

ASE EVO

SINGLE SPIRAL MIXER WITH REMOVABLE BOWL/TROLLEY

MIXER
ART OF MIXING

PROFESSIONAL

CAPACITY (kg)

- 80/100
- 130
- 160
- 200
- 250
- 300

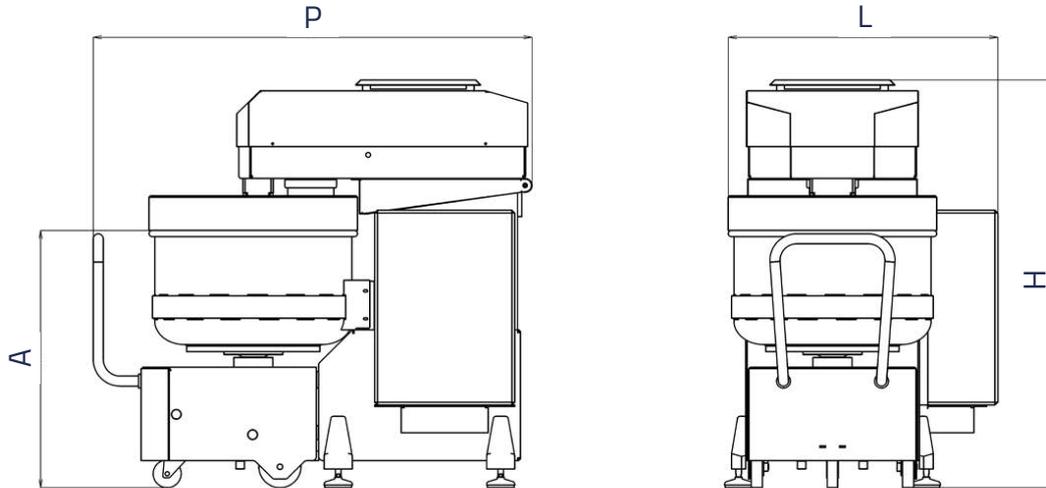


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PROFESSIONAL

TECHNICAL FEATURES



TECHNICAL DATA

| MODEL | | ASE EVO 80/100 | ASE EVO 130 | ASE EVO 160 | ASE EVO 200 | ASE EVO 250 | ASE EVO 300 |
|--|------|----------------|-------------|-------------|-------------|-------------|-------------|
| Dough capacity (min./max) * | kg | 8/100 | 10/130 | 10/160 | 10/200 | 15/250 | 20/300 |
| Flour capacity (min./max) * | kg | 5/62 | 6/80 | 6/100 | 6/125 | 9/150 | 12/185 |
| Water capacity (min./max) * | lt | 3/38 | 4/50 | 4/60 | 4/75 | 6/100 | 8/115 |
| Bowl volume | lt | 155 | 205 | 260 | 285 | 380 | 470 |
| % water/flour minimum | % | 50 | 50 | 50 | 50 | 50 | 50 |
| Spiral turns 1st / 2nd speed (50/60Hz) | rpm | 98/184 | 98/184 | 92/182 | 92/182 | 92/183 | 92/183 |
| Bowl turns 1st / 2nd speed (50/60Hz) | rpm | 8.5/17 | 8.5/17 | 9.5/19 | 9.5/19 | 10/20 | 10/20 |
| Motors power 1st / 2nd speed | kw | 3.6/7.1 | 3.6/7.1 | 4.6/8.5 | 4.6/8.5 | 7.1/12.1 | 9.7/13 |
| Current drawn V 230 | A | 28.5 | 28.5 | 39 | 39 | 42,5 | 58,5 |
| Current drawn V 400 | A | 17 | 17 | 20 | 20 | 23,5 | 29,5 |
| Spiral bar diameter | mm | 40 | 40 | 48 | 48 | 48 | 60 |
| Height from bowl edge | A mm | 925 | 932 | 940 | 970 | 1000 | 1020 |
| Total depth | P mm | 1570 | 1570 | 1770 | 1770 | 1870 | 2075 |
| Total width | L mm | 750 | 1000 | 1100 | 1100 | 1155 | 1245 |
| Total height | H mm | 1470 | 1470 | 1490 | 1490 | 1490 | 1580 |
| Net weight | kg | 690 | 700 | 980 | 990 | 1120 | 1160 |

*: capacity based on the percentage of liquid/flour = 60%

All data are to be considered as nominal, MIXER srl reserves the right to make any changes to the product and/or technical specifications without notice.

STANDARD FEATURES

- Painted steel rack raised from the ground on 4 adjustable feet.
- Bowl, spiral and contrast column made of stainless steel.
- Two independent two-speed motors for spiral and bowl.
- Closed bowl powder-protection lid made of stainless steel with blue polyethylene rim.
- Movement is transmitted to the spiral by pulleys and V-belts.
- Movement is transmitted to the bowl by means of a coupling with elastic and tilting clutch wheel and belt speed reducer.
- Bowl thrust rollers.
- Bowl carrying trolley on wheels.
- Release/connection of trolley and head lifting/descent by hydraulic cylinders commanded by dedicated control unit.
- Electric panel located in separate cabinet on the right side of the machine.
- Electric commands with two timers, setting of work time with automatic shift from 1st to 2nd speed.
- Selector to reverse bowl movement.
- Selector to activate second bowl speed.
- Opening/closing control with hold-to-run buttons.

ON REQUEST

- Stainless steel structure with micro shot-peening treatment.
- Computer with 7" touch-screen monitor for:
 - programming and storing 100 recipes;
 - manual or automatic mode;
 - signal exchange with automatic ingredient dosing systems;
 - active protection of mechanical and electrical components of the machine;
 - display of the dough temperature;
 - code management and description of anomalies/alarms, including language selection (available languages: IT-UK-FR-ES-DE)
- Speed change system of the tools by inverter.
- Water dosing system.
- Spiral with oversized bar (ASE 80-250 EVO).
- Up-rated spiral motor (ASE 80-250 EVO).
- Interface with automatic dosages.
- Dough temperature contact probe.
- Dough cooling device by blowing cryogenic gas.
- Automatic opening at the end of the cycle.
- Electric board on left side.
- Electric board available on detached cabinet (max. 2 meters).
- Side bowl scraper
- Micro ingredient discharge hopper on the bowl cover.
- Powder and/or liquid loading opening (maximum 2 powder inputs).
- Couple of connections for lateral discharge lifters (1 for each trolley).
- Special tools (customised).
- Bayonet plug for interchangeable tools.
- Additional tools with bayonet plug.