

ASE EVO

MIXER
ART OF MIXING

SINGLE SPIRAL MIXER WITH REMOVABLE
BOWL CARRYING TROLLEY

PROFESSIONAL

CAPACITY (kg)

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

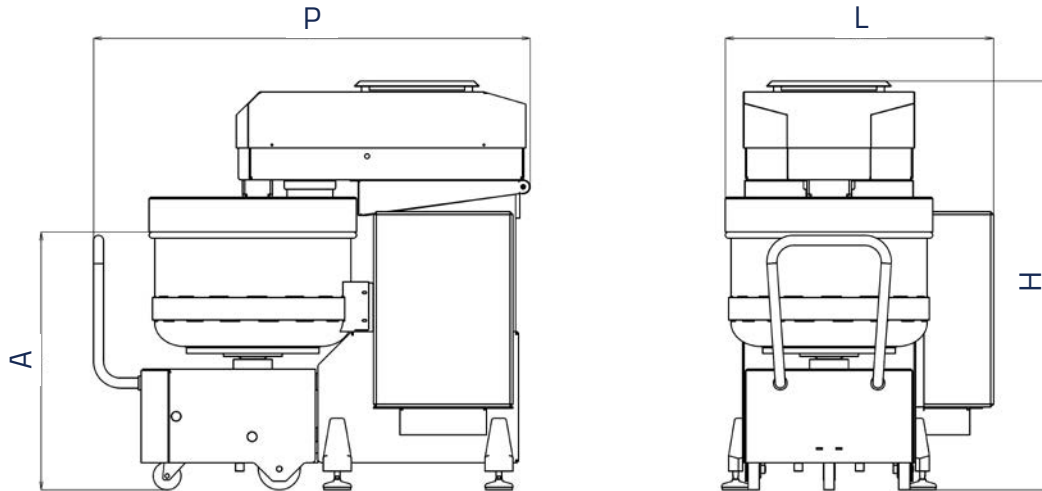


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PROFESSIONAL

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	3.6/6.3	3.6/6.3	4.6/7.4	4.6/7.4	7.1/12.1	7.1/12.1
Current drawn V 230	A	28.5	28.5	39	39	42,5	58,5
Current drawn V 400	A	17	17	20	16	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

- Single spiral mixer with contrast column.
- 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

- Spiral with oversized bar (ASE 80-250 EVO).
- Uprated spiral motor (ASE 80-250 EVO).
- Stainless steel structure with micro shot-peening treatment.
- Computer with 7" touch-screen monitor for:
 - a. programming and storing 100 recipes;
 - b. manual or automatic mode;
 - c. signal exchange with automatic ingredient dosing systems;
 - d. active protection of mechanical and electrical components of the machine;
 - e. display of the dough temperature;
 - f. 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.
- Interface with automatic dosages.
- Dough temperature contact probe.
- Dough cooling device by blowing cryogenic gas by means of earth electrode to the bowl centre.
- 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).
- Terminals coupling for side discharge lifters.
- Punctured bowl bottom for draining washing water.
- Special tools (customised).
- Bayonet plug for interchangeable tools.
- Additional tools with bayonet plug.
- Special voltage/Frequency.
- Wooden crate packaging.