

REMOVABLE BOWL MIXER **ESX**

Features

- ◆ Coordinated Spiral and Bowl Drive
- ◆ Stainless Steel Bowl, Spiral Breaker Bar and Guard
- ◆ Reversible Bowl Rotation
- ◆ Two Timers with Automatic Changeover
- ◆ Heavy Duty Frame and Durable Construction
- ◆ Hydraulic Head Lift and Bowl-Docking Mechanism Insures Smooth Action of Automatic Head Lift and Bowl Release
- ◆ Hi-Speed Lock Out Switch to Prevent High-Speed Operation for Stiff Doughs



Options

- ◆ 4.3" LCD Touch Screen Control Panel
- ◆ Additional Bowls available
- ◆ Hydraulic and Chain Drive Bowl Lifts Available



Continuing Tradition of Versatility and Reliability

Introducing the latest addition to the Empire mixer family, the **ESX Removable Bowl Spiral Mixer**. Available in capacities up to 175 lbs. of flour, the **ESX** continues the tradition of advanced engineering and rugged construction found in all Empire Spiral Mixers.

Coordinated spiral and bowl rotation gives maximum control of ingredient blending, dough development and a better end product. Removable bowl design allows one mixer to run several production lines, while user friendly controls and heavy duty components throughout assure simple operation and consistent results. That means you'll experience maximum versatility, higher output, more precise mixing controls and quiet, reliable operation with your **ESX Removable Bowl Mixer**.

Technical Data

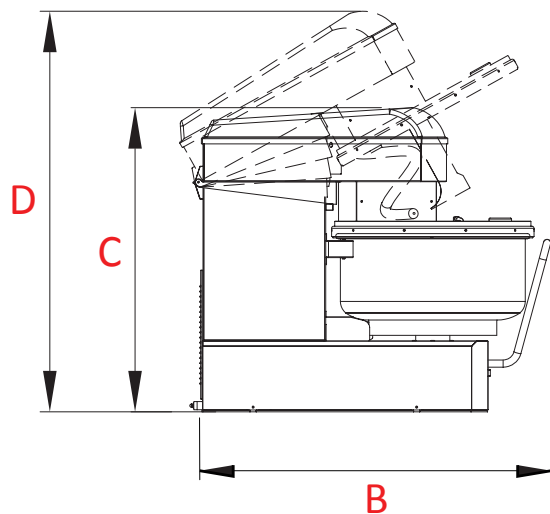
REMOVABLE BOWL MIXER ESX

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

Model	Capacity			Dimensions				Weight	Power		
	Bread Dough ¹	Bagel Dough ²	Bowl Volume	Width (A)	Depth (B)	Height (C)	Height Open (D)		KW	HP	Amps
	flour / dough	flour / dough	qt	in	in	in	in	lbs.			
EMP-80ESX	107 / 176	87 / 132	115	35.8	59.1	53.5	72.0	1590	5.4	6.5	26.9
EMP-100ESX	133 / 220	109 / 165	130	35.8	59.1	53.5	72.0	1610	6.2	7.4	28.8
EMP-130ESX	173 / 286	141 / 215	170	35.8	63.0	53.5	72.0	1630	8.7	10.8	37.0
EMP-80ESX-BOWL	-	-	115	29.1	35.8	31.5	-	255	-	-	-
EMP-100ESX-BOWL	-	-	130	29.1	35.8	33.1	-	260	-	-	-
EMP-130ESX-BOWL	-	-	170	33.0	36.2	33.5	-	300	-	-	-

¹ Bread Dough capacities calculated at approximately 65% hydration. Actual capacities will vary based on specific hydration and consistency.

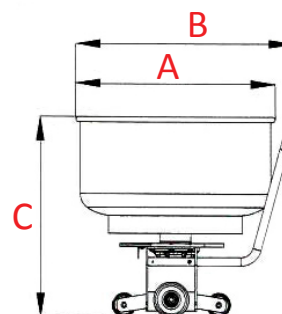
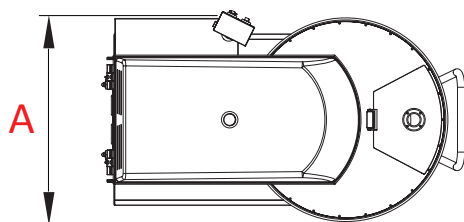
² Bagel Dough capacities calculated at approximately 52% hydration. Mixers used for bagel and other low hydration doughs are rated at low speed only. Operation at high speed will void the warranty and risk damage to the machine.



Optional fixed paddle



Stainless Steel Bowl, Breaker Bar and Spiral Arm



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.



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