



# SPI Performance



## Automatic spiral mixer with fixed bowl

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.

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

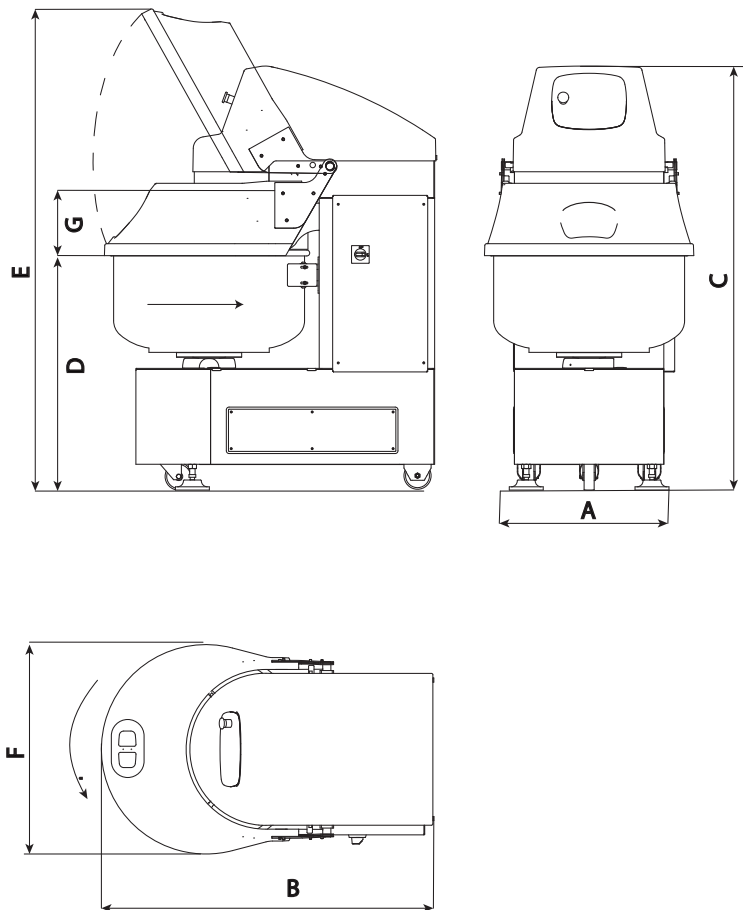
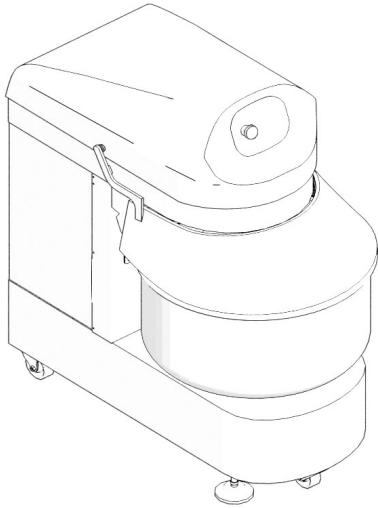
### ACCESSORIES-OPTIONS

LID + GRID	Stainless steel grid in addition to the protective lid ( available for the electronic version only)
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IMPASTATRICE AUTOMATICA A SPIRALE A VASCA FISSA SPI PERFORMANCE

SPI PERFORMANCE AUTOMATIC SPIRAL MIXER WITH FIXED BOWL





<b>Dati tecnici SPI PERFORMANCE / SPI PERFORMANCE technical data</b>					
4455					
60					
		<b>45</b>	<b>60</b>	<b>80</b>	<b>100</b>
A	mm	477	565	588	588
B	mm	1000	1150	1250	1250
C	mm	1370	1530	1560	1560
D	mm	791	911	886	936
E	mm	1892	1705	1795	1820
F	mm	590	675	771	771
G	mm	131	153	188	138
Massa macchina / Machine mass	kg	225	360	417	417
Massa con solo pallet / Mass with pallet only	kg	245	395	452	452
Massa con gabbia / Mass with crate	kg	305	479	536	536
Massa con cassa / Mass with case	kg	327	556	613	613
Dimensioni esterne (macchina su pallet) / Overall dimensions (machine on pallet)	mm	1150x650x1550	1300x850x1730		
Dimensioni esterne imballo (gabbia/cassa) / Overall packing dimensions (crate/case)	mm	1250x750x1670	1400x950x1820		
Capacità impasto min-max (a)/Min-max dough capacity (a)	kg	2-45	3-60	3,5-80	4-100
Capacità vasca / Bowl capacity	L	60	95	120	145
1a./2a. velocità rot. spirale / 1 <sup>st</sup> /2 <sup>nd</sup> spiral arm rotation speed	r.p.m.	100-200		103-207	
1a./2a. velocità rot. vasca / 1 <sup>st</sup> /2 <sup>nd</sup> bowl rotation speed	r.p.m.	10-20	7,5-14	7,5-15	
Potenza installata / Installed power	kW	1,5	2,57	4,55	
Potenza motore spirale / Spiral arm motor power	kW	1,5-0,75 (b)	2,2-1,5	4-3	
Potenza motore vasca / Bowl motor power	kW	-	0,37-0,25	0,55-0,37	
Tensione (c) / Voltage (c)	V	400			
Frequenza (c) / Frequency (c)	Hz	50			
Numero fasi (c) / No. of phases (c)	-	3~ + PE			

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)