



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 = 220 lbs/100 Kg Dough = 350 lbs/160 Kg Volume = 265 Qts/250 lt		1780 lbs 809 Kg	1955 lbs 888 Kg	63.38 x 44.88 x 59.84 (in.) 1610 x 1140 x 1520 (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)		
10.5 / 14.2	48	26		
Spiral RPM			Bowl RPM	
Slow: 82		Fast: 164	12	

Authorized USA Distributor



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