

SPIRAL MIXER

CARLA



ARCOBALENO™
PASTA EQUIPMENT

ASM50
DOUGH DEVELOPMENT



STANDARD FEATURES

- Stainless steel bowl (non-removable), spiral & shaft
- Two mixing speeds
- 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
- Two programmable timers dedicated for each speed, use timers independently or in combination. When used in combination, slow speed timer proceeds the fast speed timer
- Casters with deployable stabilizing feet
- E-stop
- 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



■ 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



ASM50 TECHNICAL SPECIFICATIONS

Model	ASM50
Bowl Capacity	50 qt
Speeds	2 speeds
Electrical Power	220/3/60Hz 3HP, 8 Amps
Machine Dimensions	22"W x 33"D x 30"H
Shipping Dimensions	24"W x 36"D x 38"H
Machine Weight	290 lbs
Shipping Weight	305
Shipping Class	85



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