

SPIRAL MIXER

CLARA



ARCOBALENO®
PIZZA MACHINES

ASM40
DOUGH DEVELOPMENT



STANDARD FEATURES

- Stainless steel bowl (non-removable), spiral & shaft
- Variable speed control via potentiometer
- 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
- E-stop
- Casters with deployable stabilizing feet
- 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



ASM40 TECHNICAL SPECIFICATIONS

Model	ASM40
Bowl Capacity	40 liters (42 quarts)
Mixer Production (flour + liquid)	Up to 85 lbs/batch
Speeds (via potentiometer)	Variable Speed
Electrical Power	220V/1/60Hz 2HP 7 Amps
Nema Plug	6-15P
Machine Dimensions	19.5"W x 31"D x 29"H
Shipping Dimensions	23"W x 35"D x 37"H
Machine Weight	255 lbs
Shipping Weight	300 lbs
Shipping Class	70

Meet the Arcobaleno Spiral Mixer Family!

