

ASM EVO

SPIRAL MIXER WITH FIXED BOWL

MIXER
ART OF MIXING

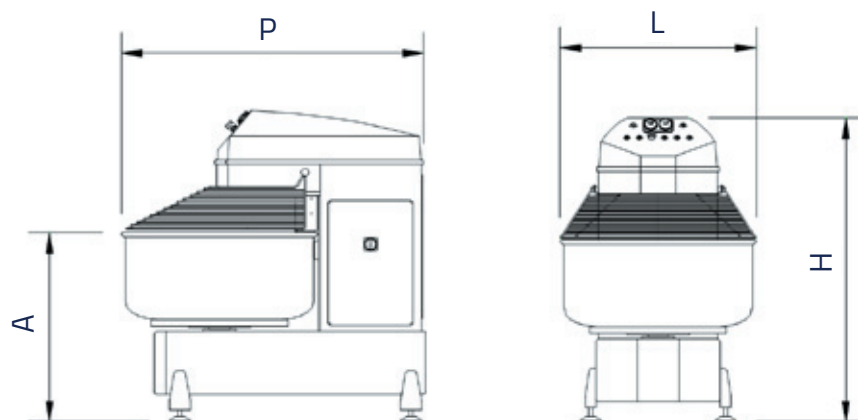
PROFESSIONAL

CAPACITY (kg)

- 60 ▪100 ▪160 ▪250
- 80 ▪130 ▪200



TECHNICAL FEATURES



TECHNICAL DATA

MODEL		ASM EVO 60	ASM EVO 80	ASM EVO 100	ASM EVO 130	ASM EVO 160	ASM EVO 200	ASM EVO 250
Dough capacity (min./max) *	kg	5/60	8/80	8/100	10/130	10/160	10/200	15/250
Flour capacity (min./max) *	kg	3/38	5/50	5/62	6/80	6/100	6/125	9/150
Water capacity (min./max) *	lt	2/22	3/30	3/38	4/50	4/60	4/75	6/100
Bowl volume	lt	100	135	155	205	260	285	380
% water/flour minimum	%	50	50	50	50	50	50	50
Spiral turns 1st / 2nd speed (50/60hz)	rpm	93/184	98/194	98/194	98/194	92/182	92/182	92/183
Bowl turns 1st / 2nd speed (50/60hz)	rpm	10.5/21	10/20	10/20	9.5/19	9/18	9/18	9/18
Motor power 1st speed	kw	2.35	2.9	2.9	3.6	4.6	4.6	5.4
Motor power 2nd speed	kw	3.15	5.3	5.3	6.3	7.4	7.4	8.6
Current drawn V 230	A	12	20.5	20.5	23.5	34	34	34
Current drawn V 400	A	7.5	12	12	13.5	17.5	17.5	20.5
Spiral bar diameter	mm	30	35	35	40	48	48	60
Height from bowl edge	A mm	890	890	890	950	910	940	975
Total depth	P mm	1040	1190	1190	1275	1460	1460	1565
Total width	L mm	635	745	745	845	945	945	1045
Total height	H mm	1360	1415	1415	1470	1500	1500	1500
Net weight	kg	300	390	395	460	650	650	670

*: 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

- Coated steel structure raised from the ground on 4 adjustable feet.
- Bowl, spiral, and protection grid constructed in stainless steel.
- Two independent 2-speed motors for spiral and bowl.
- Movement driven via pulleys and V-belts.
- Bowl thrust roller.
- Control panel with two timers one for each speed
- Automatic shift from low to high speed
- Selector to reverse bowl
- Pulse bowl rotation button for dough removal
- Selector to activate second bowl speed.

ON REQUEST

- Stainless steel structure with micro shot-peening treatment.
- Computer with 5.7" monitor (20 programs with 10 mixing phases) possibility to select manual or automatic mode.
- Spiral with oversized bar.
- Spiral uprated motor.
- Dough temperature probe
- Bowl lid made of stainless steel with airtight polyethylene rim
- Side chute for soft dough
- Bowl scraping device
- Special voltage/frequency 230/50 - 220/60- 380/60
- Packaging in wooden crate