

Stationary Bowl Spiral Mixer

MASTER MIX

Features

- Coordinated Spiral and Bowl Drive
- Reversible Bowl Rotation
- Two Timers with Automatic Changeover from Low to High Speed
- Hi-Speed Lock Out Switch to Prevent High Speed Operation
- Stainless Steel Bowl, Spiral Arm, Breaker Bar and Guard
- See-thru Bowl Guard with Safety Interlock Prevents Operation with Guard Open
- Belt Driven Arm and Bowl for Quiet Operation and Low Maintenance
- Mounted on Three Casters for Easy Mobility and Cleaning



America's #1 Spiral Mixer

Strong enough for bagels, gentle enough for artisan dough, Empire Stationary Bowl Spiral Mixers are available in a wide range of sizes, and can mix from 20 to 560 lbs. of dough. Coordinated spiral and bowl rotation gives maximum control of ingredient blending, dough development and better end product. Exclusive features, advanced engineering and rugged construction mean:

 Maximum Versatility • Precise Mixing Control and Consistency • Higher Output • Faster Mixing Time

The #1 choice of bakers from coast to coast...you can count on it's quality and reliability!

All Models 208V 3-Phase 60 Cycle

(Other voltages available)

Model	Capacity*		Overall**			Bowl				Electrical		
	Breads	Bagels	Width (with Bowl)	Depth	Height	Width	Height	Top of Bowl to Floor	Weight (lbs.)		HP	
	Flour/Dough	Flour/Dough	A	В	С	D	Е	F	<u> </u>	Spiral	Total	Amps
80	100/160	80/120	29	43	48	28	14	33	858	6	6.75	19.4
100	130/208	100/150	29	43	48	28	16	35	924	7	7.75	22.5
130	150/240	120/180	33	54	51	31	17	35	1309	8	10.7	30.3
160	220/350	200/300	37	61	55	35	17	35	1550	14	16.7	47.3
200	250/400	220/330	37	61	55	35	19	36	1585	14	16.7	47.3
250	300/480	250/375	41	64	55	39	18	36	1804	14	22.7	61.6
300	350/560	300/450	44	68	55	43	20	38	1892	20	22.7	61.6
			Dimensions in inches									

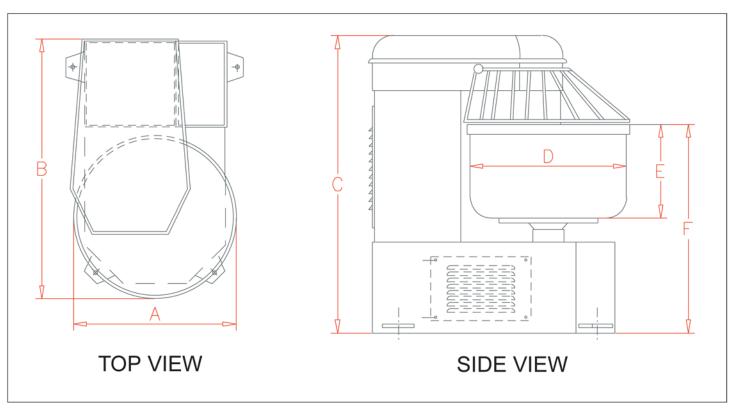
*NOTE: Mixers used for bagel dough are rated at low speed only.

Operation at high speed will result in lower capacity and void the warranty.





**Machine width with bowl removed does not exceed 33" (for entry through 36" doorway).



NOTE: Specifications are subject to revision and confirmation.