



## ASM E

spiral mixer with reversible bowl motion

60 80 100 130 160  
200 250 300

Completely reliable

Quality dough

Right features at competitive price



The ASM E is the perfect mixer for artisans whose experience and product types require maximum benefit from a two-speed spiral mixer with one bowl speed.

The ASM E has been designed for bakeries and confectioners, for artisans who have diversified their products and appreciate the advantages of reversible bowl motion for smaller quantities of dough.

### DOUGH QUALITY

This is a reliable tried and tested piece of equipment that offers a good range of mixing options for dough.

This mixer was designed for artisans requiring discontinuous use, with the option of selecting the functions they find most useful without compromising dough quality.

### RIGHT FEATURES AT COMPETITIVE PRICES

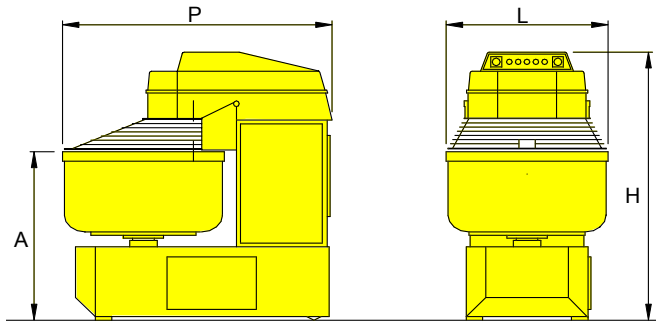
This mixer has all the essential features, it is easy to use as all traditional electromechanical machines.

In response to client requirements, MIXER has designed a good value for money product.





## ASM E SPIRAL MIXER WITH REVERSIBLE BOWL MOTION TECHNICAL FEATURES



### TECHNICAL DATA

Model		ASM 60 E	ASM 80 E	ASM 100 E	ASM 130 E	ASM 160 E	ASM 200 E	ASM 250 E	ASM 300 E
Dough capacity (min./max) *	kg	5/60	8/80	8/100	10/130	10/160	10/200	15/250	20/300
Flour capacity (min./max) *	kg	3/38	5/50	5/62	6/80	6/100	6/125	9/150	12/185
Water capacity (min./max) *	lt	2/22	3/30	3/38	4/50	4/60	4/75	6/100	8/115
Bowl volume	lt	100	135	155	205	260	285	380	470
% Water/flour minimum	%	50	50	50	50	50	50	50	50
Spiral turns 1st speed (50/60hz)	rpm	93	98	98	98	92	92	92	92
Spiral turns 2nd speed (50/60hz)	rpm	184	194	194	194	182	182	183	183
Bowl turns 1st speed (50/60hz)	rpm	10.5	10	10	9.5	9	9	9	9
Motor power 1st speed	kw	2.35	2.9	2.9	3.6	4.6	4.6	7.1	7.1
Motor power 2nd speed	kw	3.10	5.0	5.0	6.0	7.1	7.1	11.2	11.2
Input current V. 230	A	12	19.5	19.5	21.5	26.5	26.5	41	41
Input current V. 400	A	7.0	11	11	12.5	15	15	25	25
Spiral bar diameter	mm	30	35	35	40	48	48	60	60
Height from bowl lip	A	mm	810	810	870	870	860	900	930
Total length	P	mm	1040	1180	1180	1260	1450	1450	1630
Total width	L	mm	635	745	745	845	945	945	1045
Total height	H	mm	1300	1330	1330	1390	1460	1460	1520
Net weight	kg	300	390	395	460	650	660	855	880

\*: capacity determined in view of % liquid/flour equal to 60

### SUPPLIED STANDARD EQUIPMENT

Bowl, contrast column, safety guard and flour screen made of AISI 304 stainless steel	Two timers setting the working time with automatic shift from 1st to 2nd speed
Spiral made of AISI 431 stainless steel	Push button for bowl rotation pulses
Flour screen with packing on bowl lip	One speed bowl motor
Movement transmission through pulleys and V belts	Two speed spiral motor
Structure made of ral 9002 white coated steel	Overvoltage and overload motor protection
Spiral shaft bearings cover	Tension 400 V - frequency 50 Hz - 3 phases
Bowl thrust rollers	Four meters of cable with CEE plug
Back wheels with stabilizing front feet	Operating/Maintenance instructions and CE statement of Compliance
Selector for reverse bowl rotation device at 1st speed	Pallet packaging with nylon

### OPTIONAL EXTRA EQUIPMENT

Stainless steel structure	Front wheel
Spiral with oversized bar for dough with 45% liquid and flour with high % of gluten	Stainless steel underhead
Spiral uprated motor	Machine ral 9007 grey steel coated
Contact probe for sensing of kneading temperature	Special voltage/Frequency: 230/50/3 220/60/3 380/60/3
Steel closed dust guard + fiberglass	Wooden crate