

ASM RS EVO

SPIRAL MIXER WITH
AUTOMATIC UNLOADING

MIXER
ART OF MIXING

PROFESSIONAL

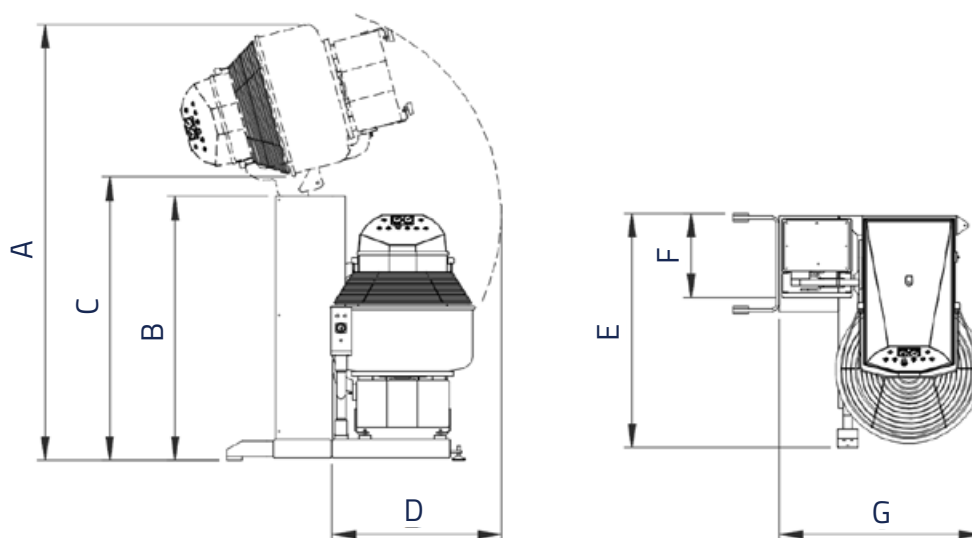
For direct unloading into dough
divider (h.1700 mm)

CAPACITY (kg)

- 100 ▪160 ▪250
- 130 ▪200 ▪300



TECHNICAL DATA



Available with LEFT or RIGHT unloading

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MODELLO		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
Min. Hydration % (water/flour)	%	50	50	50	50	50	50
Tool Rotation Speed (low/high speed)	rpm	98/194	98/194	92/182	92/182	92/183	92/185
Bowl Rotation Speed (low/high speed)	rpm	10/20	9.5/19	9/18	9/18	9/18	9/18
Installed Power (low/high 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
Absorbed Power (230V/400V)	A	20.5/12	25.5/13.5	34/17.5	34/17.5	34/20.5	54/27
Spiral Diameter	mm	35	40	48	48	48	60
Overall Height (unloading)	A mm	2700	2700	2800	2800	2850	2900
Overall Height (on ground)	B mm	1700	1700	1700	1700	1700	1700
Overall Bowl Lip Height (unloading)	C mm	1850	1820	1820	1820	1760	1720
Overall Width (unloading)	D mm	1050	1050	1100	1100	1100	1150
Overall Length	E mm	1300	1320	1320	1500	1550	1600
Lifting Unit Length	F mm	420	420	460	460	460	460
Overall Width	G mm	1170	1220	1320	1320	1360	1410
Net Weight	kg	990	1050	1220	1230	1250	1400