



## ASR

auto-dumping spiral mixer on table top and/or on dough divider on both sides

**200 250 300**



**Time and energy saving**

**Versatile**



The ASR 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 organize their growing business with maximum flexibility.

The ASR system consists of a robust lifter on an spiral mixer, allowing dough to be offloaded either right or left. Offloading heights can be adjusted and the most useful configurations used (see technical diagram for example). As this system can be used with two production lines contemporaneously, it also improves efficiency and saves time.

The mixer used for this system is a 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 dough options. Definitely worth a try – many of our clients were reluctant to revert away from the second bowl speed.

ASR with reversible bowl motion 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 robust lifter and a quality spiral mixer bringing excellent results whatever the conditions, and which also minimizes dough temperatures. The result of over twenty years sector specific experience, this is definitely the best mixer for medium-large sized artisan bakeries.

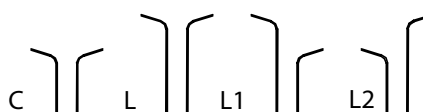
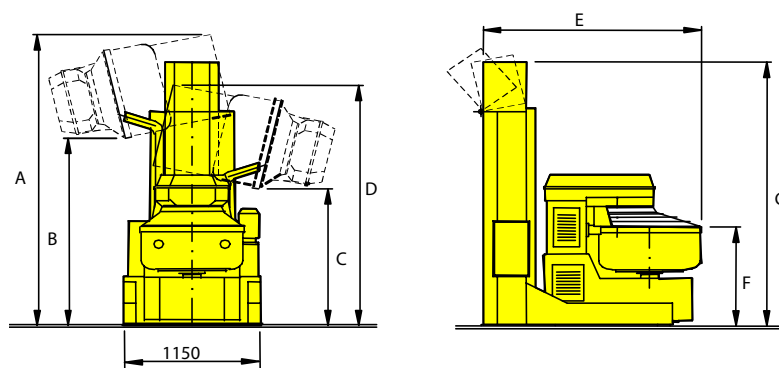




# ASR

## AUTO-DUMPING SPIRAL MIXER ON TABLE TOP AND/OR ON DOUGH DIVIDER ON BOTH SIDES

### TECHNICAL FEATURES



Types of configuration of discharge sides

#### TECHNICAL DATA

Model		ASR 200	ASR 250	ASR 300	
Dough capacity (min./max) *	kg	10/200	15/250	20/300	Bowl, contrast column, safety guard and flour screen made of AISI 304 stainless steel
Flour capacity (min./max) *	kg	6/125	9/150	12/185	Spiral made of AISI 431 stainless steel
Water capacity (min./max) *	lt	4/75	6/100	8/115	Flour screen with packing on bowl lip
Bowl volume	lt	285	380	470	Movement transmission through pulleys and V belts
% Water/flour minimum	%	50	50	50	Structure made of gal 9002 white coated steel
Spiral turns 1st speed (50/60hz)	rpm	86	86	86	Spiral shaft bearings cover
Spiral turns 2nd speed (50/60hz)	rpm	170	170	170	Bowl thrust rollers
Bowl turns 1st speed (50/60hz)	rpm	9	9	9	Overvoltage and overload motor protection
Bowl turns 2nd speed (50/60hz)	rpm	18	18	18	Selector for reverse bowl rotation device at 1st speed
Motor power 1st speed	kw	4.6	7.1	7.1	Two timers setting the working time with automatic shift from 1st to 2nd speed
Motor power 2nd speed	kw	7.4	12.1	12.1	Push button for bowl rotation pulses
Input current V. 230	A	27.5	44	44	Selector for plugging in of 2nd bowl speed
Input current V. 400	A	16	26	26	Lifting and descent movement push buttons
Spiral bar diameter	mm	48	60	60	Push button on selecting the leftward dumping and push button selecting the rightward dumping
Total height (machine during discharge phase with lifters model «L»)	A mm	3000	3000	3000	Tension 400 V - frequency 50 Hz - 3 phases
Maximum discharge height	B mm	1780	1780	1730	Four meters of cable with CEE plug
Minimum discharge height	C mm	180	130	1080	Control push button panel mounted on movable support
Total height (machine during discharge phase with lifters model «C»)	D mm	2400	2400	2400	Lifting system with oil-pressure cylinder
Total length	E mm	1710	1820	1920	Selector on control panel selecting the side of discharge
Height from bowl lip (machine on the ground)	F mm	1010	1040	1060	Height adjustable dumping ways
Total height (machine on the ground)	G mm	2840	2840	2840	Operating/Maintenance instructions and CE statement of Compliance
Net weight	kg	1580	1670	1720	Pallet packaging with nylon
*: capacity determined in view of % liquid/flour equal to 60					

#### OPTIONAL EXTRA EQUIPMENT

Stainless steel underhead	Machine gal 9007 grey steel coated
Special voltage/Frequency: 230/50/ 3 220/60/3 380/60/3	Wooden crate



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