

REMOVABLE BOWL MIXER ES

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

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

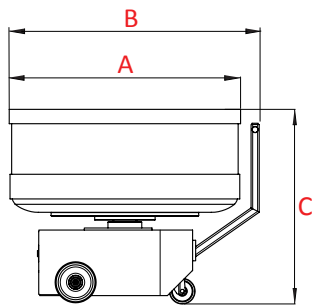
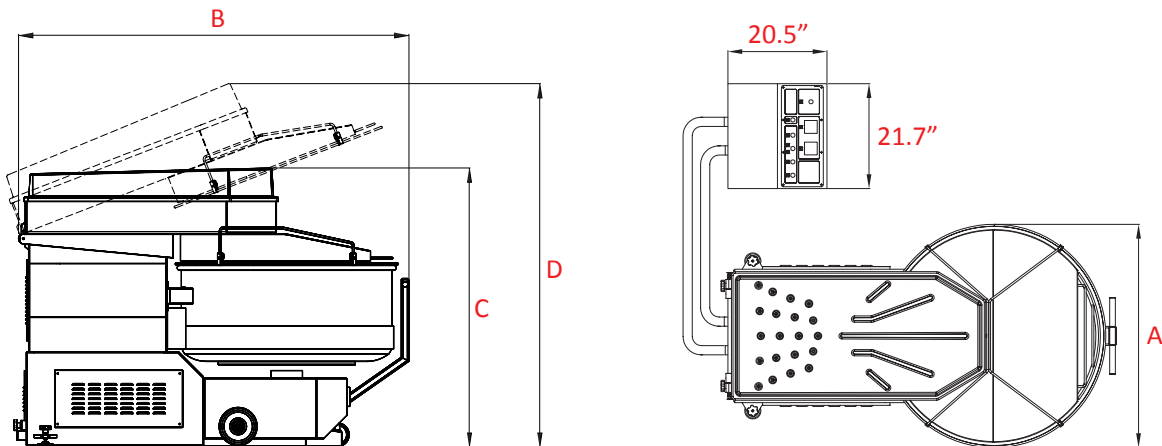
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All Models 208V 3-Phase 60 Cycle (Other voltages available)

Model	Capacity			Dimensions				Weight	Power		
	Bread Dough ¹	Bagel Dough ²	Bowl Volume	Width (A)	Depth (B)	Height (C)	Height Open (D)		KW	HP	Amps
	flour / dough	flour / dough	qt	in	in	in	in	lbs.			
EMP-160ES	213 / 352	174 / 264	220	37.4	76.4	57.5	78.7	2740	12.5	16.8	38.5
EMP-200ES	267 / 440	217 / 330	240	37.4	76.4	57.5	78.7	2765	12.5	16.8	38.5
Control Panel: 21 3/4" x 20 1/2" x 39" (can stand on either left or right side)											
EMP-160ES-BOWL	-	-	220	37.4	43.3	34.3	-	440	-	-	-
EMP-200ES-BOWL	-	-	240	37.4	43.3	35.4	-	440	-	-	-

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.



Interchangeable Tools with Hub (optional)



Stainless Steel Bowl, Breaker Bar and Spiral Arm

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.



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