

# FBL Standard



## FBL Standard automatic "french" fork mixer with fixed bowl

**Machine particularly suitable for processing dough with high water content such as the dough for baguettes.**

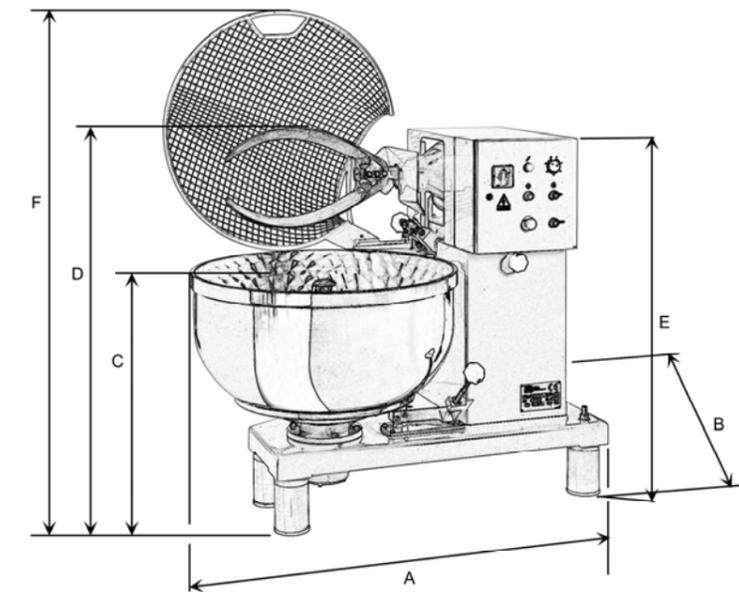
The geometry of the two-speed mixing arm combined with the shape of the bowl guarantees quality mixing in all the main bread-making phases. The machine is easy to clean thanks to its raised structure by means of supporting feet.

### Construction

- 1 timer.
- Epoxy painted structure mounted on four stainless steel feet.
- Triangular section arm with two forks and one direction of rotation, raisable by manual unlocking.
- Two mixing speeds.
- Disengaged stainless steel bowl with manual brake.
- 24V low voltage electric control panel
- Structure easy to remove if the access to the bakery is difficult.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

MODEL	Description
<b>FBL 230 Standard</b>	<b>59-120 kg dough capacity - 37-75 kg flour capacity.</b> Bowl inside diameter mm. 900
<b>FBL 330 Standard</b>	<b>96-160 kg dough capacity - 60-100 kg flour capacity.</b> Bowl inside diameter mm. 1000

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### Capacity

Model	Flour* (kg)	Dough* (kg)	Total (lt)
FBL 230 Standard	37 - 75 kg	59 - 120 kg	230 l
FBL 330 Standard	60 - 100 kg	96 - 160 kg	330 l

(\*) Approx. value

### Technical data

Model	Spiral power 1°/2° speed (kw)	Bowl inside Diameter (mm)	Net weight (kg)	1° / 2° speed spiral 50 Hz (rev/min.)
FBL 230 Standard	3.7 - 5.5	900	540	46.5 - 71
FBL 330 Standard	3.7 - 5.5	1000	570	46.5 - 71

Model	Dimensions (mm)				
	A	B	C	D	E
FBL 230	1465	1095	840	1310	1300
FBL 330	1515	1145	885	1420	1325