

SPIRAL MIXER

CARLA



ARCOBALENO®
PASTA EQUIPMENT

ASM50
DOUGH DEVELOPMENT



STANDARD FEATURES

- Stainless steel bowl (non-removable), spiral & shaft
- Two mixing speeds
- 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
- Two programmable timers dedicated for each speed, use timers independently or in combination. When used in combination, slow speed timer proceeds the fast speed timer
- Casters with deployable stabilizing feet
- E-stop
- 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



ASM50 TECHNICAL SPECIFICATIONS

Model	ASM50
Bowl Capacity	50 liters (53 quarts)
Mixer Production (flour + liquid)	Up to 95 lbs/batch
Speeds	2 speeds
Electrical Power	220/3/60Hz 3HP, 8 Amps
Nema Plug	L15-20
Machine Dimensions	22"W x 33"D x 30"H
Shipping Dimensions	24"W x 36"D x 38"H
Machine Weight	290 lbs
Shipping Weight	305 lbs
Shipping Class	85

Meet the Arcobaleno Spiral Mixer Family!



ASM100

ASM50

ASM40

ASM10

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