Features

♦ Coordinated Spiral and Bowl Drive
♦ Stainless Steel Bowl, Spiral Breaker Bar and Guard
♦ Reversible Bowl Rotation
♦ Two Timers with Automatic Changeover
♦ Heavy Duty Frame and Durable Construction
♦ Hydraulic Head Lift and Bowl-Docking Mechanism Insures Smooth Action of Automatic Head Lift and Bowl Release
♦ Hi-Speed Lock Out Switch to Prevent High-Speed Operation for Stiff Doughs

Options

♦ Interchangeable Tool & Hub System
♦ 4.3” LCD Touch Screen Control Panel
♦ Additional Bowls available
♦ Hydraulic and Chain Drive Bowl Lifts Available

Continuing Tradition of Versatility and Reliability

Introducing the latest addition to the Empire mixer family, the ESX Removable Bowl Spiral Mixer. Available in capacities up to 175 lbs. of flour, the ESX continues the tradition of advanced engineering and rugged construction found in all Empire Spiral Mixers.

Coordinated spiral and bowl rotation gives maximum control of ingredient blending, dough development and a better end product. Removable bowl design allows one mixer to run several production lines, while user friendly controls and heavy duty components throughout assure simple operation and consistent results. That means you’ll experience maximum versatility, higher output, more precise mixing controls and quiet, reliable operation with your ESX Removable Bowl Mixer.
## Technical Data

### REMOVABLE BOWL MIXER ESX

All Models 208V 3-Phase 60 Cycle (Other voltages available)

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Dimensions</th>
<th>Weight</th>
<th>Power</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Bread Dough 1</td>
<td>Bagel Dough 2</td>
<td>Bowl Volume</td>
<td>Width (A)</td>
</tr>
<tr>
<td>EMP-80ESX</td>
<td>107 / 176</td>
<td>87 / 132</td>
<td>115</td>
<td>35.8</td>
</tr>
<tr>
<td>EMP-100ESX</td>
<td>133 / 220</td>
<td>109 / 165</td>
<td>150</td>
<td>35.8</td>
</tr>
<tr>
<td>EMP-130ESX</td>
<td>173 / 286</td>
<td>141 / 215</td>
<td>170</td>
<td>35.8</td>
</tr>
<tr>
<td>EMP-80ESX-BOWL</td>
<td>-</td>
<td>-</td>
<td>115</td>
<td>29.1</td>
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<tr>
<td>EMP-100ESX-BOWL</td>
<td>-</td>
<td>-</td>
<td>130</td>
<td>29.1</td>
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<tr>
<td>EMP-130ESX-BOWL</td>
<td>-</td>
<td>-</td>
<td>170</td>
<td>33.0</td>
</tr>
</tbody>
</table>

1 Bread Dough capacities calculated at approximately 65% hydration. Actual capacities will vary based on specific hydration and consistency.

2 Bagel Dough capacities calculated at approximately 52% hydration. Mixers used for bagel and other low hydration doughs are rated at low speed only. Operation at high speed will void the warranty and risk damage to the machine.

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**LIMITED WARRANTY**

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.