

OVERTURNABLE SPIRAL MIXER **ARB/ARS**

Features

- ◆ Front mounted mixer controls for easy access
- ◆ 2-Speed spiral and bowl drive for precision mixing control
- ◆ Reversible bowl rotation helps facilitate ingredient blending and dough development
- ◆ Dual timers with automatic low to high changeover
- ◆ Features a hydraulic lifting system for simple production automation
- ◆ Available in left or right side tilting
- ◆ Capable of dumping at bench height or hopper height depending on model
- ◆ Mixer lift is made of thick steel to support heavy weights
- ◆ Stainless steel bowl, spiral arm, and breaker bar
- ◆ Safety interlock prevents operation with guard open
- ◆ Double pulley transmission drives arm and bowl for quiet operation and low maintenance
- ◆ Mounted on three casters for easy mobility and cleaning
- ◆ 208/220V/3Ph/60Hz Electric (standard). Other voltages are available.



The Spiral Mixer That Does the Heavy Lifting

Introducing the **ARB/ARS Overturnable Spiral Mixer** - another in a long line of reliable overturnable mixers from Empire! Ideal for bagels, pizza and a wide range of artisan dough, the **ARB/ARS** is sure to be the perfect addition in your retail or wholesale bakery.

The **ARB/ARS Overturnable Spiral Mixer** builds on the reliability and versatility of Empire's traditional IRIS Spiral Mixer. Precision mixing controls provide high output, fast mixing times and maximum consistency. A coordinated 2-speed spiral and bowl rotation system provides optimal ingredient blending and dough development, and the front facing control panel makes it extremely easy to use - even in the tightest of spaces. The hydraulic lift, made of thick steel to support heavy loads, is available in left or right side tilting and can be dumped at bench height (**ARB**) or hopper height (**ARS**).



Technical Data

OVERTURNABLE SPIRAL MIXER ARB/ARS

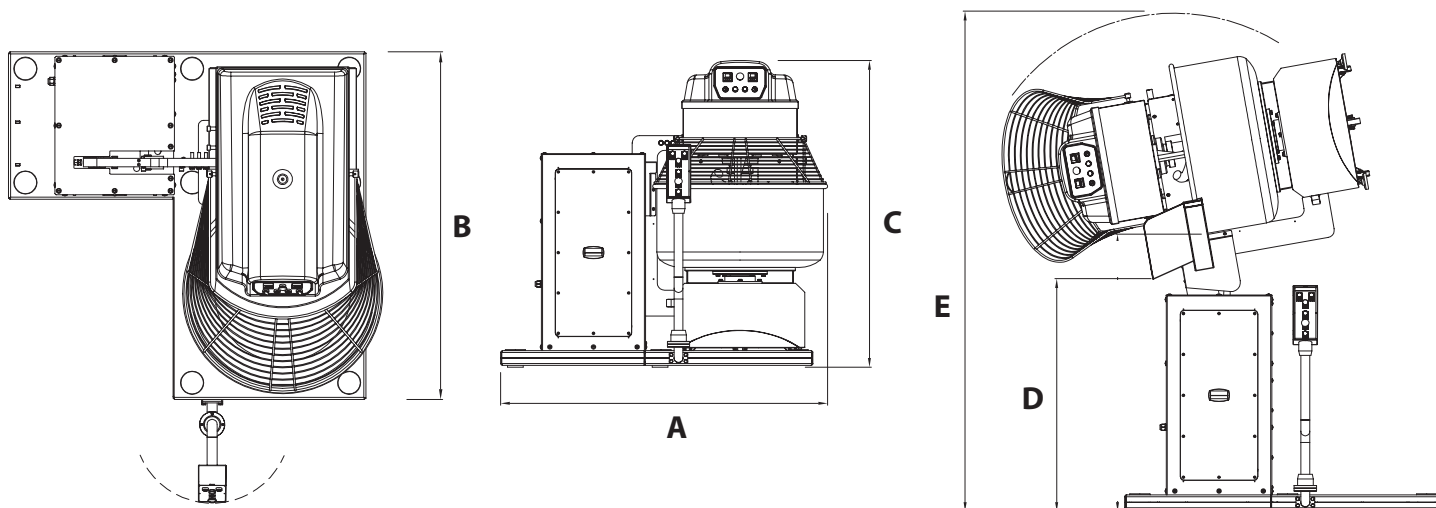
All Models 220V 3-Phase 60 Cycle (Other voltages available)

Model	Capacities			Dimensions ³					Weight	Power		
	Bread Dough ¹	Bagel Dough	Bowl Volume	Width (A)	Depth (B)	Height (C)	Dump Height (D)	Max Height (E)		Kw	HP	Amps
	flour / dough	flour / dough	qt	in	in	in	in	in				
EMP-ARB-100	133 / 220	109 / 165	130	68.5	65.0	63.0	56.7	96.0	2624	5.7	2.5	14.9
EMP-ARB-130	173 / 286	141 / 215	170	68.5	65.0	65.7	54.7	102.0	2998	6.9	2.5	18.1
EMP-ARB-160	213 / 352	174 / 264	220	70.9	65.0	69.7	54.3	108.3	3351	8.5	4.0	22.3
EMP-ARB-200	267 / 440	217 / 330	240	70.9	65.0	69.7	53.9	107.9	3351	8.5	6.5	22.3
EMP-ARS-100	133 / 220	109 / 165	130	68.5	65.0	63.0	69.0	108.2	2866	6.0	7.4	27.8
EMP-ARS-130	173 / 286	141 / 215	170	68.5	65.0	65.7	67.0	114.2	3240	8.9	10.8	39.5
EMP-ARS-160	213 / 352	174 / 264	220	70.9	65.0	69.7	66.5	120.5	3594	11.9	13.8	49.4
EMP-ARS-200	267 / 440	217 / 330	240	70.9	65.0	69.7	66.1	120.1	3594	11.9	13.8	49.4

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 machine.

³ Machine width with bowl removed does not exceed 33" (for entry through 36" doorway).



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.



1C Enterprise Place, Hicksville, NY 11801-5356 ♦ Ph: (516) 681-1500 ♦ Fx: (516) 681-1510
1-800-878-4070 ♦ www.empirebake.com ♦ info@empirebake.com