

SPIRAL MIXER

NOEMI



ARCOBALENO®
PIZZA MACHINES

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! 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	70

Meet the Arcobaleno Spiral Mixer Family!

