

# ASM EVO RB

SPIRAL MIXER AUTO-DUMPING  
ON TABLE

**MIXER**  
ART OF MIXING

PROFESSIONAL

CAPACITY (kg)

- 100
- 130
- 160
- 200
- 250
- 300
- 400

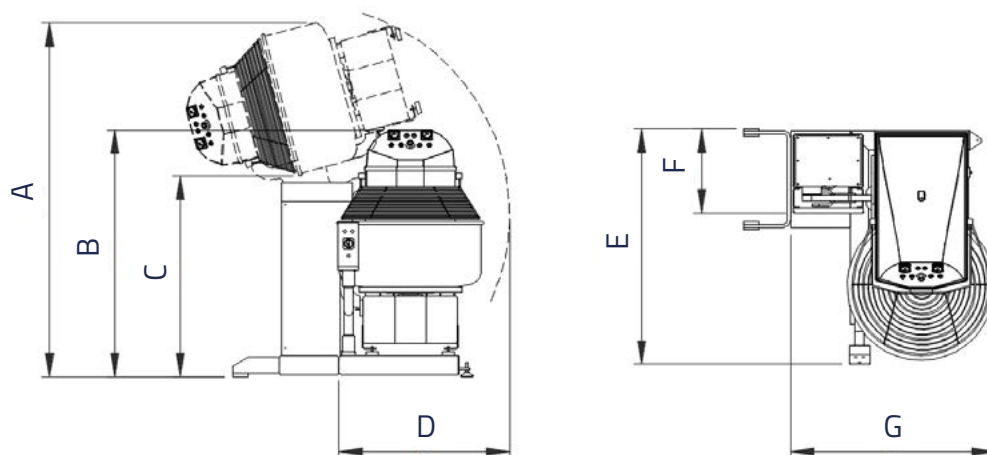


# ASM EVO RB

SPIRAL MIXER AUTO-DUMPING ON TABLE

PROFESSIONAL

## TECHNICAL FEATURES



Available discharging on left or right side upon request

## TECHNICAL DATA

MODEL		ASM EVO RB 100	ASM EVO RB 130	ASM EVO RB 160	ASM EVO RB 200	ASM EVO RB 250	ASM EVO RB 300	ASM EVO RB 400
Dough capacity (min./max) *	kg	8/100	10/130	10/160	10/200	15/250	20/300	30/400
Flour capacity (min./max) *	kg	5/62	6/80	6/100	6/125	9/150	12/185	18/250
Water capacity (min./max) *	lt	3/38	4/50	4/60	4/75	6/100	8/115	12/150
Bowl volume	lt	155	205	260	285	380	470	600
% water/flour minimum	%	50	50	50	50	50	50	50
Spiral turns 1st / 2nd speed (50/60Hz)	rpm	98/194	98/194	92/182	92/182	92/183	92/185	92/185
Bowl turns 1st / 2nd speed (50/60Hz)	rpm	10/20	9.5/19	9/18	9/18	9/18	9/18	9/18
Motors power 1st / 2nd speed	kw	2.9/5.3	3.6/6.3	4.6/7.4	4.6/7.4	5.4/8.6	6.8/12	11/17.5
Current drawn V 230/400	A	23/13.5	25.5/17	37/19	37/19	34/22.5	56/26	69/36
Spiral bar diameter	mm	35	40	48	48	48	60	60
Total height (during discharging phase)	A mm	2200	2250	2350	2350	2350	2400	2620
Total height (machine to the ground)	B mm	1500	1550	1550	1580	1580	1680	1700
Height from bowl edge (during discharging phase)	C mm	1350	1280	1280	1280	1220	1200	1260
Total width (during discharging phase)	D mm	1050	1050	1100	1100	1100	1170	1350
Total depth	E mm	1300	1320	1580	1580	1630	1800	1850
Depth from lateral support	F mm	420	420	460	460	460	510	600
Total width	G mm	1170	1220	1320	1320	1360	1450	1520
Net weight	kg	790	860	1030	1040	1060	1350	1480

\*: 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 structure, raised from the ground by 4 adjustable feet.
- Bowl, spiral, contrast column, closed guard and flour screen made of stainless steel.
- Two independent motors with 2 spiral and 2 bowl speed.
- Bowl thrust roller.
- Front control with 2 timers. Setting of work time with automatic shift from 1st to 2nd speed.
- Movement transmitted by pulleys and V-belts.
- Selector to reverse bowl motion in 1st speed.
- Impulse buttons to rotate bowl in order to remove dough (on machine and on lifter).
- Possibility to dump the bowl on table (1,2 m approx.).
- Hydraulic lifting system.
- Dumping control with hold-to-run buttons.

## ON REQUEST

- Stainless steel structure with micro shot-peening treatment.
- Computer with 7" touch-screen able to program 100 recipes and work in manual or automatic mode.
- Water dosing system.
- Spiral with oversized bar.
- Uprated spiral motor.
- Contact probe for temperature measurement.
- Bowl lid made of stainless steel with airtight polyethylene rim.
- Uprated tool speed for hydrated doughs.
- Lateral chute for very soft dough.
- Scarper for vertical side of bowl.