

# SPIRAL MIXER

ADRIANNA  
CLARA  
CARLA  
NOEMI



ARCOBALENO®  
PIZZA MACHINES

## ASM10/40/50/100

FOR UP TO 80% HIGH HYDRATION DOUGHS



### ASM40 & ASM50 STANDARD FEATURES

- For High Hydration doughs - up to 80%
- **ASM40** - 40 liters (42 quarts) bowl capacity
  - Variable speed control via potentiometer
- **ASM50** - 50 liters (53 quarts) bowl capacity
  - Two mixing speeds
  - Two programmable timers dedicated for each speed, use timers independently or in combination. When used in combination, slow speed timer proceeds fast speed timer
- Stainless steel bowl (non-removable), spiral & shaft
- Designed for heavy dough, such as pizza, bread, and bagel dough
- Spiral mixer perfect for all your dough mixing needs, rotating spiral & rotating bowl for optimum mixing action producing smooth dough with fine homogenous structure
- Safety guard lid and E-stop
- Reversible bowl direction
- Manual and Timer operation
- Casters with deployable stabilizing feet
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!

### ASM100 STANDARD FEATURES

- For High Hydration doughs - up to 80%
- 100 liters (105 quarts) bowl capacity
- 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
- Ideal for pizzeria, bakery, and pastry doughs
- Rotating bowl for optimum production
- Safety guard lid and E-stop
- Touch screen controls with pre-set recipes and programmable recipe storage
- Belt transmission
- Temperature Probe
- Casters with deployable stabilizing feet
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!



ASM40  
"Clara"



ASM50  
"Carla"



ASM100  
"Noemi"

# SPIRAL MIXER



## ASM10/40/50/100

### TECHNICAL SPECIFICATIONS

Model	ASM10	ASM40	ASM50	ASM100
<b>Bowl Capacity</b>	7 liters (7 quarts)	40 liters (42 quarts)	50 liters (53 quarts)	100 liters (105 quarts)
<b>Mixer Production (flour + liquid)</b>	Up to 10 lbs/batch	Up to 85 lbs/batch	Up to 95 lbs/batch	Up to 155 lbs/batch
<b>Speeds</b>	Variable Speed (via potentiometer)	Variable Speed (via potentiometer)	2 speeds	75 rpm up to 230 rpm (spiral) 5.5 rpm up to 16 rpm (bowl)
<b>Electrical Power</b>	110V/1/60Hz 5 Amps	220V/1/60Hz 2HP 7 Amps	220V/3/60Hz 3HP 8 Amps	220V/3/60Hz 12 Amps
<b>Nema Plug</b>	5-15	6-15P	L15-20	L15-20
<b>Machine Dimensions</b>	14"W x 19"D x 14.5"H	19.5"W x 31"D x 29"H	22"W x 33"D x 30"H	26.5"W x 43.75"D x 47"H
<b>Shipping Dimensions</b>	26"W x 26"D x 26"H	23"W x 35"D x 37"H	23"W x 36"D x 38"H	30"W x 48"D x 55"H
<b>Machine Weight</b>	80 lbs	255 lbs	290 lbs	850 lbs
<b>Shipping Weight</b>	110 lbs	300 lbs	310 lbs	950 lbs
<b>Shipping Class</b>	92.5	70	70	70

### ASM10 STANDARD FEATURES

- For High Hydration doughs - up to 80%
- 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!
- Available Colors: (ASM10 only)

- Red
- Black
- Napoli Blue
- Arcobaleno Yellow



**ASM10**  
"Adrianna"



**ASM100**  
"Noemi"

### Meet the Arcobaleno Spiral Mixer Family!



**ASM50**  
"Carla"



**ASM40**  
"Clara"

#### ■ 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! Call for details.

