

SPIRAL MIXER

NOEMI



ARCOBALENO®
PASTA EQUIPMENT

ASM100 FOR HIGH HYDRATION DOUGHS



STANDARD FEATURES

- For High Hydration doughs
- Ideal for pizzeria, bakery, and pastry doughs
- Fixed head spiral mixer with 2 motors (spiral and bowl)
 - Spiral Speed - 75 rpm up to 230 rpm
 - Bowl Speed 5.5 rpm up to 16 rpm
- Stainless steel bowl (non-removable) with spiral shaft
- Rotating bowl for optimum production
- Safety guard lid and E-stop
- Touch screen controls with pre-set recipes and programmable recipe storage
- Belt transmission
- Casters with deployable stabilizing feet
- Temperature Probe
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!



■ 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.



SPIRAL MIXER



ASM100 TECHNICAL SPECIFICATIONS

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| Model | ASM100 |
| Bowl Capacity | 100 liters (105 quarts) |
| Mixer Production (flour + liquid) | Up to 155 lbs/batch |
| Speeds | 75 rpm up to 230 rpm (spiral) 5.5 rpm up to 16 rpm (bowl) |
| Electrical Power | 220V/3/60Hz 12 Amps |
| Nema Plug | L15-20 |
| Machine Dimensions | 26.5"W x 43.75"D x 47"H |
| Shipping Dimensions | 30"W x 48"D x 55"H |
| Machine Weight | 850 lbs |
| Shipping Weight | 950 lbs |
| Shipping Class | 70 |

Meet the Arcobaleno Spiral Mixer Family!

