

Features

- ◆ 2-Speed Spiral and Bowl Drive
- ◆ Stainless Steel Bowl, Spiral Breaker Bar and Guard
- ◆ Reversible Bowl Rotation
- ◆ Two Timers with Automatic Changeover
- ◆ Heavy Duty Frame
- ◆ The Electrical Components and the Hydraulic Pump are Located in the Independent Control Panel, (mounted on swivel casters for easy maintenance which may stand either on the left or the right side of the mixer)
- ◆ Hydraulic Head Lift and Bowl-Docking Mechanism Insures Positive Bowl Locking and Smooth Action of Automatic Head Lift and Bowl Release
- ◆ Hi-Speed Lock Out Switch to Prevent High-Speed Operation for Stiff Doughs
- ◆ Hydraulic and Chain Drive Bowl Lifts Available



The Removable Bowl Spiral Mixer

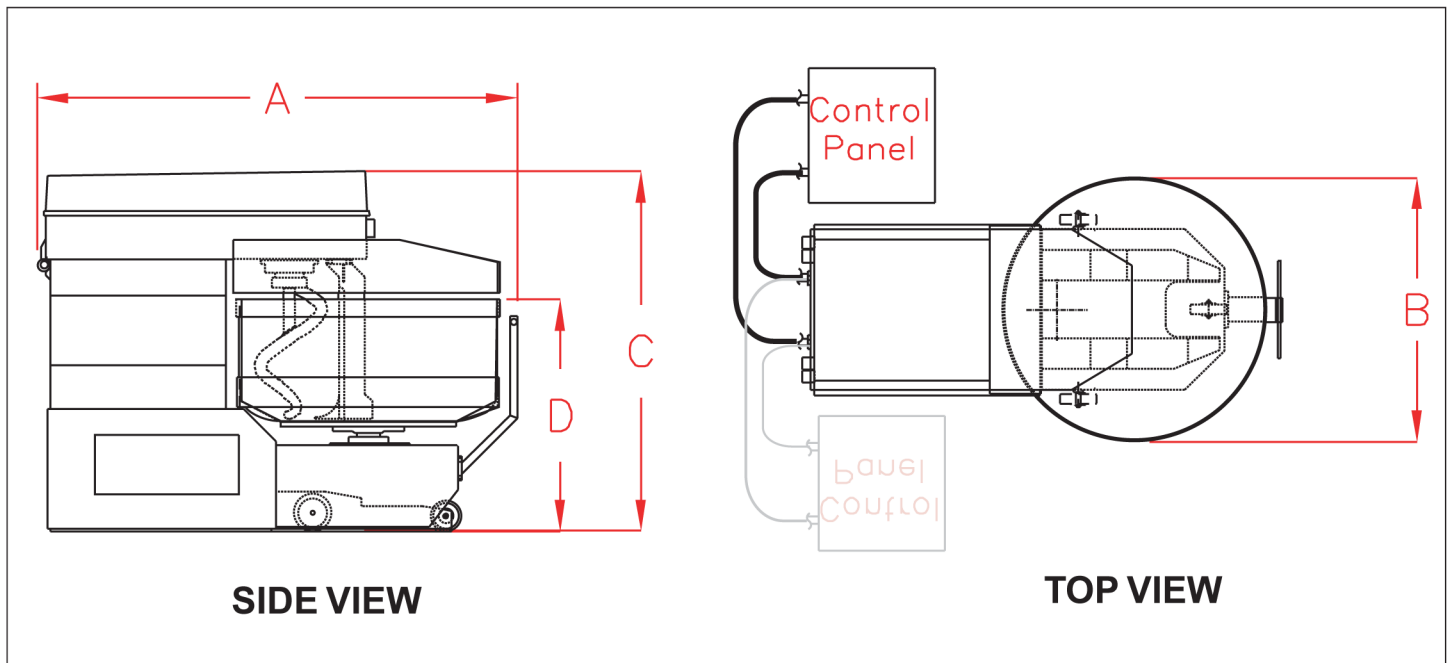
Strong enough for bagels, gentle enough for french dough, Empire Removable Bowl Spiral Mixers are available in a wide range of sizes and capacities. Exclusive features, advanced engineering and rugged construction means: • **Maximum Versatility** • **Higher Output** • **Faster Mixing Time** • **Precise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

Coordinated 2-speed 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.

Model	Capacity*		Dimensions (in inches)				Total Weight lbs.	Electrical** 208V (3 Phase 60 HZ)		
	Breads Flour/Dough	Bagels Flour/Dough	Depth A	Width B	Height C	Bowl Ht. D		HP		Amps
								Spiral	Total	
160ES (bowl only)	200/320	150/220	74.50	36.50 (36.50)	57.50	34.50	2899 (528)	14	16.7	48
200ES (bowl only)	250/400	200/300	74.50	36.50 (36.50)	57.50	36.25	2921 (540)	14	16.7	48
250ES (bowl only)	300/480	250/370	75.50	40.50 (40.50)	57.50	36.25	2954 (595)	20	23	61.6
300ES (bowl only)	350/560	300/445	78.75	44.50 (44.50)	57.50	38.25	3042 (680)	20	23	61.6
Control Panel		21.75 x 21.75 x 39 inches high (can stand on either left or right side)								

6/8/07

*Mixers used for bagel dough are rated at low speed only. Operation at high speed will result in lower capacity and void the warranty.



NOTE: Specifications are subject to revision and confirmation.