

SPI

SELF-TILTING SPIRAL MIXERS



We provide quality
professional equipment
and services to artisan bakeries.



SELF-TILTING SPIRAL MIXERS SPI RANGE

The SPI self-tilting spiral mixer is available in two models, depending on capacity: **SPI 130 & SPI 200**.

It is designed to handle a **wide range of dough quantities**, from small to large batches, while maintaining **consistent quality**.

Easy to use, it combines the functionality and performance of SPI spiral mixers with an **efficient and safe lifting and tilting system**.

Even in **confined spaces**, it enables dough to be transferred to the next step **without any physical effort on the part of the operator**. Depending on the model chosen, dough can be poured to the left or right, onto a **worktable** or a **volumetric divider**.



CONSTRUCTION

The frame is made of **welded steel** with a food-safe epoxy paint finish. The bowl and tools are made of **stainless steel**.

The electronic control unit can manage **two bowl rotation speeds, manual or automatic cycles, and bowl rotation direction inversion**.

The bowl guarantees **optimum oxygenation** of the dough, **without overheating**.



ERGONOMICS

Back pain caused by repeated de-vatting is eliminated thanks to this mixer, which allows **dough to be poured out in a single effortless operation**.

A simple press on the control activates the lifting and tilting of the mixer, transferring all the dough to a worktable or volumetric divider, thus **reducing the risk of musculoskeletal disorders**.

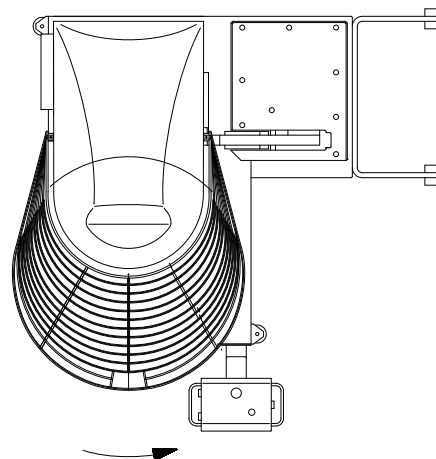
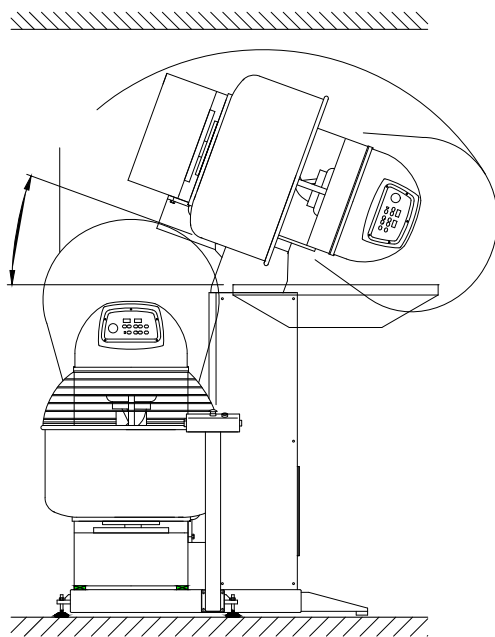


SAFETY

Le pétrin ne peut être activé que lorsque le boulanger se tient face à la commande de contrôle.

L'élévation et le basculement de la cuve nécessitent **l'appui simultané sur deux boutons de commande**, empêchant ainsi tout risque pour l'utilisateur de se retrouver sous le pétrin pendant le déversement.

More comfort. more productivity and more safety!



✓ standard € paying option

	SPI 130 TL	SPI 130 PTO	SPI 130 PTP	SPI 200 TL	SPI 200 PTO	SPI 200 PTP
	EBD / EBG	EBD / EBG	EBD / EBG	EBD / EBG	EBD / EBG	EBD / EBG
Max. bowl capacity (L)		200			300	
Min. pouring capacity (L)		1,5			2	
Max. pouring capacity (L)		45			60	
Min. flour capacity (kg)		3			4	
Max. flour capacity (kg)		75			125	
Min. dough capacity (kg)		3,5			6	
Max. dough capacity (kg)		130			200	
Tool speed (r/min)		100-200			100-200	
Net weight (kg)	970	1270	1370	1010	1310	1430
Pouring of dough on a table (H900mm)	✓	-	-	✓	-	-
Pouring of dough on a divider with opened hopper (H1550mm)	-	✓	-	-	✓	-
Pouring of dough on a divider with pressurized hopper (H1780mm)	-	-	✓	-	-	✓
Gutter : support for pouring of dough	-	€	✓	-	€	✓
Automatic speed shifting	✓	✓	✓	✓	✓	✓
Transparent cover against flour spillage	✓	✓	✓	✓	✓	✓
Electrical supply	400V / TRI+T / 50-60Hz					
Power (kW)		7,3			9,0	

NON CONTRACTUAL DATA

MANY AND MORE, REAL GOODS



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