

# ASM EVO RS

SPIRAL MIXER AUTO-DUMPING  
ON DIVIDER

**MIXER**  
ART OF MIXING

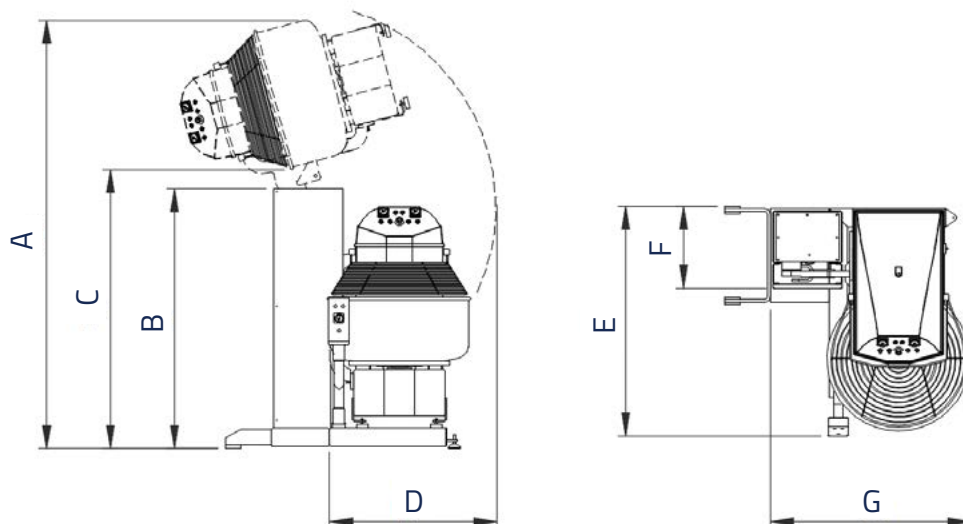
PROFESSIONAL

## CAPACITY (kg)

- 100
- 130
- 160
- 200
- 250
- 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	2700	2700	2800	2800	2850	2900
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.
- Spiral with oversized bar.
- Upgraded spiral motor.
- Contact probe for temperature measurement.
- Bowl lid made of stainless steel with airtight polyethylene rim.
- Lateral chute for very soft dough.
- Scarper for vertical side of bowl.
- Special voltage/frequency 230/50/3 – 220/60/3 – 380/60/3.
- Wooden crate packaging.