



ASM

spiral mixer with reversible bowl motion

60 80 100 130 160
200 250 300

Reliability

Quality dough

Versatility



The ASM mixer was designed for artisan bakers and confectioners as an efficient tool to produce quality materials for clients who make a point of being proud of the variety and quality of their product.

The ASM mixer has a fixed bowl with two bowl speeds and two spiral speeds, operating independently of each other, and the option of reversing bowl motion direction.

MIXER has introduced a **second bowl speed** to offer expert artisans a wide range of dough options. Definitely worth a try – many of our clients were reluctant to revert away from the second bowl speed.

ASM bowl motion direction reversal allows homogeneous and refined processing even of small quantities of dough.

RELIABLE

Years of sector specific experience on the market have combined to produce a reliable piece of equipment with tried and tested solutions and quality components.

DOUGH QUALITY

MIXER staff are proud of this quality spiral mixer, the result of over twenty years of experience in this sector. The ASM mixer gives excellent results whatever the conditions and minimizes dough temperatures. This is the model mixer for a medium sized artisan bakery.

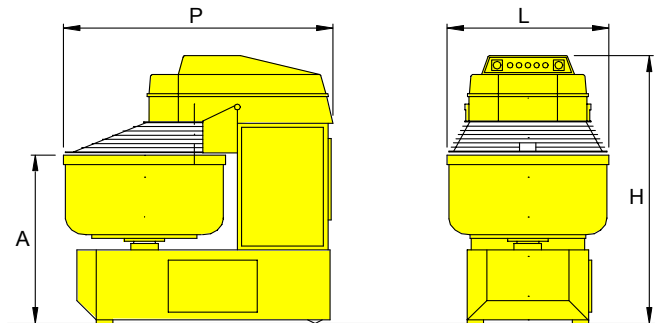
OPTIONALS

A complete range of optionals to suit your requirements. Temperature probe, computer for electronic management of recipes, reinforced motors for special products, stainless steel versions, to name but a few of the extra options available.





ASM SPIRAL MIXER WITH REVERSIBLE BOWL MOTION TECHNICAL FEATURES



TECHNICAL DATA

Model		ASM 60	ASM 80	ASM 100	ASM 130	ASM 160	ASM 200	ASM 250	ASM 300
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
Bowl turns 2nd speed (50/60hz)	rpm	21	20	20	19	18	18	18	18
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	3.15	5.3	5.3	6.3	7.4	7.4	12.1	12.1
Input current V. 230	A	12	20.5	20.5	23.5	27.5	27.5	44	44
Input current V. 400	A	7.5	12	12	13.5	16	16	26	26
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	Selector for reverse bowl rotation device at 1st speed
Flour screen with packing on bowl lip	Push button for bowl rotation pulses
Movement transmission through pulleys and V belts	Two speed bowl motor
Structure made of ral 9002 white coated steel	Two speed spiral motor
Spiral shaft bearings cover	Overvoltage and overload motor protection
Bowl thrust rollers	Tension 400 V - frequency 50 Hz - 3 phases
Back wheels with stabilizing front feet	Four meters of cable with CEE plug
Selector for plugging in of 2nd bowl speed	Operating/Maintenance instructions and CE statement of Compliance
	Pallet packaging with nylon

OPTIONAL EXTRA EQUIPMENT

Stainless steel structure	Stainless steel underhead
Deduction for 1 bowl speed	Front wheel
Computer P20 and temperature probe	Steel closed dust guard + fiberglass
Contact probe for sensing of kneading temperature	Special voltage/Frequency: 230/50/3 220/60/3 380/60/3
Spiral with oversized bar for dough with 45% liquid and flour with high % of gluten	Machine ral 9007 grey steel coated
Spiral uprated motor	Wooden crate