



"1-Bag" 250 Series SPIRAL MIXERS

INDUSTRIAL DOUGH MIXING

Made in U.S.A.



Model 252 Pictured

For...

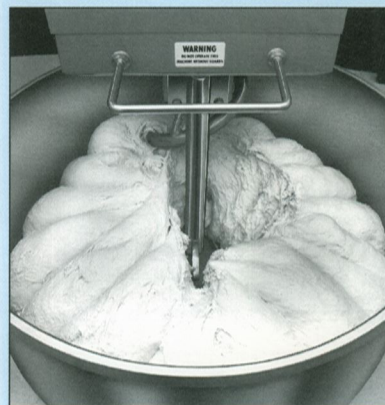
- *Bagel and Pizza Shops*
- *Retail/Wholesale Bread and Sweet Goods Bakeries*
- *Food Service Commissaries*
- *Supermarket Bakeries*

Dough Capacities to 210 pounds

Available in single-speed
or two-speed models

Compare these Outstanding Features with any Spiral Mixer on the Market

- Perfectly concentric fixed bowl, all stainless steel mixing zone, completely enclosed with interlocked guard.
- Reversible bowl transport for fast development and easy dough removal.
- Heavy steel-plate design, oversize motors and bearings for reliable operation.
- User friendly control panel with two-speed digital timers, automatic changeover and high-speed override. (For 2-speed models)
- Easily accessible electronics and drive belts for cost effective maintenance.
- UL safety listing and BISSC/USDA sanitation certifications.
- Backed by Moline engineering, manufacturing and customer service in the USA.



Breaker Bar Mixing and close spiral-to-bowl tolerances yield complete development of large and small batches.

Moline Machinery Ltd.
Baking and Food Processing Systems

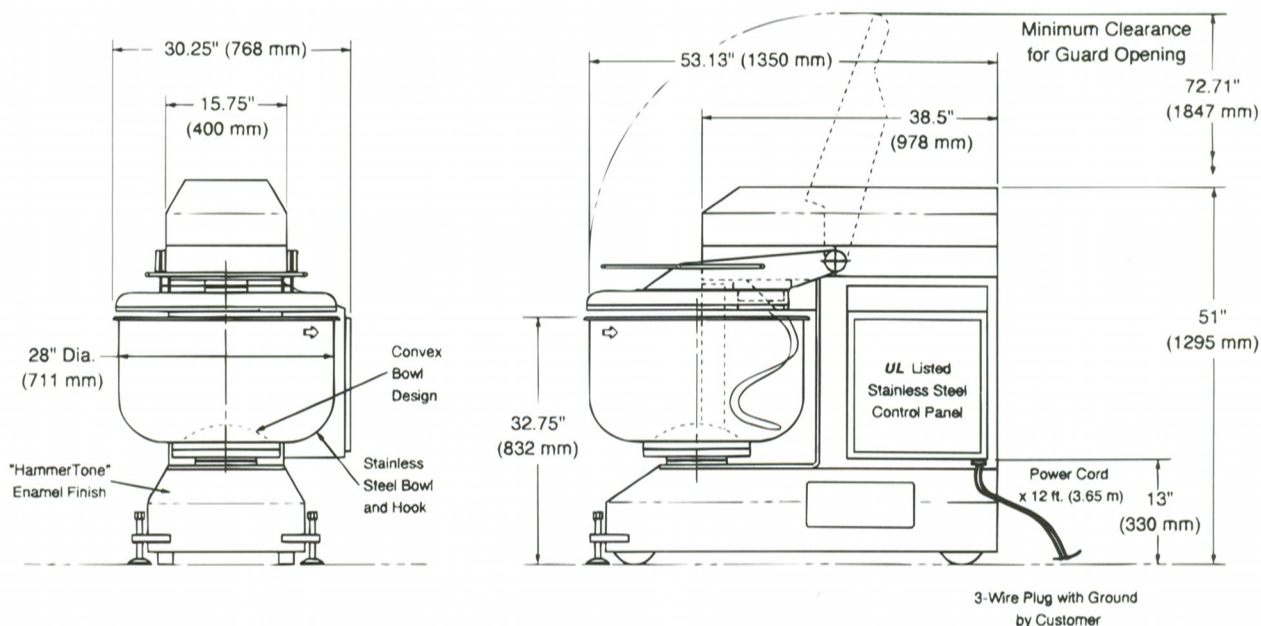
P.O. Box 16308 • Duluth, Minnesota 55816-0308, U.S.A.

Phone (218) 624-5734 • FAX (218) 628-3853



MOLINE

"1-Bag" 250 Series SPIRAL MIXERS



SPECIFICATIONS	STIFF DOUGH APPLICATIONS Bagels, Pizza, Pita & Tortilla	NORMAL DOUGH APPLICATIONS Breads, Sweet Doughs, Cookies & Pies
MODEL	251 - SINGLE SPEED	252 - TWO-SPEED
* FLOUR AND DRY INGREDIENTS CAPACITY lb/kg	121 / 55	130 / 59
* DOUGH CAPACITY lb/kg	182 / 73	210 / 95
BOWL CAPACITY qt/litre	140 / 132	140 / 132
SPIRAL MOTOR hp/kw	5 / 3.8	7.5 High Speed - 3.8 Low Speed 5.6 High Speed - 2.8 Low Speed
SPIRAL SPEED r.p.m.	115	174 High Speed - 87 Low Speed
BOWL MOTOR hp/kw	0.5 / 0.38	0.5 / 0.38
BOWL SPEED r.p.m.	16	16
OPERATING WEIGHT lb/kg	1300 / 591	1300 / 591
SHIPPING WEIGHT lb/kg	1570 / 714	1570 / 714
SHIPPING CONTAINER $\frac{\text{in}}{\text{mm}}$ (W x L x H)	$\frac{42 \times 72 \times 65}{1067 \times 1829 \times 1651}$	$\frac{42 \times 72 \times 65}{1067 \times 1829 \times 1651}$
**ELECTRICAL REQUIREMENTS		
3PH VOLTAGE - 50 or 60 Hz	208 220-240	208 220-240
CURRENT amps	26 24	37 34

* Capacities based on 50% absorption for single-speed mixers, and 62% for 2-speed mixers.

**Listed by Underwriters Laboratories.

Due to Moline's policy of continual product improvement, specifications are subject to change without notice.

Represented by

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