

# SPIRAL MIXER

CARLA



ARCOBALENO®  
PASTA EQUIPMENT

ASM40  
DOUGH DEVELOPMENT



## STANDARD FEATURES

- Stainless steel bowl (non-removable), spiral & shaft
- Variable speed control
- 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
- E-stop
- Casters with deployable stabilizing feet
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

## OPTIONAL FEATURES & ACCESSORIES

- 0-99 minute timer



### ■ WARRANTY

**One Year:** For more information visit [arcobalenollc.com/warranty.html](http://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



## ASM40

### TECHNICAL SPECIFICATIONS

Model	ASM40
Bowl Capacity	40 qt
Speeds	Variable Speeds
Electrical Power	220/1/60Hz 2HP, 7 Amps
Nema Plug	6-15P
Machine Dimensions	19.5"W x 31"D x 29"H
Shipping Dimensions	24"W x 36"D x 38"H
Machine Weight	255 lbs
Shipping Weight	285 lbs
Shipping Class	85



CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2021 Arcobaleno®, LLC