



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 = 275 lbs/125 Kg Dough = 440 lbs/200 Kg Volume = 313 Qts/295 lt		1791 lbs 814 Kg	1967 lbs 894 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"> <li>▶ Internal automatic overload protection</li> <li>▶ Control circuit 24 VAC</li> <li>▶ Electric cord and plug not provided</li> </ul>
[KW] / [Hp]	Amps (208 V)	Amps (480 V)		
10.8 / 14.6	50	26		
Spiral RPM			Bowl RPM	
Slow: 82		Fast: 164	12	

Authorized USA Distributor



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