 kW

ABSFBM-200T CAPACITIES		
Capacity (lbs)	Flour	275
	Dough	440
Spiral Speed (RPM)	Speed 1	98
	Speed 2	196
Bowl Speed (RPM)	Speed 1 (rpm)	11

NOTE: When mixing with cold water under 55° F or cold water and ice, the dough may stiffen and become hard to mix. To avoid damage to the mixer, use the following guidelines: 1) REDUCE your batch size by 25%. 2) If finished dough temperature is less than 75° F, REDUCE your batch size by 50%

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-200T	73" x 68" x 46"	57" x 39" x 68"	3250	2970	85	Verify path from loading dock to install location.	Yes

ABS SPIRAL MIXER GUIDE



Type of Pizza	Flour/Bag	Hydration	(1) Water Temp °F	Water Wt.	Gallons	(2) Batch Size
Napoletana (00) Neapolitan	50 lbs.	60%	37-75°	31 lbs.	3.70 gal	86 lbs.
Neo Neapolitan	50 lbs.	58%	37-75°	29 lbs.	3.48 gal	84 lbs.
New York	50 lbs.	58%	37-75°	29 lbs.	3.48 gal	84 lbs.
New Haven	50 lbs.	63%	37-75°	31.4 lbs.	3.77 gal	86 lbs.
New York/screen	50 lbs.	65%	37-75°	32.5 lbs.	3.91 gal	87 lbs.
Detroit	50 lbs.	64%	37-75°	32 lbs.	3.85 gal	87 lbs.
Sicilian	50 lbs.	58%	37-75°	29 lbs.	3.48 gal	84 lbs.
Roman (high protein)	50 lbs.	85%	37-75°	42.5 lbs.	5.10 gal	97 lbs.
Calzone	50 lbs.	58%	37-75°	29 lbs.	3.48 gal	84 lbs.
Pastries and Pies	50 lbs.	23%	37-75°	11.5	1.38 gal	
Type of Flour	Flour	Hydration	(1) Water Temp °F	Water Wt.	Gallons	(2) Batch Size
Type 00 (Neapolitan)	50 lbs.	60%	37-75°	31 lbs.	3.7 gal	86 lbs.
Type 0	50 lbs.	62%	37-75°	31 lbs.	3.7 gal	86 lbs.
Type 1 (High Gluten)	50 lbs.	64%	37-75°	32 lbs.	3.9 gal	87 lbs.
Type 2	50 lbs.	0.64	37-75°	32 lbs.	3.9 gal	87 lbs.
White Whole Wheat	50 lbs.	70%	37-75°	35 lbs.	4.2 gal	90 lbs.
Soy Flour Mix	50 lbs.	65%	37-75°	32.5 lbs.	3.9 gal	87 lbs.
Type of Flour - Sourdough	Flour	Hydration	(3) Water Temp °F	Water Wt.	Gallons	(4) Batch Size
Type 1 (High Gluten) w/Starter	50 lbs.	64%	37-75°	32 lbs.	3.85 gal	99 lbs.

NOTES:

(1) Direct Method types of dough (no preferment/starter) Time Tested Formula to Calculate Water Temp °F:

Water Temp °F = Finish Dough Temp °F x 3 - (Environment Room Temp °F + Flour Temp °F + Spiral Mixing Friction Temp °F).

Example 1: 40 °F WT = (70 °F FDT x 3 = 210 °F) - (81 °F ERT + 79 °F FT + 10 °F SMFT = 170 °F).

Example 2: 56 °F WT = (72 °F FDT x 3 = 216 °F) - (75 °F ERT + 75 °F FT + 10 °F SMFT = 160 °F).

(2) Estimated Batch Size Factors May Include: Flour weight, water weight, sugar, salt, oil, malt, other ingredients.

(3) Sourdough with Biga, Poolish or Lavain starter - Time Tested Formula to Calculate Water Temp °F:

Water Temp °F = Finish Dough Temp °F x 3 - (Environment Room Temp °F + Flour Temp °F + Spiral Mixing Friction Temp °F + Starter).

Example 1: 43 °F WT = (70 °F FDT x 4 = 280 °F) - (76 °F ERT + 76 °F FT + 10 °F SMFT + 75 °F S = 237 °F).

Example 2: 53 °F WT = (72 °F FDT x 4 = 288 °F) - (75 °F ERT + 75 °F FT + 10 °F SMFT + 75 °F S = 235 °F).

(4) Sourdough Estimated Batch Size Factors May Include: Flour weight, water weight, starter weight (Biga, Poolish, Lavain), sugar, salt, oil, malt, other ingredients.