

Standard Equipment and Features

- » 100L Stainless Steel Mixing Bowl
- » 110 Lbs. of flour
- » 176 Lbs. of dough
- » Bowl dimensions 26.3" x 15.7"
- » 2 speeds Spiral and Bowl drive
- » 2 timers to program the working cycle
- » Stainless Steel Security Guard & Spiral Hook
- » Bowl motor: 6.75 HP
- » Electricity: 208/230V / 3 phase
- » N.W. 992 lbs.
- » Dim. 48" x 28.3" x 46.8"
- » Industry Leading, 3-Year Limited Parts Warranty
- » 1-Year Full Parts and Labor Warranty





Features

- » Handles heavier PIZZA & BAGEL dough at LOW speed only
- » Reversible mixing action makes better dough, and in less time
- » Heavy-duty construction and powerful two-motor system
- » Heat treated enamel coating resists scratches, rust, and dents
- » Mounted on castors for extra mobility
- » Overload relay protects motor and transmission
- » Emergency Stop for safety operation

Precision North America, LLC. 60 Commerce Ave. Albany. New York 12206

Albany, New York 12206 Model **Flour** Dough **Power** Bowl Dim. Dimension **NET Weight** S-80 55 lbs. 88 lbs. 3.5 HP 21" x 14" 39" x 23" x 42.5" 827 lbs. S-100 84 lbs. 132 lbs. 4.75 HP 23.6" x 13.9" 43" x 25.6" x 42.5" 870 lbs. 26.3" x 15.7" S-150 110 lbs. 176 lbs. 6.75 HP 48" x 28.3" x 46.8" 992 lbs.

