

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! 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	220V/3/60Hz 3HP 8 Amps
Nema Plug	L15-20
Machine Dimensions	22"W x 33"D x 30"H
Shipping Dimensions	23"W x 36"D x 38"H
Machine Weight	290 lbs
Shipping Weight	310 lbs
Shipping Class	70

Meet the Arcobaleno Spiral Mixer Family!



CAD file available on KCL or contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2024 Arcobaleno® Pasta Machines, LLC