



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



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

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)



Meets UL 763 and NSF-8 Standards



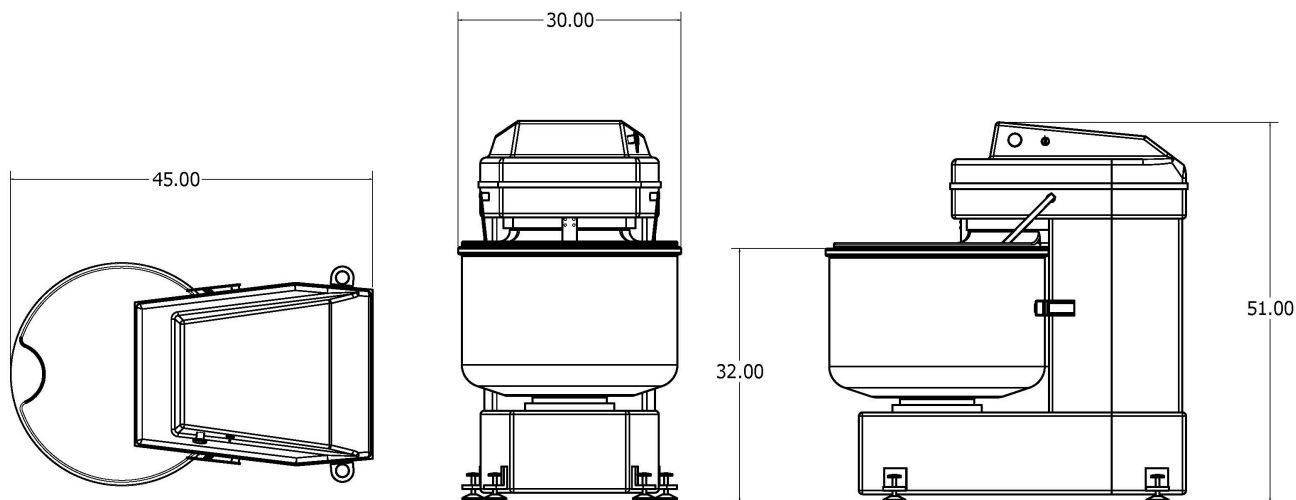
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Two-Speed Heavy-Duty Spiral Dough Mixer

ABSFBM-80T



ABSFBM-80T UTILITY SPECIFICATIONS

Electrical	208-240/60/3
Plug	3-wire + Ground NEMA L15-30P Plug
Breaker	25 amp Slow-Blow breaker
Motor HP	7 HP
Agitator Speed RPM	Low: 122 High: 246
Motor Amps	20 Amps
Motor kW	5.2 kW

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

NOTE: When mixing with cold water under 55° For 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-80T	59" x 48" x 32"	51"x30" x 45"	1065	890	85	32" - 36"	Yes



Send Orders to: ABSorders@mpmfeg.com



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.

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