

ASM EVO RS

SPIRAL MIXER AUTO-DUMPING ON DIVIDER

MIXER
ART OF MIXING

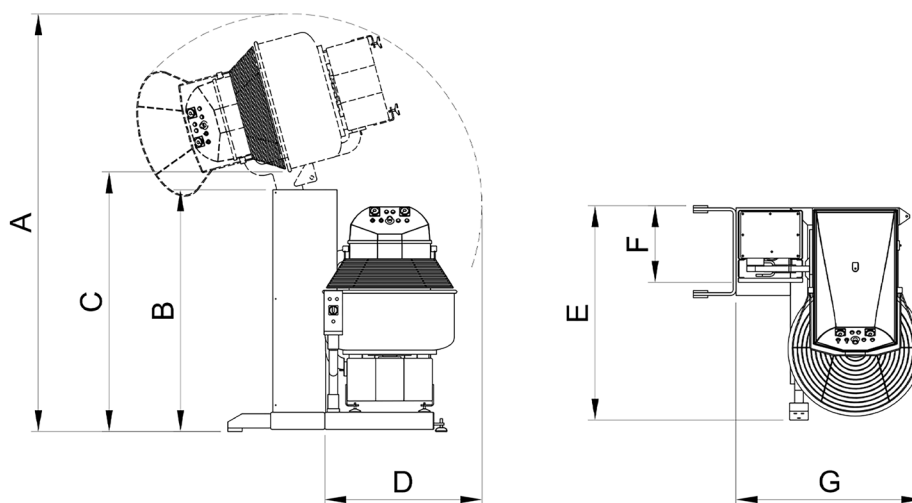
PROFESSIONAL

CAPACITY (kg)

- | | | |
|-------|-------|-------|
| ■ 100 | ■ 160 | ■ 250 |
| ■ 130 | ■ 200 | ■ 300 |



TECHNICAL FEATURES



Available discharging on left or right side upon request

TECHNICAL DATA

MODEL		ASM RS 100	ASM RS 130	ASM RS 160	ASM RS 200	ASM RS 250	ASM RS 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	98/194	98/194	92/182	92/182	92/183	92/185
Bowl turns 1st / 2nd speed (50/60Hz)	rpm	10/20	9.5/19	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
Current drawn V 230 / 400	A	23/13.5	25.5/17	37/19	37/19	34/22.5	56/26
Spiral bar diameter	mm	35	40	48	48	48	60
Total height (machine during discharging phase)	A mm	2740	2750	2930	2930	3010	3080
Total height (machine to the ground)	B mm	1700	1700	1700	1700	1700	1700
Height from bowl edge (mac. during discharging phase)	C mm	1850	1820	1820	1820	1760	1720
Total width (machine during discharging phase)	D mm	1050	1050	1100	1100	1100	1150
Total depth	E mm	1300	1320	1320	1500	1550	1600
Depth from lateral support	F mm	420	420	460	460	460	460
Total width	G mm	1170	1220	1320	1320	1360	1410
Net weight	kg	990	1050	1220	1230	1250	1400

*: 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.
- Impulse buttons to rotate bowl in order to remove dough (on machine and on lifter).
- Possibility to dump the bowl on divider (1,7 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 dough.
- Lateral chute for very soft dough.
- Scarper for vertical side of bowl.