



ASM / RB

auto-dumping spiral mixer

100 130 160 200
250 300 400

Saving in time and energy

Quality dough

Reliability



The ASM/RB MIXER system provides an efficient solution for artisan bakers and confectioners experiencing growing production quantities and product variety.

The ASM/RB system consists of a compact lifter on an ASM spiral mixer which simplifies the off-loading of dough quantities onto the work surface ready for manual processing.

The mixer used for this system is the ASM fixed bowl mixer with two bowl speeds, and two spiral speeds, both working independently of each other, and bowl motor direction reversal.

MIXER has introduced a **second bowl speed** to offer expert artisans a wide range of dough options.

ASM bowl motor inversion 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 efficient combination of the strong lifter and ASM, a quality spiral mixer bringing excellent results whatever the conditions, and which also minimises dough temperatures. The result of over twenty years sector specific experience, this is definitively the best mixer for medium sized artisan bakeries.

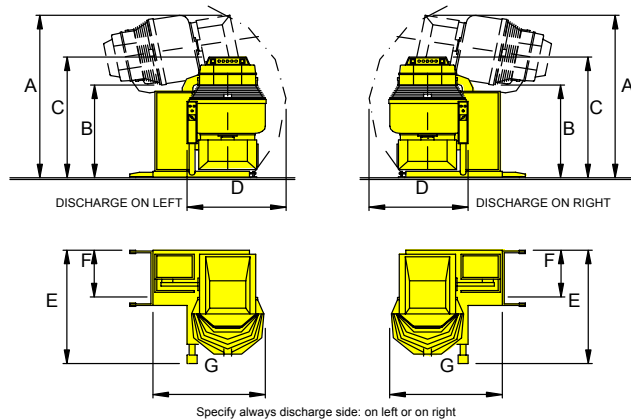
OPTIONALS

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/RB AUTO-DUMPING SPIRAL MIXER TECHNICAL FEATURES



TECHNICAL DATA

Model		ASM RB 100	ASM RB 130	ASM RB 160	ASM RB 200	ASM RB 250	ASM RB 300	ASM RB 400	
Dough capacity (min./max) *	kg	8/100	10/130	10/160	10/200	15/250	20/300	25/400	
Flour capacity (min./max) *	kg	5/62	6/80	6/100	6/125	9/150	12/185	15/250	
Water capacity (min./max) *	lt	3/38	4/50	4/60	4/75	6/100	8/115	10/150	
Bowl volume	lt	155	205	260	285	380	470	610	
% Water/flour minimum	%	50	50	50	50	50	50	50	
Spiral turns 1st speed (50/60hz)	rpm	98	98	92	92	92	92	87	
Spiral turns 2nd speed (50/60hz)	rpm	194	194	182	182	183	183	175	
Bowl turns 1st speed (50/60hz)	rpm	10	9.5	9	9	9	9	8.5	
Bowl turns 2nd speed (50/60hz)	rpm	20	19	18	18	18	18	17	
Motor power 1st speed	kw	2.9	3.6	4.6	4.6	7.1	7.1	11.4	
Motor power 2nd speed	kw	5.3	6.3	7.4	7.4	12.1	12.1	16.5	
Input current V. 230	A	20.5	23.5	27.5	27.5	44	44	57	
Input current V. 400	A	12	13.5	16	16	26	26	34	
Spiral bar diameter	mm	35	40	48	48	60	60	60	
Total height (machine during discharge phase)	A	mm	2100	2160	2320	2320	2450	2480	2620
Height from bowl lip (machine during discharge phase)	B	mm	1280	1250	1220	1220	1220	1180	1240
Total height (machine on the ground)	C	mm	1420	1480	1550	1550	1610	1610	1700
Total width (machine during discharge phase)	D	mm	1000	1060	1110	1110	1250	1250	1320
Total length	E	mm	1300	1380	1500	1500	1670	1720	1850
Length from side support	F	mm	420	420	460	460	500	500	500
Total width	G	mm	1100	1160	1300	1300	1400	1450	1520
Net weight	kg	790	860	1030	1040	1160	1210	1480	

*: 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	Push button for bowl rotation pulses both on the mixer push button panel and on the lifter push button panel
Spiral made of AISI 431 stainless steel	Lifting and descent movement push button with the presence of the operator
Flour screen with packing on bowl lip	Lifting system through oil-pressure cylinder
Movement transmission through pulleys and V belts	Bowl thrust rollers
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
Two timers setting the working time with automatic shift from 1st to 2nd speed	Four meters of cable with CEE plug
Selector for reverse bowl rotation device at 1st speed	Operating/Maintenance instructions and CE statement of Compliance
Selector for plugging in of 2nd bowl speed	Pallet packaging with nylon

OPTIONAL EXTRA EQUIPMENT

Stainless steel structure	Stainless steel underhead
Deduction for 1 bowl speed	Discharge chute for very soft dough
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	Machine ral 9007 grey steel coated
Spiral uprated motor	Wooden crate