# SPIRAL MIXER MODEL AMS20/40



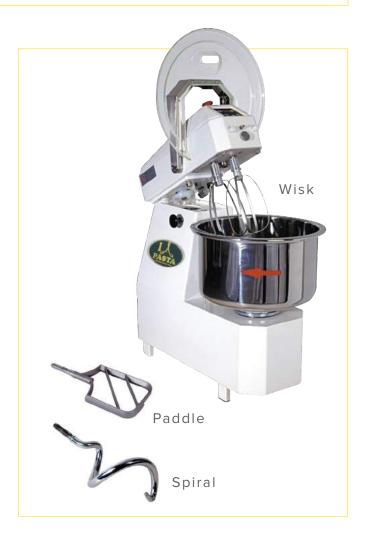
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Approval:
Date:

### STANDARD FEATURES

- Designed for a variety of dough soft, medium and hard
- Includes spiral, paddle and wisk
- Electronic control for timer and speed 8 speeds
- 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

- ☐ Casters for greater mobility
- □ 0-30 minute timer
- ☐ 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.



Specifications subject to change without notice due to policy of continuous product improvement.



# SPIRAL MIXER MODEL AMS20/40

INTERCHANGEABLE - SPIRAL + PADDLE + WISK

# TECHNICAL SPECIFICATIONS

Model	AMS20	AMS40
Mixer Capacity	40 lbs	80 lbs
<b>Bowl Capacity</b>	20 qt	40 qt
Speeds	8	8
Electrical Power	220/1/60Hz	220/3/60Hz
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

