



## ASM / RS

auto-dumping spiral mixer  
on divider

100	130	160
200	250	300

**Saving in time and energy**

**Quality dough**

**Reliability**



The ASM/RS MIXER system provides an efficient solution for artisan bakers and confectioners experiencing growing production quantities and product variety who are starting to look at solutions to organise their growing business. The ASM/RS system consists of a compact lifter on an ASM spiral mixer to simplify off-loading of dough into the hopper of the divider or other component equipment following on from this in the production line. This automatic transfer of dough improves efficiency and saves time by eliminating manual extraction of the dough.

The mixer used for this system is the ASM fixed bowl mixer with two bowl speeds and two spiral speeds working independently of each other, with reversible bowl motion.

MIXER has introduced a **second bowl speed** to offer expert artisans a wide range of doughs. Definitely worth a try – many of our clients were reluctant to revert away from the second bowl speed.

ASM bowl motor direction reversal allows homogeneous and refined processing even of small quantities of dough.

### RELIABLE

Years of sector specific experience on the market have combined to produce a reliable piece of equipment with tried and tested solutions and quality components.

### DOUGH QUALITY

MIXER staff are proud of this efficient combination of the strong lifter and ASM, a quality spiral mixer bringing excellent results whatever the conditions, and which also minimises dough temperatures. The result of over twenty years sector specific experience, this is definitely the best mixer for medium sized artisan bakeries.

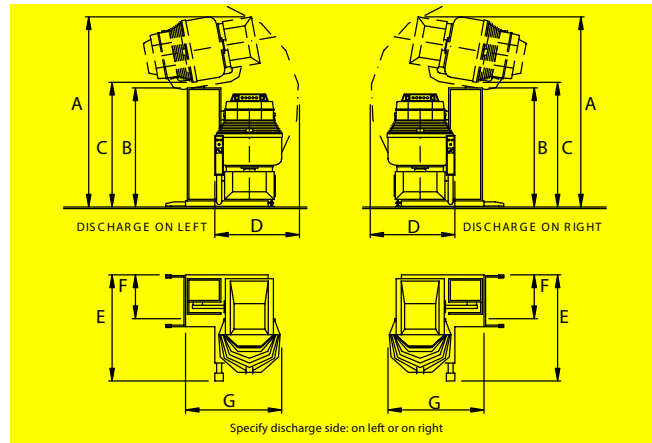
### OPTIONALS

A complete range of optionals to suit your requirements. Temperature probe, computer for electronic management of recipes, reinforced motors for special products, stainless steel versions, to name but a few of the extra options available.





## ASM/RS AUTO-DUMPING SPIRAL MIXER ON DIVIDER TECHNICAL FEATURES



### TECHNICAL DATA

Model		AS M 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	5/250	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 speed (50/60hz)	rpm	98	98	92	92	92	92
Spiral turns 2nd speed (50/60hz)	rpm	194	194	182	182	185	185
Bowl turns 1st speed (50/60hz)	rpm	10	9.5	9	9	9	9
Bowl turns 2nd speed (50/60hz)	rpm	20	18	18	18	18	18
Motor power 1st speed	kw	2.9	3.6	4.6	4.6	7.1	7.1
Motor power 2nd speed	kw	5.3	6.3	7.4	7.4	12.1	12.1
Input current V. 230	A	20.5	23.5	27.5	27.5	44	44
Input current V. 400	A	12	13.5	16	16	26	26
Spiral bar diameter	mm	35	40	48	48	60	60
Total height (machine during discharge phase)	A mm	2850	2850	2970	2970	3100	3120
Height from bowl lip (machine during discharge phase)	B mm	1780	1780	1780	1780	1780	1780
Total height (machine on the ground)	C mm	1870	1820	1820	1820	1820	1770
Total width (machine during discharge phase)	D mm	1060	1060	1110	1110	1250	1250
Total length	E mm	1320	1420	1500	1500	1670	1770
Length from side support	F mm	420	420	460	460	500	500
Total width	G mm	1120	1160	1300	1300	1400	1450
Net weight	kg	990	1050	1220	1230	1350	1410

\*: capacity determined in view of % liquid/flour equal to 60

### SUPPLIED STANDARD EQUIPMENT

Bowl, contrast column, safety guard and flour screen made of AISI 304 stainless steel	Push button for bowl rotation pulses both on the mixer push button panel and on the lifter push button panel
Spiral made of AISI 431 stainless steel	S selector for plugging in of 2° bowl speed
Flour screen with packing on bowl lip	Lifting and descent movement push button with the presence of the operator
Movement transmission through pulleys and V belts	Lifting system through oil-pressure cylinder
Structure made of gal 9002 white coated steel	Overvoltage and overload motor protection
Spiral shaft bearings cover	Tension 400 V - frequency 50 Hz - 3 phases
Bowl thrust rollers	Four meters of cable with CEE plug
Two timers setting the working time with automatic shift from 1st to 2nd speed	Operating/Maintenance instructions and CE statement of Compliance
Selector for reverse bowl rotation device at 1st speed	Pallet packaging with nylon

### OPTIONAL EXTRA EQUIPMENT

Stainless steel structure	Stainless steel underhead
Deduction for 1 bowl speed	Discharge chute for very soft dough (with over 60% liquid)
Computer P20 and temperature probe	Steel closed dust guard + fiberglass
Contact probe for sensing of kneading temperature	Special voltage/Frequency: 230/50/3 220/60/3 380/60/3
Spiral with oversized bar for dough with 45% liquid and flour with high % gluten	Machine gal 9007 grey steel coated
Spiral updated motor	Wooden crate



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