

PASTA + PIZZA MIXER

ADRIANNA



ARCOBALENO®
PASTA EQUIPMENT

ASM10

VARIABLE SPEED SPIRAL MIXER



STANDARD FEATURES

- Designed to perform for pasta, pizza, and bakery doughs
- Bowl rotates while the hook is spinning
- Mixer comes with a breaker bar to assist with the mixing & kneading
- Perfect size for the counter top!
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
- Available Colors:



Red



Black



Napoli Blue



Arcobaleno Yellow



■ 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.



PASTA + PIZZA MIXER



ASM10 TECHNICAL SPECIFICATIONS

Model	ASM10
Bowl Capacity	7 liters (7 quarts)
Mixer Production (flour + liquid)	Up to 10 lbs/batch
Speeds	Variable Speed
Electrical Power	110V/1/60Hz 5 Amps
Nema Plug	5-15
Machine Dimensions	14"W x 19"D x 14.5"H
Shipping Dimensions	20"W x 24"D x 20"H
Machine Weight	80 lbs
Shipping Weight	90 lbs
Shipping Class	85

Meet the Arcobaleno Spiral Mixer Family!



CAD file available. Please contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2023 Arcobaleno®, LLC