



Control box available on the other side on request - Autocad compatible file available on request

BOWL CAPACITY using 50% hydration recipe		NET WEIGHT	CRATED WEIGHT	CRATED DIMENSIONS
Flour = 109 lbs/50 Kg Dough = 175 lbs/80 Kg Volume = 150 Qts/142 lt		1155 lbs 525 Kg	1200 lbs 545 Kg	56.3 x 29.9 x h 52.4 (inches) 1430 x 760 x h 1330 (mm)
POWER REQUIREMENTS (3 phase / 60 Hz / 4 wire)				<ul style="list-style-type: none"> ➤ Internal automatic overload protection ➤ Control circuit 24 VAC ➤ Electric cord and plug not provided
[KW] / [Hp]	Amps (208 V)	Amps (480 V)		
4.75 / 6.45	28.4	12.5		
Spiral RPM			Bowl RPM	
Slow: 82		Fast: 164		12

Authorized USA Distributor



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