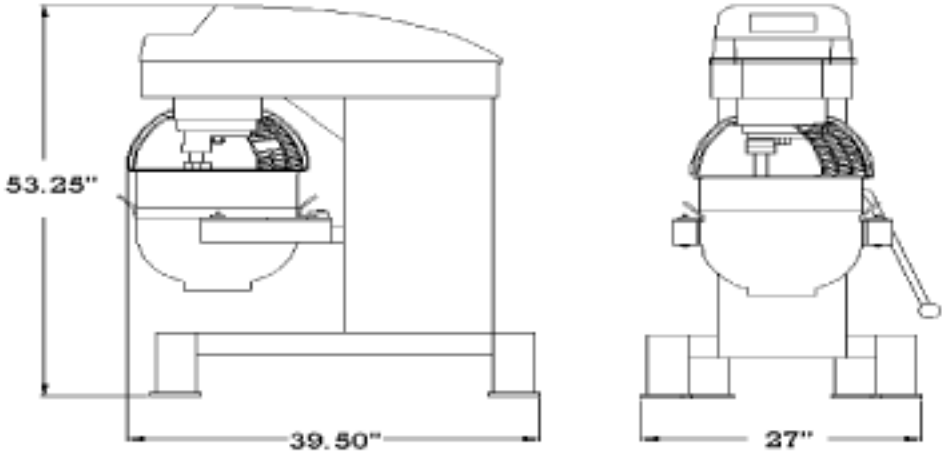


American Baking Systems

Planetary Mixer

Specifications Sheet

Model: ABSPMS-40L

<p>RPM's:</p> <p>1st Speed : 125 f f 10th Speed : 424</p> <p>Capacities:</p> <p>Liquid: 40 Quarts Flour: 25.2 Pounds</p> <p>Optional: 20 Quart attachments</p>	 <p>The technical drawing shows two views of the planetary mixer. The left view is a front elevation showing a height dimension of 53.25 inches and a base width dimension of 39.50 inches. The right view is a side elevation showing a base width dimension of 27 inches. The mixer has a large stainless steel bowl, a motor on top, and a control panel on the right side.</p>
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Electrical: 208/220 Volt 3 Phase 60 Hz 8 Amps 2 HP. Supplied with Twist-Lock plug. Recommend a 15 Amp slow-blow breaker. Plug: NEMA L 15-20 P

Spacing: 12" from wall in rear. Access to remaining sides for operation, right side for bowl lock lever allow at least 20-inches.

Features: Stainless steel bowl, whip, dough hook, paddle and pour spout. Digital Control Panel with 10-speeds and shift on-the-fly. Timed and untimed operation.

Shipping: Weight: 900 pounds, freight class: 85. Fully crated dims: 45" D x 35" W x 58" H

Notes

- All Dimensions are in inches and are approximate.
- Specifications are subject to change without notice.



Meets UL 763 and NSF-8 Standards