

MULTI-PURPOSE MIXER

ILARIA



ARCOBALENO™
PASTA EQUIPMENT

AMP10/20

INTERCHANGEABLE WHISK + SPIRAL + PADDLE



STANDARD FEATURES

- Arcobaleno Multi-Purpose Mixer
 - Model AMP10 - 10 Quart
 - Model AMP20 - 21 Quart
- Rotating, removable stainless steel bowl
- 8 speeds
- Timer
- Quick coupling system for included interchangeable accessories; Spiral (Dough Hook), Paddle (Flat Beater) and Whisk (Wire Whip)
- A sophisticated solution for pizzerias and pastry shops, designed for hard, medium and soft dough as well as ravioli fillings
- Tilting head with gas piston for controlled and safe lifting
- Plastic cover with splash protection system
- Opening in cover allows liquid to be added to the dough while machine is running
- Power: 220V / Single Phase / 60Hz
- Gear and chain driven
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!



OPTIONAL FEATURES & ACCESSORIES

- ☐ Cart with wheels - holds mixer and its attachments

Optional
Cart with wheels



Paddle

Spiral

■ 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.



MULTI-PURPOSE MIXER



AMP10/20 TECHNICAL SPECIFICATIONS

Model	AMP10	AMP20
Bowl Capacity	10 liter/qt	21 liter/qt
Speeds	8	8
Electrical Power	220/1/60Hz	220/1/60Hz
Machine Dimensions	12"W x 22"D x 26"H	16.25"W x 28"D x 30"H
Shipping Dimensions	19"W x 33"D x 40"H	19"W x 33"D x 40"H
Machine Weight	105 lbs	180 lbs
Shipping Weight	122 lbs	205 lbs
Shipping Class	85	85



Opening in cover allows liquid to be added while machine is running.

INCLUDES:

Whisk
Paddle
Spiral



Paddle



Spiral



Optional
Cart with wheels

CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2020 Arcobaleno™, LLC