

PASTA + PIZZA MIXER

ADRIANNA



ARCOBALENO®
PASTA EQUIPMENT





ASM10

VARIABLE SPEED SPIRAL MIXER



STANDARD FEATURES

- Designed to perform for pasta, pizza, and bakery doughs
- Bowl rotates while the hook is spinning
- Mixer comes with a breaker bar to assist with the mixing & kneading
- Perfect size for the counter top!
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
- Available Colors:

-  Red
-  Black
-  Napoli Blue
-  Arcobaleno Yellow



■ WARRANTY

One Year: For more information visit arcobalenollc.com/warranty.html



■ TRY BEFORE YOU BUY

In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality! Call for details.



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ASM10 TECHNICAL SPECIFICATIONS

Model	ASM10
Bowl Capacity	7 liters (7 quarts)
Mixer Production (flour + liquid)	Up to 10 lbs/batch
Speeds	Variable Speed
Electrical Power	110V/1/60Hz 5 Amps
Nema Plug	5-15
Machine Dimensions	14"W x 19"D x 14.5"H
Shipping Dimensions	26"W x 26"D x 26"H
Machine Weight	80 lbs
Shipping Weight	110 lbs
Shipping Class	92.5

Meet the Arcobaleno Spiral Mixer Family!

