

## THE BODY

### DISTINCTIVENESS

[ Superior quality kneading and modern design, make of the SPI spiral mixers a distinctive piece of equipment, as they are like no others. The result is a projection of the past into the future, and colors embodying the ingredients used in the mixing process:

a deep olive green as is the wheat in the spring and a sunny yellow hue as the ripe wheat, which turns into bread. ]

### PLUS



**Optimum balance** between the bowl rotation and the spiral arm enables an ideal flow of the kneading and is perfect for a soft and gentle handling of the dough.

**A perfectly shaped arm** rotates along the sides of the bowl and the accurate proportions among bowl, spiral arm and dividing blade, work together seamlessly towards the creation of even, soft and distinguished dough, also when only small amounts are used.

**Accurate speed** of the bowl and spiral arm for working the kneading and its processing pattern through controlled stretches and strains, intended for a continuous and consistent handling, lead to a significant reduction of the processing time and the temperature of the dough.

### STRENGTHS

**The outstanding sturdiness**, for which Esmach is known, has allied with the automotive industry experience as all models share common platforms fitted in different frame sizes which ensure availability of spare parts and a speedy after-sale service.

**The steel frame** is properly enlarged and strengthened to give firmness to the stability of the machine even during the most demanding processes and to transfer the entire mechanical energy developed by the tool over to the kneading.

**The outer casing** is painted with an anti-corrosion double epoxy powder coating, suitable for food contact.

**The cover lid** is in thermoformed ABS, its design is new and unique.

**The three wheels** with blocking wedges ensure stability and leveling on uneven floors. They are also handy when moving the machine for deep cleaning in the area underneath the frame.

**The stainless steel bowl** with a sturdy rim for extra support; the dividing blade and the spiral arm also in stainless steel.

**New stainless steel grid** with the design complying with the most restrictive safety regulation.

**The power panel** is in a IP55 box for protection against flour dust and water sprays.

**Independent motors** for the bowl and spiral arm for models from 60 to 200 kg. One motor for 30 and 45 kg models.

**Two working speeds** for the bowl and the spiral arm.

**Bowl rotation** reversal device in first speed (except for 30 and 45 kg models).

## DIMENSIONS



Technical Features	SPI 30	45	60	80	100	130	160	200
A	mm 477	477	588	588	588	735	735	735
B	mm 978	978	1121	1207	1207	1413	1495	1495
C	mm 1378	1378	1563	1563	1563	1610	1610	1610
D	mm 741	791	891	886	936	862	883	943
E	mm 1879	1864	1679	1751	1776	1864	1945	1975
F	mm 562	562	638	741	741	847	948	948
G	mm 181	131	184	189	139	222	202	142
Kneading Range Min-Max	kg 2+30	2,5+45	3+60	3,5+80	4+100	4+130	4,5+160	4,5+200
Bowl Capacity (nominal value)	l 50	60	95	120	145	200	250	290
Drawn Power	kW 1,5	1,5	2,57	4,55	4,55	6,8	8,3	8,3
Net Weight	kg 218	230	385	400	415	624	680	705
Packing - Pallet	mm 1150(w)x650(l)x1550(h)					1300(w)x850(l)x1730(h)		1600(w)x1000(l)x1750(h)
Packing - wooden crate	mm 1250(w)x750(l)x1670(h)					1400(w)x950(l)x1820(h)		1700(w)x1100(l)x1850(h)

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## AUTOMATIC SPIRAL MIXER WITH FIXED BOWL

# SPI 30-200 F



[ Innovative scratch-resistant flat cover lid in ABS, made of two separate sections for easy inspection and maintenance of mechanical parts ]

[ The control panel rotates right and left up to 120 degrees. ]

[ Stainless steel grid with the design complying with the most restrictive safety regulation. ]

[ Transmission to spiral arm and bowl by means of pulley and V-belts. ]

[ Independent motors for the bowl and spiral arm for models from 60 to 200 kg. One motor for 30 and 45 kg models. ]

[ Optimum balance between the bowl rotation and the spiral arm enables an ideal flow of kneading. ]

[ Common platforms fitted in different frame sizes to ensure availability of spare parts and a speedy after-sale service. ]

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## THE SOUL

Our new SPI range of spiral mixers is the outcome of our long-term culture and experience in quality processing of all kinds of kneading for the bakery, pizzeria and the confectionery industries and our meticulous research in product technology. Structural strength, extreme versatility of

use, reliability, high standard safety features, accurateness in the manufacturing process, ergonomics and attractive design: these are the highlights of our established success in dough making, and which will project our tradition into the future.

30.45.60.80.100.130.160.200

[ SPI comes in 8 models with a capacity ranging from 30 kg to 200 kg of dough. This is our cutting-edge range of spiral mixers, its look is simple and contemporary. The spiral mixers are available in both the electro-mechanic and electronic versions.

Esmach has an attentive focus on the research and monitoring of all aspects regarding the process and the growth of the dough, the latest products, the rheological properties of the blends, their timings and their final temperature, which has proved successful. In addition, we have put great effort into studying the versatility of use, best results when processing both minimum and maximum capacity of dough can be achieved.. ]





## THE HEART



[ The spiral mixer will not stop in case of failure of one of the belts ]



## INNOVATIVE IDEAS, INNOVATIVE EQUIPMENT

**The direct power transmission** is generated by the rotation of both the spiral arm and the bowl and is delivered by trapezoidal drive belts on multi-groove pulleys.

This ensures:

**mechanical reliability**, low noise, reduction of counter-shocks from the spiral arm, ease of maintenance (the machine works also in case of failure of a belt)

**wide margin** for decreasing the working speed when processing the most demanding kneading.

**ventilation** provided by plentiful air vents.

## THE HEAD

### A 2 - SECTION COVER TOP

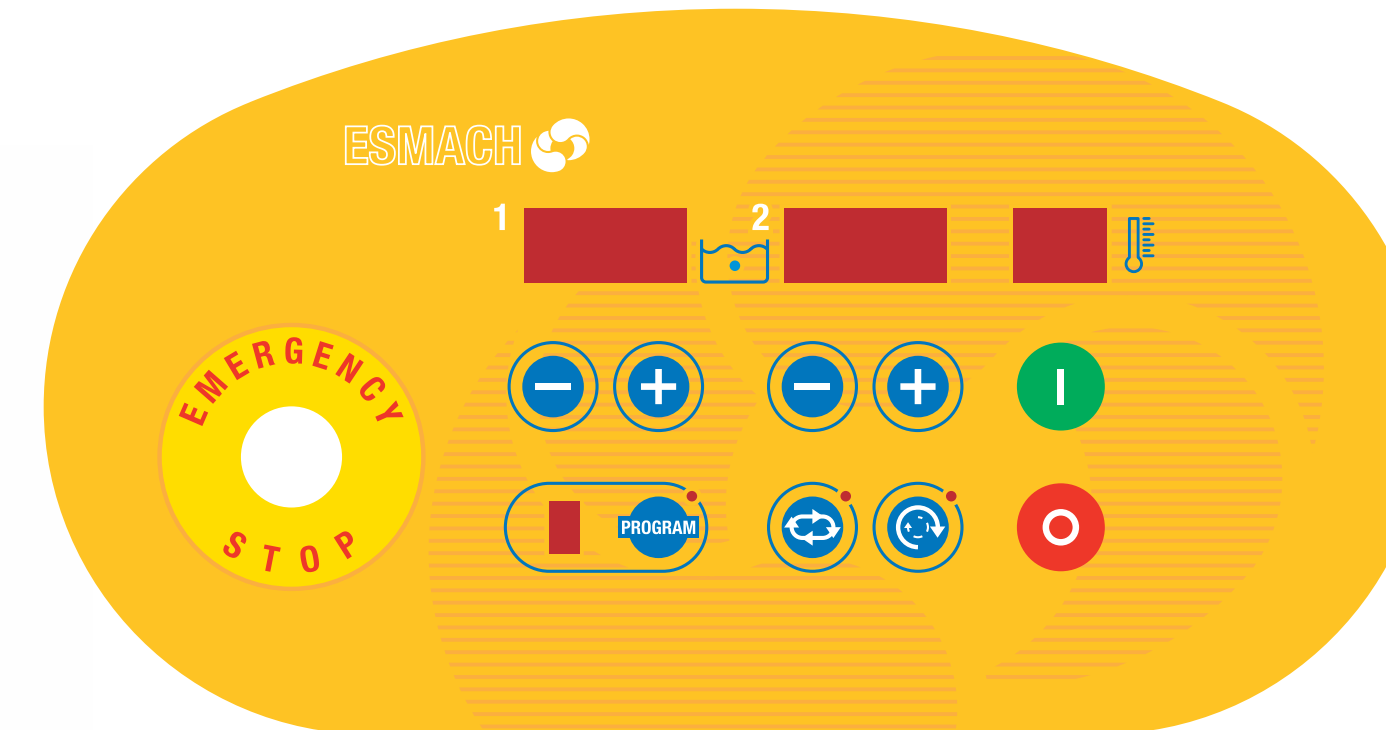


**Innovative flat** cover top in scratch-resistant ABS, divided in two sections:

**A movable section** which slides open for easy inspection and maintenance of the mechanics. Its shape is perfectly flat and, being located away from the bowl (processing area), small tools or ingredients used in the process can be placed on it, adding comfort to the operator. The raised sides of the cover top are designed to prevent items from falling off.

**A fixed section**, over the bowl, featuring the control panel which includes a functional and innovative command console. The console can be rotated 60° to the right and to the left providing best comfort also when space is an issue.

120°  
Operating range



[ Easy to operate control panel ]

### SAVE UP TO 9 RECIPES!

**The control panel** includes: command console, functional and innovative, which rotates to the left and to the right, with an operative range of 120°, providing best comfort and ergonomics, also when space is an issue.

**With the keyboard panel** in the membrane electronic version, you will select and monitor the working cycle in manual mode or automatically. You will be able to save up to 9 recipes.

## OPTIONS

**The electronic version** may be supplied with the following accessories:

**Water dispenser** directly on the bowl with liter measurement markings, mixer manual temperature, temperature detected on display.

**Detector** for the dough temperature with infrared sensor, relevant screen display and option to stop the working process.

**Dispenser** for grainy ingredients (not available in the 30/45 kg dough model) with setting feeding time on the control panel.

Immersion temperature detector with external sensor.