

BE-SFB



SPIRAL MIXER



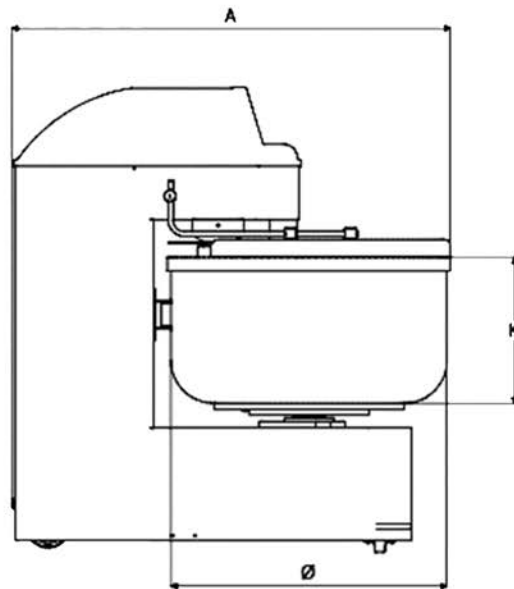
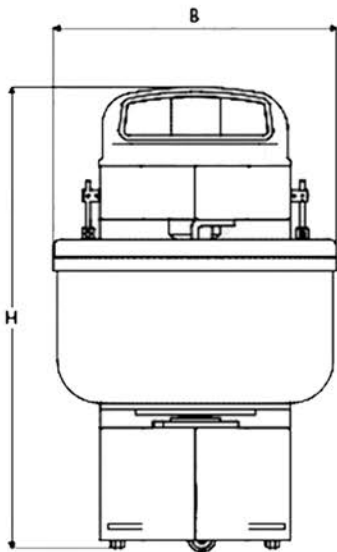


SPIRAL MIXER

BEcom's spiral mixer provides faster kneading times without over-heating your bread, bagel, or pizza dough. The BE-SFB series spiral mixer has front mounted control for easy and convenient use.

FEATURES

- 2-speed spiral and bowl drive
- Reversible bowl rotation
- Two timers with automatic changeover from low to high speed
- Stainless steel bowl, spiral arm, breaker bar and guard
- See-thru bowl guard with safety interlock prevents operation with guard open
- Belt driven arm and bowl for quiet operation and low maintenance
- Mounted on three casters for easy mobility and cleaning



MODEL	DIMENSIONS W x D x H	WEIGHT	POWER	HP	BOWL DIMENSIONS	FLOUR CAPACITY	DOUGH CAPACITY
BE-SFB 60	24" x 42" x 45"	980 lbs	208V - 3Ph - 60Hz - 15.4 AMPS	1.9 - 3	24" x 14"	88 lbs	132 lbs
BE-SFB 80	29" x 49" x 53"	1102 lbs	208V - 3Ph - 60Hz - 19.4 AMPS	5 - 7.5	28" x 16"	110 lbs	176 lbs
BE-SFB 130	32" x 51" x 53"	1168 lbs	208V - 3Ph - 60Hz - 30.3 AMPS	5 - 7.5	32" x 17"	176 lbs	287 lbs
BE-SFB 160	36" x 58" x 53"	1852 lbs	208V - 3Ph - 60Hz - 47.3 AMPS	10 - 7.5	36" x 19"	220 lbs	353 lbs
BE-SFB 250	40" x 62" x 62"	1940 lbs	208V - 3Ph - 60Hz - 47.3 AMPS	15 - 10	40" x 20"	331 lbs	551 lbs