

SPIRAL MIXER.



Rise to New Heights:

Spiral Mixers for Heavenly Baked Delights!



SINGLE SPEED SERIES

Equipped with a powerful motor, the Single Speed Spiral Mixer effectively combines ingredients and kneads dough to perfection. Its spiral-shaped agitator and bowl rotates with a specified speed, ensuring thorough mixing and proper gluten development for superior dough quality.

PRODUCT SPECIFICATION & CAPACITY

MODEL NO:	BOWL VOLUME (L)	BOWL SIZE (mm)	MAX DRY FLOUR CAPACITY	MAX DOUGH CAPACITY	ROTATION SPEED HOOK / BOWL(rpm)	RATED POWER (hp/kw)	MACHINE SIZE (LxBxH) mm	POWER SUPPLY (Single phase)	WEIGHT (Kgs)
ASM15 -1M	30	dia 410 X 215	10 Kgs	16 Kgs	330 / 18	1.5 / 1.1	950 x 555 x 970	220 V	160 Kgs
ASM30 -1M	42	dia 460 X 275	18 Kgs	30 Kgs	310 / 14	2.0 / 1.5	1040 x 585 x 880	220 V	240 Kgs

With its durable construction and high-quality components, the Single Speed Series Spiral Mixer offers long-lasting performance and reliability. It is built to withstand the demands of a busy bakery environment, ensuring continuous operation and minimizing downtime.

Whether you need to mix dough for bread, pizza, or other baked goods, the Single Speed Series Spiral Mixer delivers consistent and uniform results, ensuring a high standard of quality in every batch. Upgrade your bakery's mixing capabilities with this dependable and efficient spiral mixer.







Key Features

- Efficient single-speed mixing action.
- Durable Stainless Steel 304 grade one-piece spiral hook and bowl.
- Safety guard with overload protection.
- Acid resistant powder-coated body, easy to clean.



DOUBLE

SPEED SERIES Equipped with a powerful motor, the Double Speed Spiral Mixer ensures thorough mixing and consistent dough development. It features two speed settings, allowing bakers to get spcific dough recipe and desired results. The mixer's user-friendly control panel provides easy

access to the speed settings and allows bakers to monitor automatically mixing process as needed. Its safety features, such as overload protection and emergency stop, ensure a secure baking environment.

With its robust construction and durable components, the Double Speed Spiral Mixer is built to withstand heavy usage and deliver reliable performance in demanding bakery environments.



Accessories







Key Features

- Dual motor design for power and low noise.
- Auto power-off for safety.
- Forward and reverse rotation for optimal mixing.
- Durable Stainless Steel 304 grade one-piece spiral hook and bowl.
- Stainless steel safety guard and overload protection.
- Acid-resistant powder-coated body, easy to clean.

PRODUCT SPECIFICATION & CAPACITY

MODEL	BOWL	BOWL SIZE (mm)	MAX DRY FLOUR CAPACITY	MAX DOUGH CAPACITY	ROTATION SPEED (rpm)		RATED	MACHINE	POWER	WEIGHT
NO:	VOLUME (L)				SPIRAL 1st /2nd	BOWL 1st /2nd	POWER (hp/kw)	SIZE (LxBxH) mm	SUPPLY (3 phase)	(kgs)
ASM30-1M / DS	42	dia 460 x 275	18 Kgs	30 Kgs	140/280 (rpm)	12.8/25 (rpm)	3.0 / 2.25	1040 x 585 x 880	415 V	240 Kgs
ASM50-2M / DS	75	dia 600 x 330	30 Kgs	50 Kgs	135/270 (rpm)	18 (rpm)	4/3	1210 x 635 x1290	415 V	420 Kgs
ASM80-2M / DS	150	dia 700 x 390	50 Kgs	80 Kgs	125/250 (rpm)	18 (rpm)	9/7	1330 x 710 x 1350	415 V	510 Kgs
ASM130-2M / DS	220	dia 800 x 440	80 Kgs	130 Kgs	110/220 (rpm)	12 (rpm)	12/9	1450 x 800 x1400	415 V	650 Kgs





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- Machine production capacities are subject to slight variations.
- Catalog information and technical data are for reference only and not legally binding; actual product specs may vary.