



Fixed Bowl Spiral Mixers



Specs

Technical Data

Fixed Bowl

Capacity/ Height

		Models				
		GBE M40	GBE M60	GBE M80	GBE M130	GBE M160
Dough Capacity*	lbs.	88	130	176	286	352
Flour Capacity*	lbs.	55	81	110	176	220
Diameter of Bowl	inches	21"	23"	27.5"	31.5"	35.4"

*Dough capacities are approximate and depend on dough consistency. Figures are based on 60% water absorption.

Power

Spiral: 1st Speed	kW	1.5	1.5	3.0	3.0	5.9
Spiral: 2nd Speed	kW	3.0	3.0	5.5	5.5	10.3
Bowl	kW	0.25	0.37	0.55	0.55	0.75
Electrical Supply	volt**	208	208	208	208	208
	ph	3	3	3	3	3
	Hz	60	60	60	60	60
Full Load amps		17A	18A	35A	35A	43A
Branch Circuit	amps	30A	30A	50A	50A	60A

Dimensions

Width	inches	23"	24"	28.74"	32.68"	36.61"
Length	inches	41"	43"	48.03"	51.97"	57.87"
Height	inches	49"	49"	57.09"	57.09"	63"
Ship Weight	lbs.	661	790	1,100	1,200	1,800
Net Weight	lbs.	600	716	900	1,130	1,760

Features

- Solid Sturdy construction
- Bowl cover prevents flour dust emissions during mix cycle
- Separate spiral and bowl motors
- Belt driven transmission for quiet operation
- Oversize motors
- Space efficient design
- Optimum mixing for large or small batches of dough
- Low maintenance and high reliability

* Variation in power

* Supply usage will effect mixer performance

*In an effort to consistently upgrade our products, we reserve the right to change specifications and dimensions without notice.

Creative Technology and Service for the Baking Industry

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