



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



## ABSFBM-50 TWO-SPEED HEAVY-DUTY SPIRAL DOUGH MIXER



### MARKETING SPECIFICATIONS

Specified mixer shall be an ABSFBM-50 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.



### MODEL ABSFBM-50

65 lb flour / 110 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 4 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)



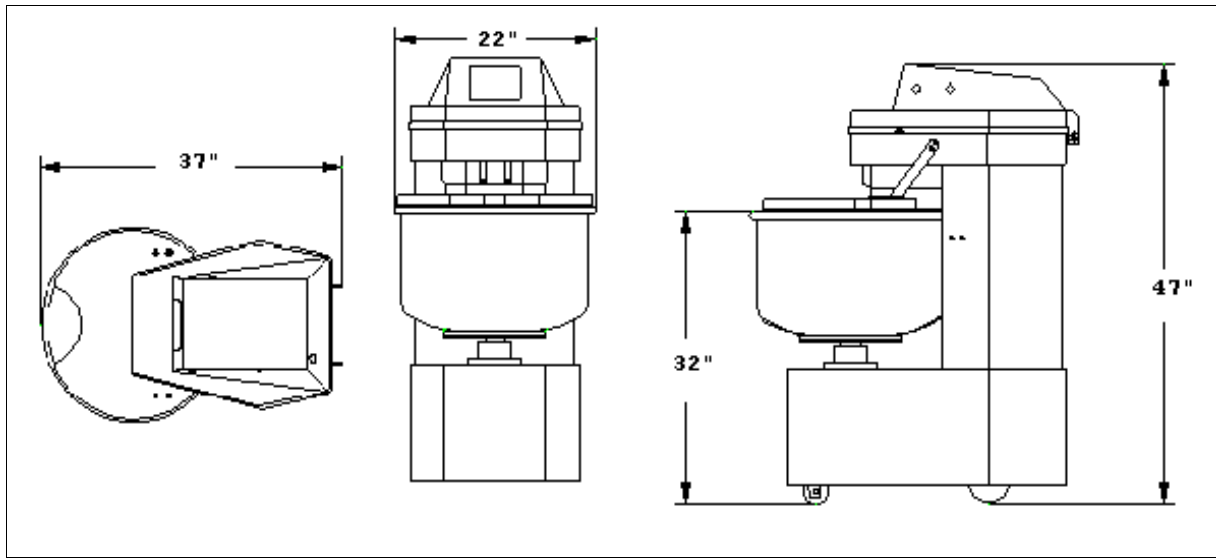
Meets UL 763 and NSF-8

ABSFBM-50 - TWO-SPEED HEAVY DUTY SPIRAL DOUGH MIXER



# Two-Speed Heavy Duty Spiral Dough Mixer

## ABSFBM-50



ABSFBM-50 UTILITY SPECIFICATIONS	
Electrical	208-240/60/3
Plug	3-wire + Ground NEMA L15-20P plug
Breaker	20 amp Slow-Blow breaker
Motor HP	4 HP
Agitator Speed RPM	Low: 135 High: 272
Motor Amps	10 Amps
Motor kW	3.0 kW

ABSFBM-50 CAPACITIES		
Capacity (lbs)	Flour	55
	Dough	110
Spiral Speed (RPM)	Speed 1	135
	Speed 2	270
Bowl Speed (RPM)	Speed 1	12.8
	Speed 2	25.5

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-50	56" x 41" x 29	47"x 22" x 37"	665	545	85	32" - 36"	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	37-75o	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 °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 °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.