



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



ABSFBM-120T - Two-Speed Heavy Duty Spiral Dough Mixer



Model ABSFBM-120T

165 lbs flour / 264 lbs 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
- Heavy-Duty Stainless Steel Breaker Bar
- Two Heavy-Duty Cast-Iron Ball Bearing motors
- Three Digital Timer Control panel with manual back up
- Auto 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
- Electrical: 208/220 volt, 3 Phase, 60 Hz

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 Auto 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)

MARKETING SPECIFICATION

Specified mixer shall be an ABSFBM-120T 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 of heavy gauge Stainless steel with fully welded stainless steel top ring for rigidity and a interior machined surface for max dough development. Dough hook shall be of 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 Auto Reverse Bowl, low speed and high speed, auto change from low to high, auto and manual operation, and mixing pause without timer reset. Mixer shall have non-slip, low noise, 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, emergency stop mounted at eye level, modular repair system for quick, low cost in bakery repair and ETL listings meeting UL 763 and NSF 8 requirements.



Meets UL 763 and NSF-8 Standards



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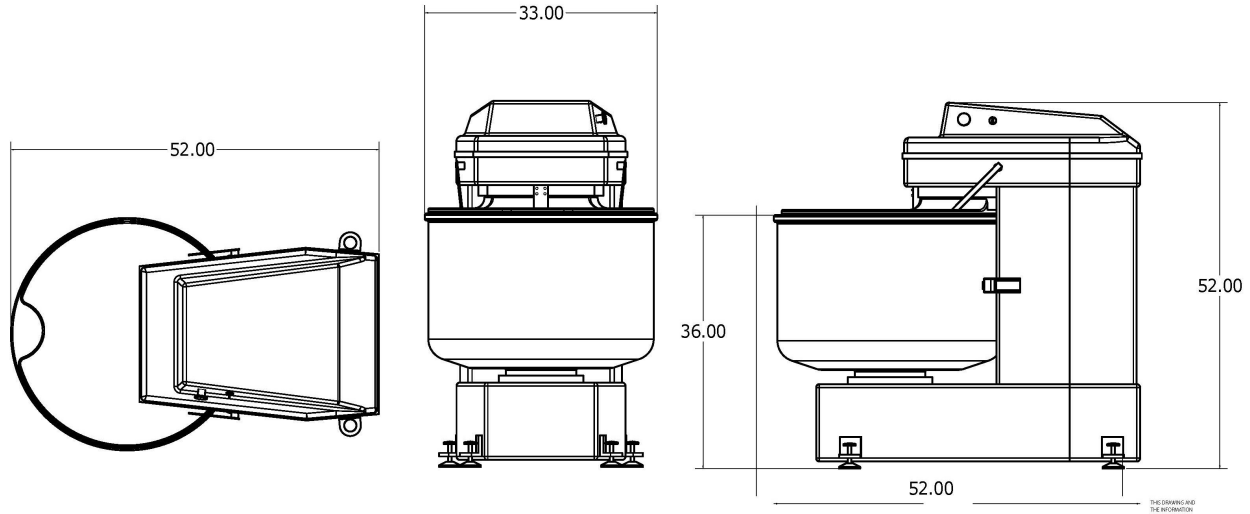
Send Orders to: ABSorders@mpmfeg.com

ABSFBM-120T - TWO-SPEED HEAVY DUTY SPIRAL DOUGH MIXER



Two-Speed Heavy-Duty Spiral Dough Mixer

ABSFBM-120T



ABSFBM-120T UTILITY SPECIFICATIONS	
Electrical	208-220/60/3
Plug	3-wire + Ground NEMA L15-30P plug
Breaker	40 Amp Slow-Blow Breaker
Motor HP	13 HP
Motor RPM	Low: 113 High: 225
Motor Amps	27 Amps
Motor kW	9.6 kW

ABSFBM-120T CAPACITIES		
Capacity (lbs)	Flour	165
	Dough	264
Spiral Speed (RPM)	Speed 1	113
	Speed 2	225
Bowl Speed (RPM)	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 Height x Width x Depth	Unit Dimensions Height x Width x Depth	Weight	Net Weight	Freight Class	Door Clearance	Fork Lift Delivery Recommended
ABSFBM-120T	66" x 57" x 36"	52" x 33" x 52"	1530	1330	85	36" or greater	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	37-75o	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 °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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