



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



## ABSFBM-80HDB - Single Speed Heavy Duty Spiral Dough Mixer



### MARKETING SPECIFICATIONS

Specified mixer shall be an ABSFBM-80T with solid welded steel body, finished in HSF 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, auto and manual operation, reversing bowl 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 comply with ETL listings meeting UL 763 and NSF 8 requirements.



### MODEL ABSFMB-80HDB

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
- Single Speed, 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

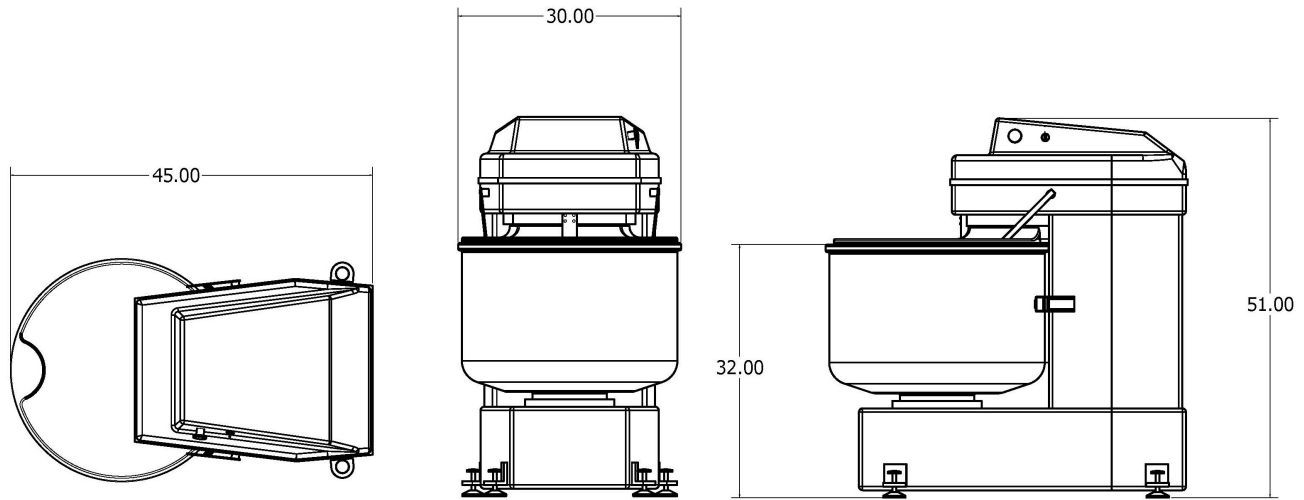


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# Single-Speed Heavy-Duty ABSFBM-80HDB Spiral Dough Mixer



## ABSFBM-80HDB UTILITY SPECIFICATIONS

|                           |                                      |
|---------------------------|--------------------------------------|
| <b>Electrical</b>         | 208-240/60/3                         |
| <b>Plug</b>               | 3-wire + Ground<br>NEMA L15-30P Plug |
| <b>Breaker</b>            | 25 amp Slow-Blow breaker             |
| <b>Motor HP</b>           | 7 HP                                 |
| <b>Agitator Speed RPM</b> | 105                                  |
| <b>Motor Amps</b>         | 20 Amps                              |
| <b>Motor kW</b>           | 5.2 kW                               |

## ABSFBM-80HDB CAPACITIES

|                           |               |     |
|---------------------------|---------------|-----|
| <b>Capacity (lbs)</b>     | Flour         | 110 |
|                           | Dough         | 176 |
| <b>Spiral Speed (RPM)</b> | Speed 1       | 122 |
|                           | Speed 2       | 246 |
| <b>Bowl Speed (RPM)</b>   | Speed 1 (rpm) | 13  |

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<br>Height x Width x<br>Depth | Unit Dimensions<br>Height x Width x<br>Depth | Weight | Net Weight | Freight Class | Door Clearance | Fork Lift Delivery<br>Recommended |
|--------------|------------------------------------------------|----------------------------------------------|--------|------------|---------------|----------------|-----------------------------------|
| ABSFBM-80HDB | 59" x 48" x 32"                                | 56" x 41" x 45"                              | 1065   | 890        | 85            | 32" - 36"      | Yes                               |



Send Orders to: [ABSorders@mpmfeg.com](mailto:ABSorders@mpmfeg.com)

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## 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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