**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
- The Electrical Components and the Hydraulic Pump are Located in the Independent Control Panel, Mounted on Swivel Casters for Easy Access and Mobility
- 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 Hub & Tool System
- Additional Bowls available
- Hydraulic and Chain Drive Bowl Lifts Available

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**The Original Removable Bowl Spiral Mixer**

Strong enough for bagels, gentle enough for french dough, Empire Removable Bowl Spiral Mixers are available in a wide range of sizes and capacities. Exclusive features, advanced engineering and rugged construction means: • Maximum Versatility • Higher Output • Faster Mixing Time • Precise Mixing Control and Consistency • Quiet and Reliable Operation

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 or to utilize bowls for long floor time dough. User friendly controls and heavy duty components throughout assure simple operation and reliable service.
Technical Data

REMovable BOWL MIXER  ES

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-160ES</td>
<td>213 / 352</td>
<td>174 / 264</td>
<td>220</td>
<td>37.4</td>
</tr>
<tr>
<td>EMP-200ES</td>
<td>267 / 440</td>
<td>217 / 330</td>
<td>240</td>
<td>37.4</td>
</tr>
</tbody>
</table>

Control Panel: 21 3/4” x 20 1/2” x 39” (can stand on either left or right side)

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.

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.