

ASM EVO RB

SPIRAL MIXER AUTO-DUMPING
ON TABLE

MIXER
ART OF MIXING

PROFESSIONAL

CAPACITY (kg)

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

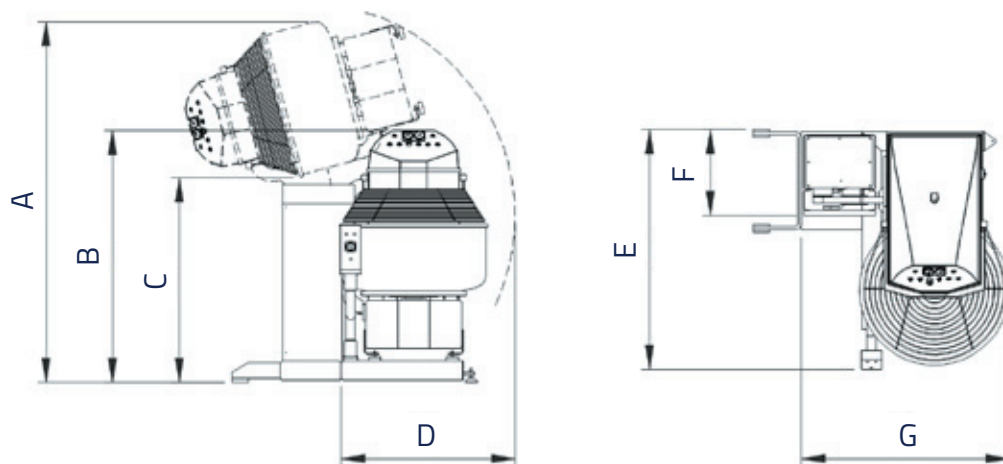


ASM EVO RB

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
Motor 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	15.8/23.6
Current drawn V 230/400	A	20.5/12	25.5/13.5	34/17.5	34/17.5	34/20.5	54/27	80/47
Spiral bar diameter	mm	35	40	48	48	48	60	60
Total height (during discharging phase)	A mm	2200	2250	2350	2350	2350	2400	2550
Total height (machine to the ground)	B mm	1500	1550	1550	1580	1580	1630	1680
Height from bowl edge (during discharging phase)	C mm	1350	1280	1280	1280	1220	1200	1200
Total width (during discharging phase)	D mm	1050	1050	1100	1100	1100	1150	1250
Total depth	E mm	1300	1320	1580	1580	1630	1650	1750
Depth from lateral support	F mm	420	420	460	460	460	460	460
Total width	G mm	1170	1220	1320	1320	1360	1410	1500
Net weight	kg	790	860	1030	1040	1060	1350	1500

*: 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

- Bowl thrust roller
- Frontal panel control with 2 timers
- Automatic shift from low to high speed
- Pulse bowl rotation button positioned into lifter keypad to remove dough

ON REQUEST

- Computer with monitor of 5.7" - (20 programs with 10 mixing phases) – possibility to select manual or automatic mode
- Dough temperature probe
- Side chute for soft dough
- Bowl scraping device