

## "2-Bag" 350 Series SPIRAL MIXERS

### **INDUSTRIAL DOUGH MIXING**



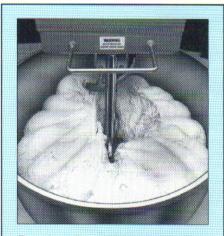
#### Compare these Outstanding Features with any Spiral Mixer on the Market

- Perfectly concentric fixed bowl, all stainless steel mixing zone, completely enclosed with interlocked guard.
- Reversible bowl transport for fast development and easy dough removal.
- · Heavy steel-plate design, oversize motors and bearings for reliable operation.
- User friendly control panel with two-speed digital timers, automatic changeover and high-speed override. (For 2-speed models)
- Easily accessible electronics and drive belts for cost effective maintenance.
- UL safety listing and BISSC/USDA sanitation certifications.
- Backed by Moline engineering, manufacturing and customer service in the USA.

### For...

- Bagel and Pizza Shops
- Retail/Wholesale Bread and Sweet Goods Bakeries
- Food Service Commissaries
- Supermarket Bakeries

Dough Capacities to 390 pounds Available in single-speed or two-speed models



Breaker Bar Mixing and close spiral-to-bowl tolerances yield complete development of large and small batches.

Moline Machinery Ltd.

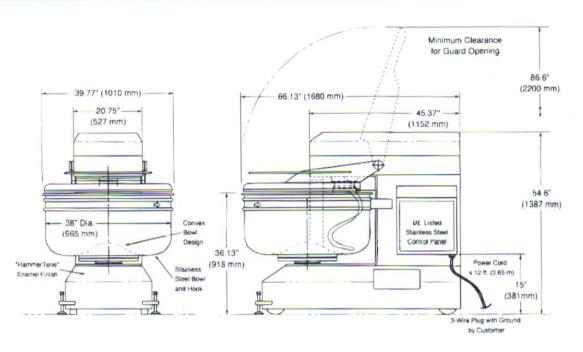
**Baking and Food Processing Systems** 

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# "2-Bag" 350 Series SPIRAL MIXERS



STIFF DOUGH APPLICATIONS Bagels, Pizza, Pita & Tortilla	NORMAL DOUGH APPLICATIONS Breads, Sweet Doughs, Cookies & Pies
351 - SINGLE SPEED	352 - TWO-SPEED
222 / 101	237 / 108
333 / 151	384 / 175
280 / 264	280 / 264
8/6	10 High Speed - 5 Low Speed 7.5 High Speed - 3.8 Low Speed
124	188 High Speed - 94 Low Speed
1.5 / 1.2	1.5 / 1.2
18	18
2030 / 923	2030 / 923
2300 / 1045	2300 / 1045
42 x 72 x 65 1067 x 1829 x 1651	42 x 72 x 65 1067 x 1829 x 1651
**ELECTRICAL REQUIREMENTS	
208 220-240	208 220-240
36 31	45 41
	Bagels, Pizza, Pita & Tortilla  351 - SINGLE SPEED  222 / 101  333 / 151  280 / 264  8 / 6  124  1.5 / 1.2  18  2030 / 923  2300 / 1045  42 x 72 x 65  1067 x 1829 x 1651  **ELECTRICAL REQUIREMENTS  208 220-240

<sup>\*</sup> Capacities based on 50% absorption for single-speed mixers, and 62% for 2-speed mixers.

Due to Moline's policy of continual product improvement, specifications are subject to change without notice.

Represented by

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Bulletin 574

<sup>\*\*</sup>Listed by Underwriters Laboratories.