

AUTOMATIC SPIRAL MIXER
WITH FIXED BOWL

SPI Performance



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ESMACH 

FEATURES

Our SPI Performance 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.

MINI

MIDI

SPI Performance is available in two models for the electronic version:

MINI: dough capacity from 2,5 to 45 Kg

MIDI: dough capacity from 3,5 to 80

Kg. 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 transparent LID protection for food contact obliges the flour to remain inside the machine, thus reducing the dispersion of sensitizing allergens, which could cause breathing ailments.



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 designed 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

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.

Transparent Lid for food contact complying with the most restrictive safety regulation. .

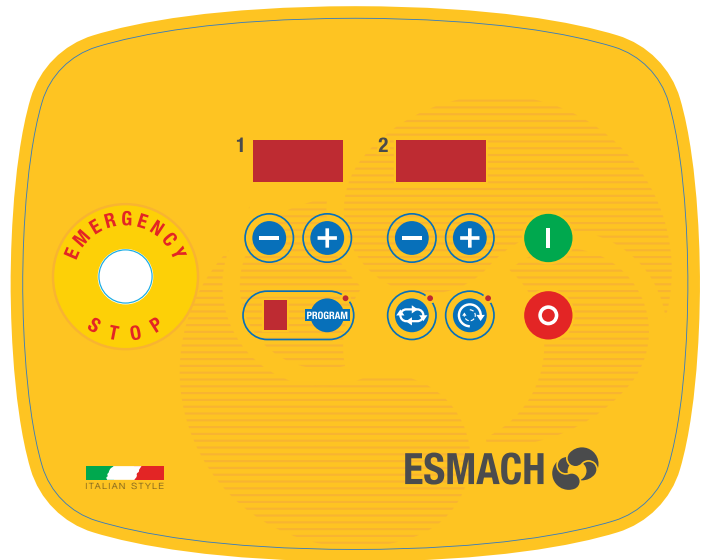
The power panel is in a IP55 box for protection against flour dust and water sprays.

Independent motors for the bowl and spiral arm for MIDI model. One motor for MINI model.

Two working speeds for the bowl and the spiral arm.

Bowl rotation reversal device in first speed for MIDI model mixer.

[easy to operate control panel]



SAVE UP TO 9 RECIPES

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.

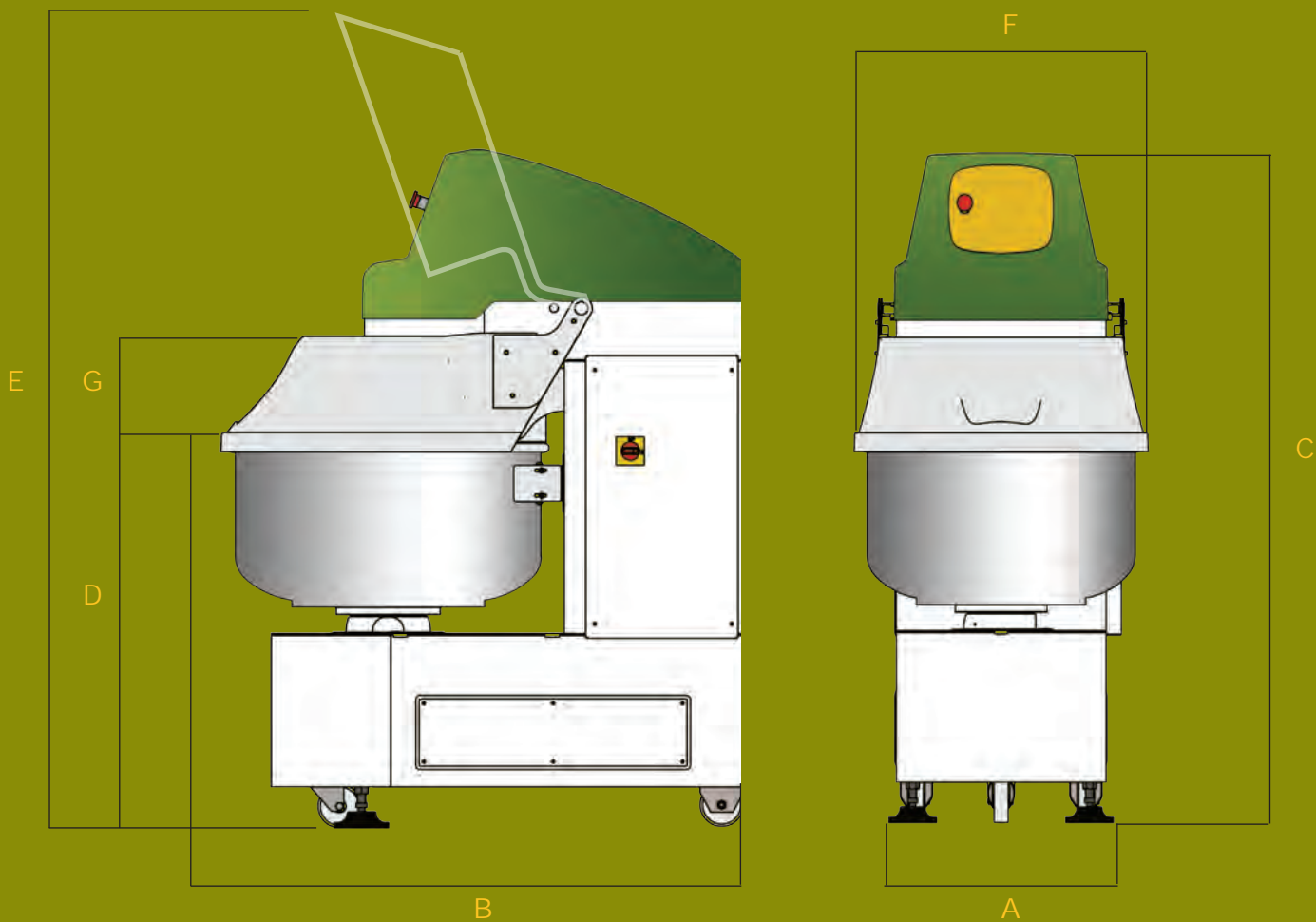
OPTION

Lid+ Grid

stainless steel grid in addition to the Lid cover. The top cover "LID" is closed and transparent while the lower cover "GRID" is in stainless steel. After the first two minutes of kneading, the upper LID can be opened.



DIMENSIONS



Technical data	SPI Performance	MINI	MIDI
A	mm	477	588
B	mm	1000	1250
C	mm	1370	1560
D	mm	791	886
E	mm	1892	1795
F	mm	590	771
G	mm	131	188
Capacity dough Min-Max	kg	2÷45	3÷80
Capacity bowl (nominal)	l	60	120
Power installed	kW	1.5	4.55
Weight	kg	225	417
Packaging - <i>Pallet</i> (w)x(l)x(h)	mm	1150x650x1550	1300x850x1730
Packaging - <i>wooden crate</i> (w)x(l)x(h)	mm	1250x750x1670	400x950x1820

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The Spirit of Excellence