

SPIRAL MIXER

EVA



ARCOBALENO®
PASTA EQUIPMENT

ASM100

FOR HIGH HYDRATION DOUGHS



STANDARD FEATURES

- For High Hydration doughs
- Ideal for pizzeria, bakery, and pastry doughs
- Fixed head spiral mixer with 2 motors (spiral and bowl)
 - Spiral Speed - 75 rpm up to 230 rpm
 - Bowl Speed 5.5 rpm up to 16 rpm
- Stainless steel bowl (non-removable) with spiral shaft
- Rotating bowl for optimum production
- Safety guard lid and E-stop
- Touch screen controls with pre-set recipes and programmable recipe storage
- Belt transmission
- Casters with deployable stabilizing feet
- Temperature Probe
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!



■ 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



ASM100 TECHNICAL SPECIFICATIONS

Model	ASM100
Bowl Capacity	100 liters (105 quarts)
Mixer Production (flour + liquid)	Up to 155 lbs/batch
Speeds	75 rpm up to 230 rpm (spiral) 5.5 rpm up to 16 rpm (bowl)
Electrical Power	220V/3/60Hz 12 Amps
Nema Plug	L15-20
Machine Dimensions	26.5"W x 43.75"D x 47"H
Shipping Dimensions	30"W x 48"D x 55"H
Machine Weight	850 lbs
Shipping Weight	950 lbs
Shipping Class	85



CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2022 Arcobaleno®, LLC