



TSPI 250 - 300



Self-tipping spiral mixer

TSPI is a self-tipping mixer, consisting of a SPI spiral mixer permanently coupled with a hydraulic lifter, designed to lift up the entire machine body vertically and, through a rotation, to tip the dough in the bowl onto the underlying worktable or onto the special volumetric divider hopper, on the right- or the left-hand side, according to the type of model chosen. TSPI combines consequently the features of functionality, modernity, ergonomics and high performance of SPI mixers with the effectiveness of a reliable and safe lifting and tipping system which, even within narrow spaces, allows the kneaded dough to be moved to the next working process without physical efforts for the operator.

Standard features

- Shockproof thermoformed ABS head cover.
- Manual or automatic selection and monitoring of working cycle through a membrane keyboard panel in the electronic version.
- Storage of up to 9 recipes.
- High-resistant stainless steel bowl, spiral arm and dividing blade.
- Transparent plastic bowl lid suitable for food contact in compliance with the strictest hygienic and safety regulations. Electric panel housed in an IP55 protection box.
- Rigid and torsional stress-resistant single-body structure and outer paneling coated with epoxy powder.
- Access to facilitate inspection and routine maintenance.
- Hydraulic lifting and tipping system.
- Column positioned upwards or downwards on the right or the left-hand side, depending on the tipping requirements.
- Lifter control device with two-hand and "hold-to run" push button panel including:
 - up and down driving buttons
 - driving buttons for bowl rotation during tipping (version from the bottom)

Accessories - optional

- Lid + grid: stainless steel grid in addition to the transparent lid.
- Dough temperature detector with infrared sensor, visualization on display and stop option of the working process.

Configurations

TIPPING HIGH ONTO A HOPPER:

- TSPI HR - right-hand side tipping
- TSPI HL - left-hand side tipping



TIPPING LOW ONTO A WORKTABLE :

- TSPI BR - right-hand side tipping
- TSPI BL - left-hand side tipping

SPECIAL EXECUTIONS UPON REQUEST

Customized executions, i.e. for tipping heights over 1800 mm up to 3100 mm and/or versions with automatic tipping and whole protection case (industrial version) are available upon request, i.e. as per customer's specifications.

Electronic control panel and lifter



**MODELS - TIPPING ONTO WORKTABLE**

TSPI 250 BR	Spiral mixer with approx. kg. 250 dough capacity (approx kg. 150 flour capacity) . Bowl diameter: 1045 mm. Right-hand side tipping onto worktable
TSPI 250 BL	Spiral mixer with approx. kg. 250 dough capacity (approx kg. 150 flour capacity) .Bowl diameter: 1045 mm. Left-hand side tipping onto worktable
TSPI 300 BR	Spiral mixer with approx. kg. 300 dough capacity (approx kg. 200 flour capacity) .Bowl diameter: 1045 mm. Right-hand side tipping onto worktable
TSPI 300 BL	Spiral mixer with approx. kg. 300 dough capacity (approx kg. 200 flour capacity) .Bowl diameter: 1045 mm. Left-hand side tipping onto worktable

MODELS - TIPPING ONTO HOPPER

TSPI 250 HR	Spiral mixer with approx. kg. 250 dough capacity (approx kg. 150 flour capacity) . Bowl diameter: 1045 mm. Right-hand side tipping onto hopper
TSPI 250 HL	Spiral mixer with approx. kg. 250 dough capacity (approx kg. 150 flour capacity) .Bowl diameter: 1045 mm. Left-hand side tipping onto hopper
TSPI 300 HR	Spiral mixer with approx. kg. 300 dough capacity (approx kg. 200 flour capacity) .Bowl diameter: 1045 mm. Right-hand side tipping onto hopper
TSPI 300 HL	Spiral mixer with approx. kg. 300 dough capacity (approx kg. 200 flour capacity) .Bowl diameter: 1045 mm. Left-hand side tipping onto hopper

ACCESSORIES - OPTION

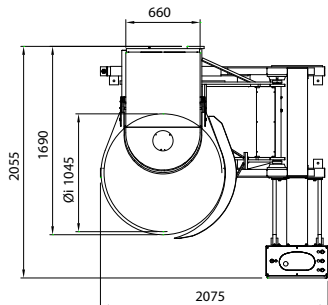
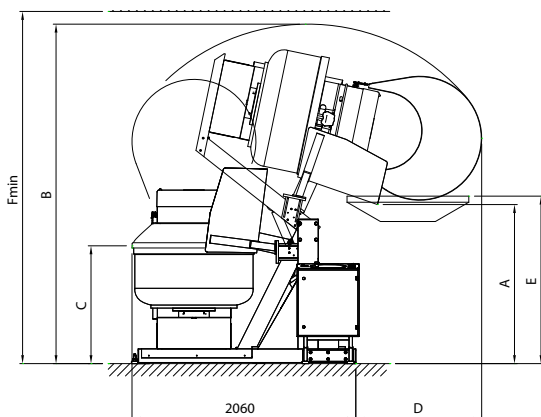
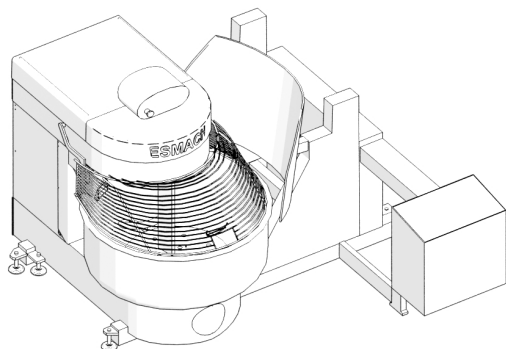
	Lid + grid: stainless steel grid in addition to the transparent lid.
	Dough temperature detector with infrared sensor, visualization on display and stop option of the working process.



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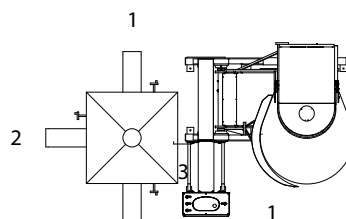
IMPASTATRICE AUTOMATICA ROVESCIBILE TSPI 250-300

AUTOMATIC SPIRAL MIXER WITH TIPPING DEVICE TSPI 250-300

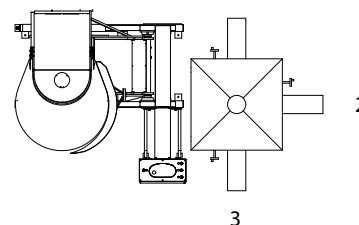


**ABBINAMENTI
TYPES OF COUPLING**

TSPI HL



TSPI HR



INDICARE SEMPRE IL TIPO DI ABBINAMENTO
DESIDERATO SECONDO LA NUMERAZIONE IN
FIGURA , SPECIFICANDO SE E' SINISTRO (L) O
DESTRO (R).

SPECIFY TYPE OF COUPLING (LEFT / L - OR
RIGHT / R) AND THE RELEVANT POSITION NO.

B=SCARICO SU BANCO DA LAVORO
UNLOADING ON WORK BENCH

H=SCARICO SU SPEZZATRICE VOLUMETRICA
UNLOADING ON VOLUMETRIC DIVIDER

IMPASTATRICE AUTOMATICA ROVESCIBILE / AUTOMATIC SPIRAL MIXER WITH TIPPING DEVICE

DATI TECNICI / TECHNICAL FEATURES	TSPI	250 BR 250 BL	300 BR 300 BL	250 HR 250 HL	300 HR 300 HL
A	mm	1430	1430	1720	1720
B	mm	3010	3010	3200	3200
C	mm	970	1045	970	1045
D	mm	1120	1120	990	990
E	mm	900	900	1750	1750
F	mm	3110	3110	330	3300
POTENZA INSTALLATA / INSTALLED POWER	kW	12,9	12,9	12,9	12,9
POTENZA MAX ASSORBITA / MAX ABSORBED POWER	kW	11,8	11,8	11,8	11,8
CONNESSIONE ELETTRICA / PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr
PESO / WEIGHT	kg	1470	1470	1600	1600