

# SPIRAL MIXER

CARLA



ARCOBALENO®  
PIZZA MACHINES

ASM50  
DOUGH DEVELOPMENT



## STANDARD FEATURES

- Stainless steel bowl (non-removable), spiral & shaft
- Two mixing speeds
- 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
- Two programmable timers dedicated for each speed, use timers independently or in combination. When used in combination, slow speed timer proceeds the fast speed timer
- Casters with deployable stabilizing feet
- E-stop
- 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](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.



# SPIRAL MIXER



## ASM50 TECHNICAL SPECIFICATIONS

<b>Model</b>	ASM50
<b>Bowl Capacity</b>	50 liters (53 quarts)
<b>Mixer Production (flour + liquid)</b>	Up to 95 lbs/batch
<b>Speeds</b>	2 speeds
<b>Electrical Power</b>	220V/3/60Hz 3HP 8 Amps
<b>Nema Plug</b>	L15-20
<b>Machine Dimensions</b>	22"W x 33"D x 30"H
<b>Shipping Dimensions</b>	23"W x 36"D x 38"H
<b>Machine Weight</b>	290 lbs
<b>Shipping Weight</b>	310 lbs
<b>Shipping Class</b>	70

### Meet the Arcobaleno Spiral Mixer Family!

