



The First Name In Bakery

Division of

Belshaw

ADAMATIC

Bakery Group

Adamatic ANSE/F Fixed Bowl Spiral Mixer

MODELS:

- ANSE/F-50 (50 lbs flour)
- ANSE/F-100 (100 lbs flour)
- ANSE/F-150 (150 lbs flour)
- ANSE/F-200 (200 lbs flour)

STANDARD FEATURES:

- Stainless steel arm, dividing plate and bowl
- Food grade epoxy body w/casters
- Stainless steel safety guard
- Programmable electronic control panel w/manual backup controls
- Solid frame/easy to move
- Smooth easy to clean surfaces
- Two-speed motor (low and high speed) except for ANSE/F-50
- Reverse direction bowl motor
- Power cord (no plug)
- One year parts/labor warranty

OPTIONAL:

- Stainless Steel Exterior



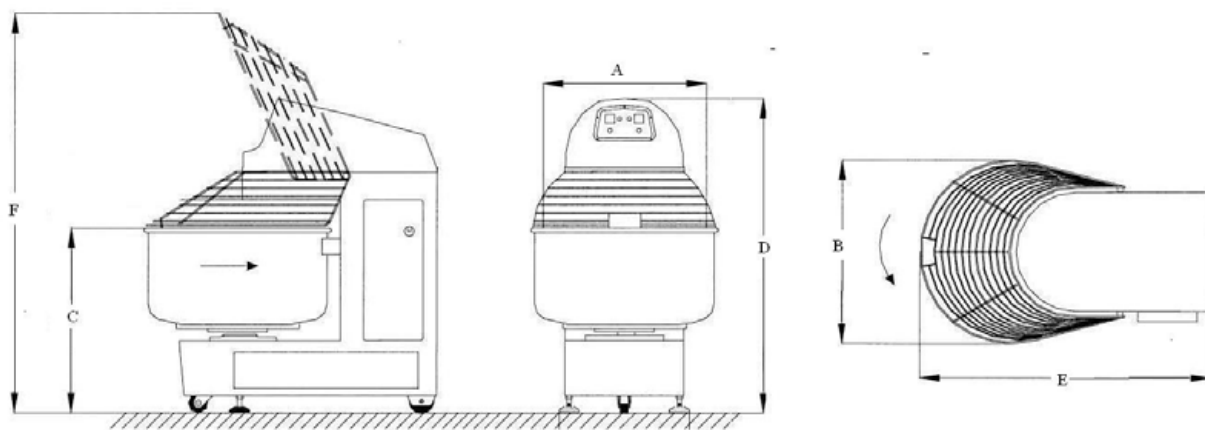
Model: ANSE-F-200
(with optional s/s exterior)



3062800
ANSI/UL763
CSA C22.2 #95



Above: ANSE-F mixer range



Model	ANSE/F-50	ANSE/F-100	ANSE/F-150	ANSE/F-200
Dimensions				
Bowl diameter (A)	17.7" (450 mm)	27.5" (699 mm)	27.5" (699 mm)	35.5" (902 mm)
Overall width (B)	19" (483 mm)	29" (737 mm)	29" (737 mm)	37" (940 mm)
Bowl height at top (C)	30.5" (775 mm)	33.9" (861 mm)	35.8" (909 mm)	34.5" (876 mm)
Overall height, closed (D)	50.8" (1290 mm)	59.8" (1519 mm)	59.9" (1521 mm)	62.6" (1590 mm)
Overall depth (E)	36.6" (930 mm)	47.7" (1212 mm)	47.7" (1212 mm)	60.3" (1532 mm)
Overall height, open (F)	67" (1702 mm)	73" (1854 mm)	72" (1829 mm)	75" (1905 mm)
Capacity				
Flour (min)	4 lbs (2 kg)	6 lbs (3 kg)	8 lbs (4 kg)	10 lbs (5 kg)
Flour (max)	50 lbs (23 kg)	100 lbs (45 kg)	150 lbs (68 kg)	200 lbs (91 kg)
Dough (max)	66 lbs (30 kg)	167 lbs (76 kg)	251 lbs (114 kg)	334 lbs (152 kg)
Electrical				
Volts	220V-60-3	220V-60-3	220V-60-3	220V-60-3
Amps	6.7 A	15.2 A	21.8 A	31.8 A
Weight				
Machine only	418 lbs (190 kg)	781 lbs (355 kg)	792 lbs (360 kg)	1478 lbs (672 kg)
Shipping Weight	538 lbs (409 kg)	931 lbs (423 kg)	942 lbs (428 kg)	1698 lbs (772 kg)