



Item No. _____
Project _____
Quantity _____

Spiral Pizza Dough Mixers

KM-T Series



Model KM-120P Shown

PRODUCTION CAPACITY GUIDE

Model/Capacity	Kilogram	Lbs Flour	Lbs Dough	Bags
KM-80T	80	110	166	(50#) 2
KM-120T	120	165	264	(50#) 3

Note: Capacities based on 60/40 water to flour ratio

SHORT BID SPECIFICATION:

Spiral Mixer shall be a **LBC Bakery Equipment Model KM-__T** [Insert: model no.] Fixed Bowl Mixer, with heavy gauge stainless steel bowl and dough hook. Dough Hook shall be cylindrical in cross section with a "J" type end to reach the center of the bowl and shall have an average bowl clearance of 5/16 inch and shall not contact the bowl at any time. Bowl shall have solid stainless steel top ring, fully welded to the bowl and polished. Bowl shall be fitted with Polyethylene upper bowl guide rollers with sealed ball bearings. Mixer shall be built with heavy gauge, welded, rigid steel frame box and head. Mixer shall be fitted with a heavy wrought stainless steel (not cast) dough-ball breaker bar, affixed to the head by four (4) stainless steel bolts. Mixer shall have digital timer and speed indicator and be operable in both timer and manual control. Mixer shall have 2 forward dough hook speeds (not variable speed) and shall have independent reversible bowl and hook drive motor drive system, including dual stage, non-slip, Low noise-high torque belt drive system.

Mixer shall have four (4) cushioned adjustable feet mounted external to the base, one forward swivel caster and two rear fixed wheels mounted under the base. Mixer shall have safety-interlocked guard with ingredient opening to prevent operator injury. Mixer shall have controls and emergency stop button mounted at eye level on the front side. Mixer shall be ETL listed as meeting UL 763 and NSF-8.

STANDARD PRODUCT WARRANTY

One-Year Parts and Labor (US Including Alaska and Hawaii, Canada)

CONSTRUCTION FEATURES

- Heavy gauge stainless steel bowl with dual bowl
- "J" Type dough hook for rapid incorporation
- Cylindrical Hook w/ 5/16" clearance for rapid development
- Heavy duty dough breaker bar
- Solid stainless steel bowl top roll
- Heavy gauge steel frame box with rigid torsion-tube design
- Rigid head section and bearing box
- High torque, dual stage, non-slip quiet belt drive
- Three-point caster system for easy cleaning
- Screw-down cushioned feet for stability
- 208-240 VAC 3-phase drive and bowl motors
- Ingredient fill opening in front of cover
- Interlocking, solid bowl cover and hook guard
- Extra heavy bowl drive and bearing system

PERFORMANCE FEATURES

- High Torque, dual-stage belt drive
- 2 speed, reversible dough hook drive motor
- Reversible bowl drive motor for quick incorporation
- Dual stage, non-slip, silent belt drive system
- Dual upper bowl guide bearings

CONTROL FEATURES

- 2 speed reversible, dual reduction motor drive system
- Reversible dual reduction bowl drive system
- 60 minute timer with auto speed change
- Manual back-up control system
- Emergency stop button
- Controls mounted on the front for easy access
- Automatic over-current protection
- 6' electrical supply cord with NEMA cord cap

The KM-T Series Mixers are Intended for Low Moisture Doughs Such as Pizza or Bagel Dough and are NOT Suited for Bread or Pastry Doughs.



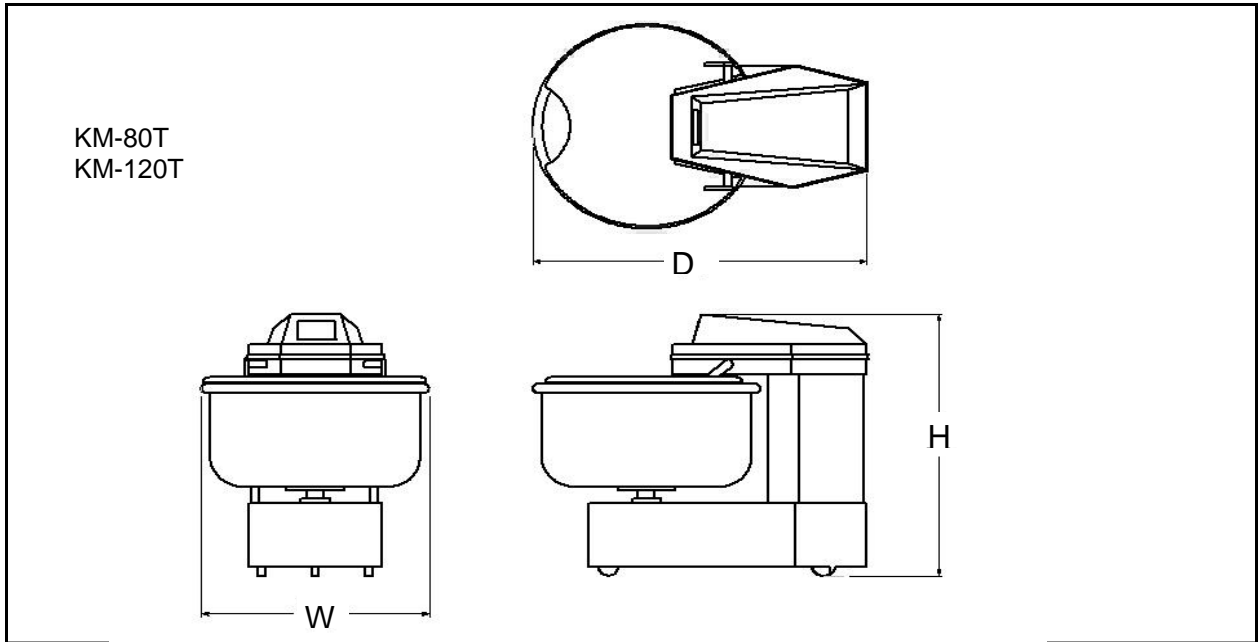
Meets UL 763 and NSF-8

Sheet Number KM-T (RevD 2/19)

INSTALLATION REQUIREMENT

- KM-80T, 208-240 VAC, 50-60 Hz. 3 Phase, 25 Amp Circuit
- KM-120T, 208-240 VAC, 50-60 Hz. 3 Phase, 40 Amp Circuit

OPTIONS & ACCESSORIES



Model	Dimensions Height x Width x Depth	Clearance for Operations			Weight		Freight Class
		Rear	LH Side	RH Side	Actual	Shipping	
KM-80T	51" x 30" x 45"	6"	1"	1"	1014	1235	85
KM-120T	52" x 33" x 52"	6"	1"	1"	1300	1442	85

Electrical Specifications By Model							
	Phase	KM-80P		KM-120P			
		Low	High	Low	High		
Mixing Motor HP	3			1.7	3.3	6	12
Mixing Motor RPM				108	216	99	198
Mixing Motor kW				1.25	2.5	4.5	9.06
Bowl Motor kW	3			0.06	N/A	0.06	N/A
Bowl Motor RPM				17.1		11.7	
Total kW				3.05		9.61	
Full Load Amps				15.8		23.1	
MCA				20		40	
Max Breaker Size				25		50	