

SPIRAL MIXER

ILARIA



ARCOBALENO™
PASTA EQUIPMENT

AMS10/20 INTERCHANGEABLE WHISK + SPIRAL + PADDLE



STANDARD FEATURES

- 3 in 1 Multi-purpose whisk + spiral + paddle mixer
- Designed for a variety of dough - soft, medium and hard
- Includes whisk, spiral and paddle
- Timer
- Electronic control for timer and speed
- Revolving bowl
- Tilting head for easy cleaning
- Removable bowl
- Factory and on-location training—the only full-service pasta machine manufacturer in North America

OPTIONAL FEATURES & ACCESSORIES

- Cart with wheels



■ 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



AMS10/20 TECHNICAL SPECIFICATIONS

Model	AMS10	AMS20
Bowl Capacity	10 liter/qt	20 liter/qt
Speeds	8	8
Electrical Power	220/1/60Hz	220/1/60Hz
Machine Dimension	16"W x 28"D x 30"H	19"W x 32"D x 34"H
Machine Weight	180 lbs	265 lbs
Shipping Class	85	85



CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2019 Arcobaleno™, LLC