

# OVERTURNABLE SPIRAL ARM MIXER **AR1/AR2**

## Features

- ◆ Coordinated Spiral and Bowl Drive
- ◆ Reversible Bowl Rotation
- ◆ Two Timers with Automatic Changeover
- ◆ Hi-Speed Lock Out Switch to Prevent High-Speed Operation
- ◆ 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
- ◆ Hydraulic Lifting Device is Smooth and Reliable
- ◆ Dual Side Discharges at Various Heights for Discharge onto Bench or into Dough Hopper



*Model AR2 Shown Dumping in both High & Low Positions.*

## The Tiltover Advantage

Now you can have all the advantages of the Empire Spiral Mixer and the ease of automatic dough discharge. Strong enough for bagels, gentle enough for delicate doughs, Empire Tiltover Spiral Mixers are available in a wide range of sizes and offer exclusive features, advanced engineering and rugged construction.

Coordinated spiral and bowl rotation gives maximum control of ingredient blending, dough development and a better end product. The hydraulic lift system eliminates the need and cost of additional bowls or bowl hoist. From the control panel you can select right or left discharge at heights preset for machine hoppers, dough troughs or a workbench. Benefits include: maximum versatility • higher output • faster mixing time • precise mixing control and consistency • quiet, reliable and safe operation.



# Technical Data

## OVERTURNABLE SPIRAL ARM MIXER AR1/AR2

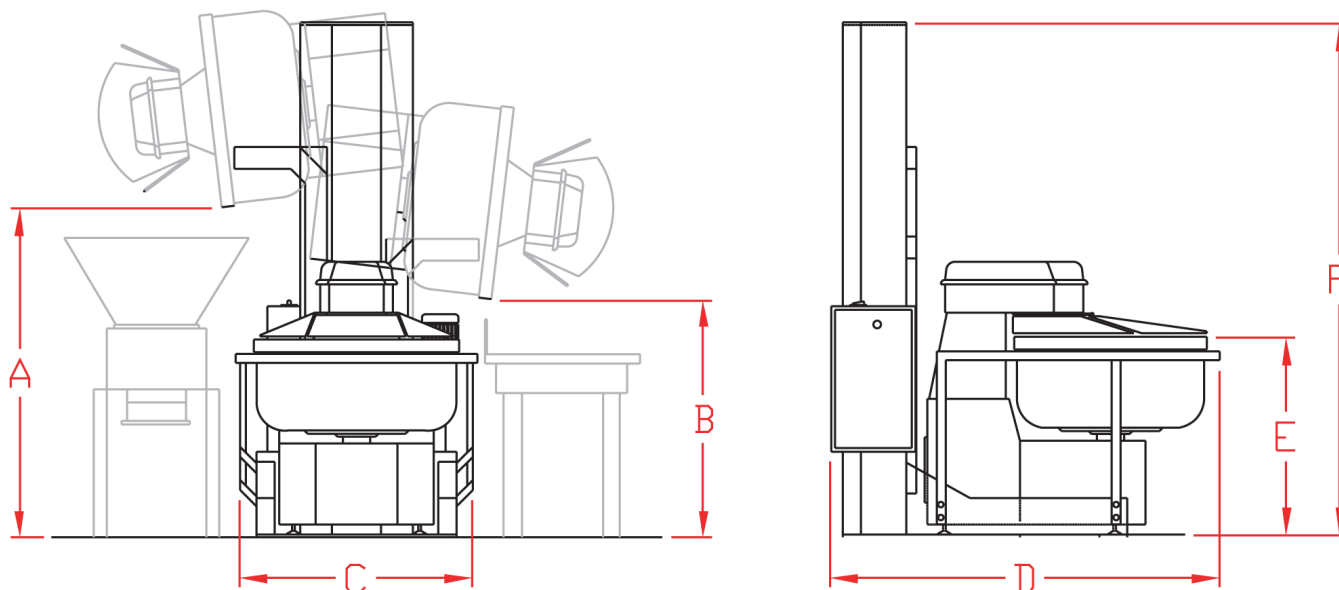
All Models 220V 3-Phase 60 Cycle (Other voltages available)

Model	Capacity			Discharge Height		Dimensions <sup>3</sup>				Weight	Power		
	Bread Dough <sup>1</sup>	Bagel Dough <sup>2</sup>	Bowl Volume	Max (A)	Min (B)	Width (C)	Depth (D)	Bowl Height (E)	Overall Height (F)		KW	HP	Amps
	flour / dough	flour / dough	qt	in	in	in	in	in	in		lbs.		
EMP-160AR1	200 / 320	150 / 220	220	72.8	53.2	47.2	75.6	40	112.0	3652	11.9	13.8	49.4
EMP-200AR1	250 / 400	200 / 296	240	72.0	52.4	47.2	75.6	42	112.0	3675	11.9	13.8	49.4
EMP-300AR1	350 / 560	300 / 440	370	68.1	48.4	55.1	82.7	44	112.0	3806	16.9	20.0	57.2
EMP-160AR2	200 / 320	150 / 220	220	72.8	53.2	47.2	75.6	40	112.0	3652	11.9	13.8	49.4
EMP-200AR2	250 / 400	200 / 296	240	72.0	52.4	47.2	75.6	42	112.0	3675	11.9	13.8	49.4
EMP-300AR2	350 / 560	300 / 440	370	68.1	48.4	55.1	82.7	44	112.0	3806	16.9	20.0	57.2

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

<sup>2</sup> 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.

<sup>3</sup> Delivery Requirements: Doorway Span 87" x 47" / Ceiling Height: 126" (Lower Heights Available by Special Order)



### 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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