



SPI SMART



Fixed bowl mixer

SPI SMART is the most recent member of the Esmach mixer family, and its new and original technological solutions were added as a result of the experience gained from its sisters SPIF and SPI PERFORMANCE. Being extremely compact, it is perfect for managing all types of dough, from the least to the most hydrated, in small areas. Thanks to its small size it can be placed under the workbench easily and moved without trouble because mounted on wheels. SPI SMART comes in two sizes, 30 and 45 kg.

Standard features

- Structure made of steel and external coating painted with epoxy powders.
- Stainless steel bowl with rim, protective lid and stainless steel spiral mixer.
- Four wheels with brake for remaining stable on the floor; the wheels help move the machine when the area under the structure needs to be cleaned.
- A balanced ratio between bowl rotation and the spiral mixer for perfect dough flow and soft, delicate treatment.
- Perfect geometry of the spiral mixer that follows the bowl walls, and the correct bowl-spiral mixer-lid, in a perfect combination for regular, soft and refined mixes even with minimum dough quantities.
- Speed: Correct spiral mixer and bowl speed for extraordinary management of the doughs and their development through lengthening and pulling, which permits continual, constant processing with great cuts in working hours and contained dough heating.
- Clear LID cover, made from a material that is suitable for food use, in compliance with the hygiene and safety laws.
- Power panel inside a casing for suitable protection from the flour dust and water sprays.
- Single motor, two speeds, for bowl and spiral mixer, and chains for the power transmission that rotates the spiral mixer and bowl.
- The electromechanical control panel, simple and intuitive

NOTES

- Installation excluded
- Street level delivery

ACCESSORI ES- OPTION

- Alternatively, on request, SPI SMART 45 model can have the sliding lid instead of the liftable lid



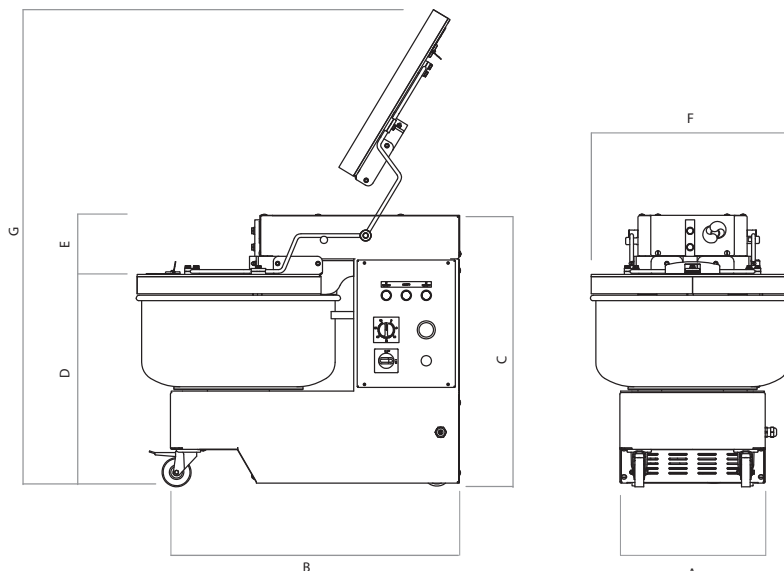
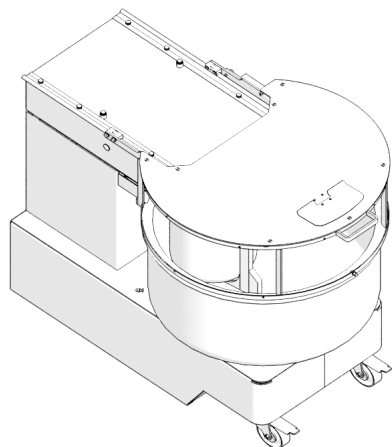
MODELS

SPI SMART 30 Lid	Mixer with capacity 2÷30 kg - in total approx kg. 30 of dough (approx kg. 18-20 of flour). Liftable lid or lift-able grid. Bowl diameter mm. 450. Bowl diameter mm. 450. Electronic control.
SPI SMART 45 Lid	Mixer with capacity 2,5÷45 kg— in total approx kg. 45 of dough (approx kg. 30 of flour). Liftable lid or lift-able grid. Bowl diameter mm. 530. Bowl diameter mm. 530. Electronic control.
SPI SMART 45 Sliding Lid	Mixer with capacity 2,5÷45 kg — in total approx kg. 45 of dough (approx kg. 30 of flour). Sliding lid. Bowl diameter mm. 530.



IMPASTATRICE A VASCA FISSA SPI SMART

FIX MIXER SPI SMART



Dati tecnici/Technical features		LID		SLIDING LID
		30	45	45
A	mm	400	400	400
B	mm	890	890	890
C	mm	750	750	785
D	mm	527	577	577
E	mm	1340	1330	/
F	mm	562	562	562
G	mm	100	50	50
Potenza installata/ Installed power	kW	1.5	1.5	1.5
Connessione elettrica/ Plug coupling		3PH+Gr	3PH+Gr	3PH+Gr
Capacità impasto min-max/Min-max dough capacity	kg	2/30	2.5/45	2.5/45
Capacità vasca/Bowl capacity	l	50	60	60
Peso/Weight	kg	220	220	220
Velocità spirale/Spiral speed	r.p.m.	99/198	99/198	99/198
Velocità vasca/Bowl speed	r.p.m.	6/19	6/19	6/19
Potenza spirale e vasca (un solo motore)/ Spiral and bowl's power (one only motor)	kw	1.5-0.75	1.5-0.75	1.5-0.75
Potenza totale/Total power	kw	1.5	1.5	1.5
Dimens. imballo (Lung. X Larg X H)/ Packing dimensions (Length X Width X H)	mm	1000x800x870		
Dimens. imballo con gabbia (Lung. X Larg X H)/ Packing dimensions with crate (Length X Width X H)	mm	1010x810x925		
Tensione (c) / Voltage	V	400	400	400
Frequenza (c) / Frequency	Hz	50	50	50
Numero fasi (c) / No. of phases	-	3Ph+Gr		