



ASE

removable bowl spiral mixer

130 160 200
250 300 400

Top quality dough

Completely reliable

High productivity



The artisan that requires the removable bowl spiral mixer, finds an irreplaceable support for his work in all ASE line.

The range of mixers model ASE permits to exploit the advantages of the removable bowl trolley which allows the easy and safe transfer of large quantities of dough to give efficient management during processing, when adding ingredients and when leaving dough to rise.

All removable bowl mixers model ASE have two bowl speeds and two spiral speeds, operating independently of each other, and the option of reversing bowl motion.

MIXER has introduced a **second bowl speed** to offer expert artisans a wide range of dough options.

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

The mixers model ASE together with line of BLT lifter-dumpers of extra-bowl carrying trolleys contribute to optimization of work.

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

The mixers model ASE, prove to be "quality spiral mixers" 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.

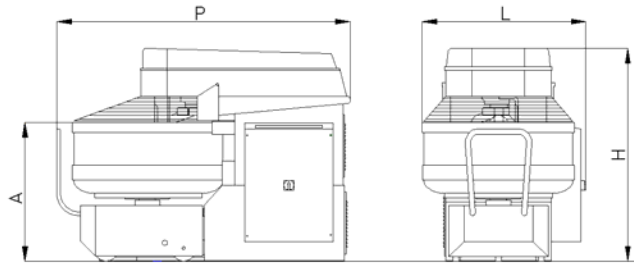
OPTIONALS

A complete range of optionals to suit your requirements. Temperature probe, computer for electronic management of recipes, reinforced motors and spirals for special products, stainless steel versions, micro ingredients introduction tanks, CO2 injection system, to name but a few of the extra options available.





ASE REMOVABLE BOWL SPIRAL MIXER TECHNICAL FEATURES



TECHNICAL DATA

Model		ASE 130	ASE 160	ASE 200	ASE250	ASE 300	ASE 400	
Dough capacity (min./max) *	kg	10/130	10/160	10/200	15/250	20/300	25/400	
Flour capacity (min./max) *	kg	6/80	6/100	6/125	9/150	12/185	15/250	
Water capacity (min./max) *	lt	4/50	4/60	4/75	6/100	8/115	10/150	
Bowl volume	lt	205	260	285	380	470	610	
% Water/flour minimum	%	50	50	50	50	50	50	
Spiral turns 1st speed (50/60hz)	rpm	98	92	92	92	92	87	
Spiral turns 2nd speed (50/60hz)	rpm	184	182	182	183	183	175	
Bowl turns 1st speed (50/60hz)	rpm	8.5	9.5	9.5	10	10	8.5	
Bowl turns 2nd speed (50/60hz)	rpm	17	19	19	20	20	17	
Motor power 1st speed	kw	3.6	4.6	4.6	7.1	7.1	11.4	
Motor power 2nd speed	kw	6.3	7.4	7.4	12.1	12.1	16.5	
Input current V. 230	A	23.5	27.5	27.5	44	44	57	
Input current V. 400	A	13.5	16	16	26	26	34	
Spiral bar diameter	mm	40	48	48	60	60	60	
Height from bowl lip	A	mm	860	850	890	930	950	990
Total length	P	mm	1480	1750	1750	1960	2060	2160
Total width	L	mm	890	1040	1040	1100	1140	1240
Total height	H	mm	1460	1350	1350	1410	1410	1480
Net weight	kg	700	980	990	1120	1160	1230	

*: 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	Two timers setting the working time with automatic shift from 1st to 2nd speed
Spiral made of AISI 431 stainless steel	Selector for reverse bowl rotation device at 1st speed
Movement transmission to the spiral through pulleys and V belts, to the bowl through friction wheel	Selector for plugging in of 2nd bowl speed
Head lifting/descent and release/connection of the trolley through oil-pressure cylinders	Push button for machine head lifting/release of the trolley with the presence of the operator
Structure made of ral 9002 white coated steel	Push button for machine head descent/connection of the trolley with the presence of the operator
Bowl thrust rollers	Tension 400 V - frequency 50 Hz - 3 phases
Spiral shaft bearings cover	Four meters of cable with CEE plug
Trolley with bowl on wheels	Operating/Maintenance instructions and CE statement of Compliance
Overvoltage and overload motor protection	Pallet packaging with nylon

OPTIONAL EXTRA EQUIPMENT

Stainless steel structure	Dry ice blowing in: dough cooling system with CO2 injection
Extra-bowl carrying trolley	Automatic opening at cycle end
Computer P20 with temperature probe	Micro ingredients introduction tanks controlled by computer
Contact probe for sensing of kneading temperature	Bowl scraping device
Spiral with oversized bar for dough with 45% liquid and flour with high % gluten	Machine and trolley grey steel ral 9007 coated
Spiral uprated motor	Controls on left side
Stainless steel underhead	Couple of connections for lifter with side discharge
Closed dust guard	Special voltage/Frequency: 230/50/3 220/60/3 380/60/3
Small opening for water loading	Wooden crate
Small opening for flour loading	