

SPIRAL MIXER

CARLA



ARCOBALENO®
PASTA EQUIPMENT

ASM40
DOUGH DEVELOPMENT



STANDARD FEATURES

- Stainless steel bowl (non-removable), spiral & shaft
- Variable speed control via potentiometer
- Designed for heavy dough, such as pizza, bread, and bagel dough
- Spiral mixer perfect for all your dough mixing needs, rotating spiral and rotating bowl for optimum mixing action producing smooth dough with fine homogenous structure
- Safety guard lid
- Reversible bowl direction
- Manual and Timer operation
- E-stop
- Casters with deployable stabilizing feet
- 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 — at NO COST to you! Call for details.



SPIRAL MIXER



ASM40 TECHNICAL SPECIFICATIONS

Model	ASM40
Bowl Capacity	40 liters (42 quarts)
Mixer Production (flour + liquid)	Up to 85 lbs/batch
Speeds (via potentiometer)	Variable Speed
Electrical Power	220/1/60Hz 2HP, 7 Amps
Nema Plug	6-15P
Machine Dimensions	19.5"W x 31"D x 29"H
Shipping Dimensions	24"W x 36"D x 38"H
Machine Weight	255 lbs
Shipping Weight	285 lbs
Shipping Class	85

Meet the Arcobaleno Spiral Mixer Family!



CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2023 Arcobaleno®, LLC