

SPIRAL MIXER

ILARIA



ARCOBALENO™
PASTA EQUIPMENT

ASM10/20 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.



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ASM10/20 TECHNICAL SPECIFICATIONS

Model	ASM10	ASM20
Bowl Capacity	10 liter/qt	20 liter/qt
Speeds	8	8
Electrical Power	220/1/60Hz	220/1/60Hz
Machine Dimensions	12"W x 22"D x 28"H	17"W x 28"D x 32"H
Shipping Dimensions	19"W x 33"D x 40"H	19"W x 33"D x 40"H
Machine Weight	110 lbs	184 lbs
Shipping Weight	122 lbs	205 lbs
Shipping Class	85	85



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