



SPI Performance Evo



Automatic spiral mixer with fixed bowl

Our SPI Performance Evo spiral mixer is the outcome of structural strength, modern design, extraordinary versatility of use in quality processing of all kinds of dough kneading for bakeries, pizzerias and confectionery industries as well as reliability and excellent safety levels.

SPI Performance Evo is available in four models, in the electronic version, from 45 kg to 100 kg of dough capacity.

Esmach has focused the attention not only on researching and monitoring successfully all aspects regarding the process and dough rising, the latest products, the rheological properties of the mixtures, their timing and their final temperature, but also on versatility of use with optimum results while processing both minimum and maximum capacity of dough to be achieved. The transparent protective LID, made up of a material suitable for food contact, allows the flour dust not to spill out, by eliminating the dispersion of any irritating agents and protecting operator's health.

Standard features

- Esmach excellent strength wisely matched with adoptions from the automotive field, i.e. adoption of more dimensional sizes on common platforms and common components to assure spare parts availability and a quicker after-market service.
- Steel frame properly developed to confer firm stability to the machine structure even during the most demanding processes and to transfer entirely the mechanical energy, developed by the tool, to dough kneading.
- Outer paneling painted with an anticorrosion double epoxy powder coating and suitable for food contact.
- Cover top in painted metal.
- Stability and levelling on the floor assured by three casters with non-slip feet useful for handling the machine while cleaning it deeply in the area underneath the frame. Stainless steel bowl with stainless steel sturdy rim for extra support, dividing blade and spiral arm.

- Transparent protective LID suitable for food contact in compliance with the strictest hygienic and safety regulations.
- Electric panel in an IP55 protection box against flour dust and water sprays.
- Independent motors for bowl and spiral arm for the models "60" - "80" and "100". One only motor for model "45".
- Two working speeds for bowl and spiral arm.
- Reversal of bowl rotation at first speed for model "80".

Accessories - optional

Lid + grid: stainless steel grid in addition to protective lid. Two overlaid and independent lids. Upper "LID": closed and transparent; lower "GRID" in stainless steel. After the first two minutes following dough kneading, the LID can be opened.

Control panel

Manual or automatic selection and monitoring of working cycle through a simple and intuitive membrane control panel. Storage of up to 9 recipes.



MODELS

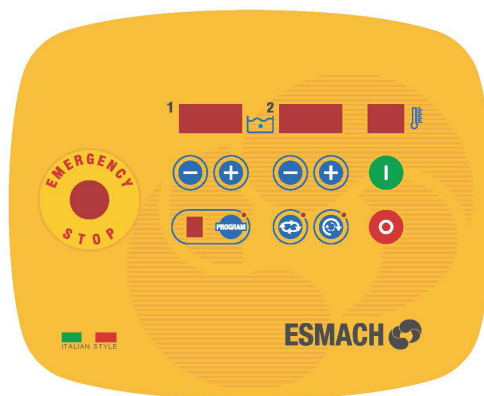
SPI Performance Evo 45	Spiral mixer with approx kg 45 dough capacity (approx kg 30 flour capacity). Bowl diameter: 530 mm. Electronic control.
SPI Performance Evo 60	Spiral mixer with approx kg 60 dough capacity (approx kg 40 flour capacity). Bowl diameter: 550 mm. Electronic control.
SPI Performance Evo 80	Spiral mixer with approx kg 80 dough capacity (approx kg 50-54 flour capacity). Bowl diameter: 700 mm. Electronic control.
SPI Performance Evo 100	Spiral mixer with approx kg 100 dough capacity (approx kg 62-65 flour capacity). Bowl diameter: 700 mm. Electronic control.

ACCESSORIES - OPTIONS

LID + GRID	Stainless steel grid in addition to the protective lid
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Well hydrated and never overheated doughs

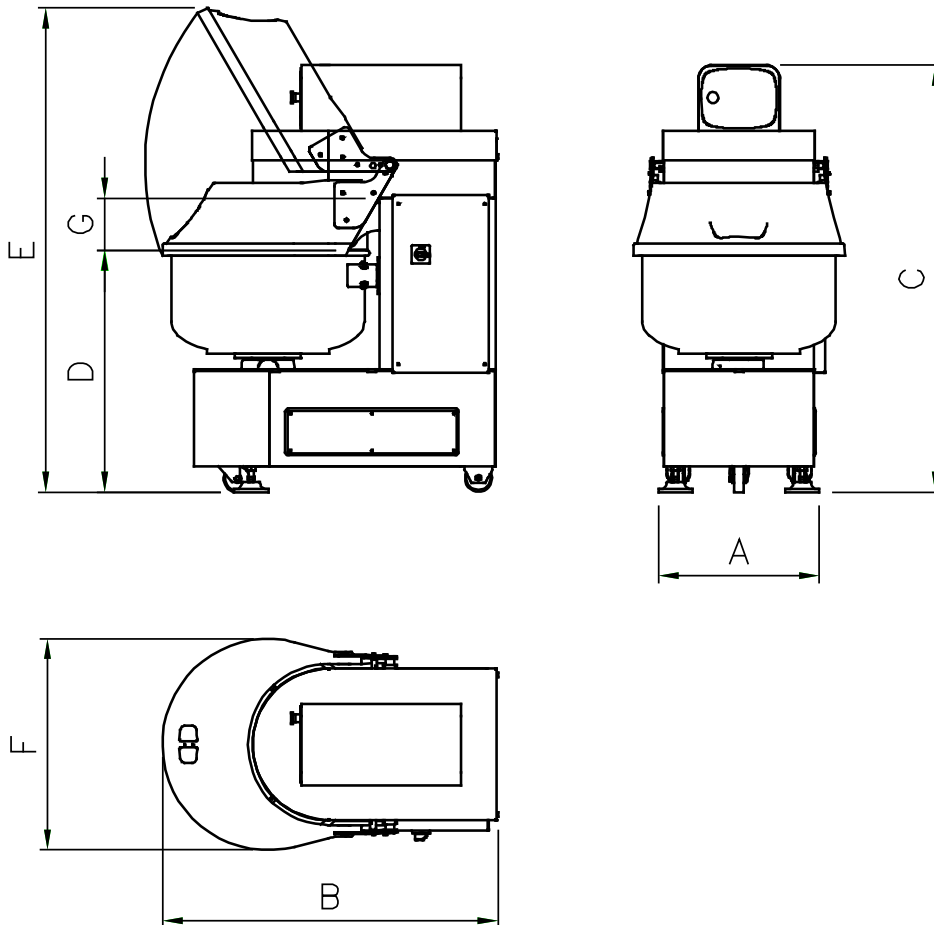
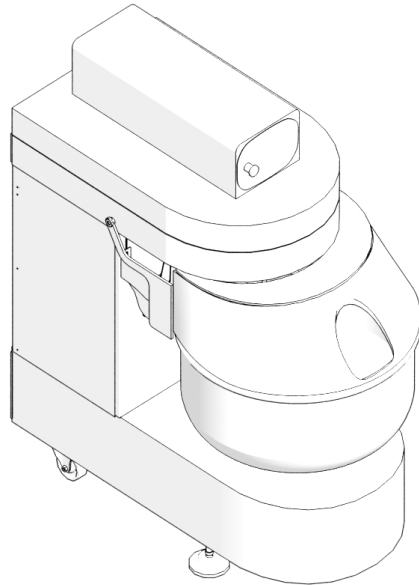


Simple and intuitive electronic control panel



IMPASTATRICE AUTOMATICA A SPIRALE A VASCA FISSA SPI PERFORMANCE EVO

SPI PERFORMANCE EVO AUTOMATIC SPIRAL MIXER





DATI TECNICI / TECHNICAL DATA SPI PERFORMANCE EVO		45	60	80	100
A	mm	477	565	588	588
B	mm	1000	1150	1250	1250
C	mm	1362	1550	1558	1558
D	mm	791	910	884	934
E	mm	1892	1702	1766	1792
F	mm	592	675	771	771
G	mm	131	153	189	139
Massa macchina / Machine mass	kg	220	385	420	420
Massa con solo pallet / Mass with pallet only	kg	230	380	452	445
Massa con gabbia / Mass with crate	kg	260	415	487	480
Massa con cassa / Mass with case	kg	300	455	527	520
Dimensioni esterne (macchina su pallet)/ Overall dimensions (machine on pallet)	mm	1100x650x1510	1300x850x1695		
Dimensioni esterne Imballo (gabbia/cassa) / Overall packing dimensions (crate/case)	mm	1110x660x1565	1310x870x1750		
Capacità impasto minima - massima (a) / Min - max dough capacity (a)	kg	2,5/45	3/60	3,5/80	4/100
Capacità vasca / Bowl capacity	L	60	95	120	145
1a./2a. Velocità rot. spirale / 1 st /2 nd Spiral arm rotation speed	r.p.m.	103/206		107/214	
1a./2a. Velocità rot. vasca / 1 st /2 nd Bowl rotation speed	r.p.m.	10/20	7,5/15	8/16	
Potenza installata / Installed power	kW	1,5	2,57	4,55	4,55
Potenza motore spirale / Spiral arm motor power	kW	1,5 - 0,75	2,2 - 1,5	4 - 3	4 - 3
Potenza motore vasca / Bowl motor power	kW	-	0,37 - 0,25	0,55 - 0,37	0,55 - 0,37
Tensione (c) / Voltage (c)	V	400			
Frequenza (c) / Frequency (c)	Hz	50			
Numero fasi (c) / No. of phases (c)	-	3PH+Gr			

(a) la capacità massima di impasto indicata si riferisce a un rapporto acqua/farina non inferiore al 60%

(farina W = 250, P/L = 0,4); essa si riduce al diminuire del rapporto (quantità acqua)/(quantità farina)

(b) motore unico per spirale e vasca

(c) questi valori rappresentano il caso più frequente; ove tensione e/o frequenza e/o numero di fasi fossero diversi, farà comunque fede quanto riportato nella targa identificativa della macchina (vedi par. 2.5) /

(a) the max. mixture capacity shown refers to a water/flour ratio not less than 60% (flour W= 250, P/L= 0,4); it reduces in the ratio decrease:(water quantity)/(flour quantity)

(b) same motor both for spiral arm and bowl

(c) these values represent the most frequent case; if voltage and/or frequency and/or No. of phases would be different, the specifications shown on the identification plate will be valid (see par. 2.5)