



**BERTRAND  
PUMA**

La griffe boulangère

# Spi **COMPACT**

the art of mixing



# SPI COMPACT

The spiral mixers SPI Compact - available in two models 30 and 45 kg - ensures a smooth mixing, without heating, while respecting the steps required for a perfect oxygenation for traditional bread, speciality bread, croissants, milk bread, pizza dough, etc.



## ■ THE ALLY OF SMALL WORK AREAS

The SPI Compact is the ideal spiral mixer for all kind of doughs - from the least to the most hydrated - in the smallest work environment.

Of small size and mounted on wheels, the SPI Compact can easily be put under a workbench, and will be able to find its place in all the configurations of bakehouses !

## ■ STOP FLOUR DUST !

Aware of the dangerous impact of volatile flour dust on the bakers' health, Bertrand-Puma has integrated into the SPI Compact, a food-grade anti-flour projection lid, that ensures a safe usage for the operator.

Fully transparent, the lid makes cleaning easier and allows a visibility of the dough at all times, be it during mixing or resting.



## ■ CONTROL PANEL

The electromechanical control of the SPI Compact includes the first and second speed push buttons, the stop push button, as well as a timer for a simple and intuitive management of the cycles.

- 1 | First speed
- 2 | STOP
- 3 | Second speed

- 4 | Timer
- 5 | Emergency push button
- 6 | Main switch

# The **COMPACT** range gathers several equipments adapted to the smallest work environments.

## ■ AN OPTIMAL CONSTRUCTION

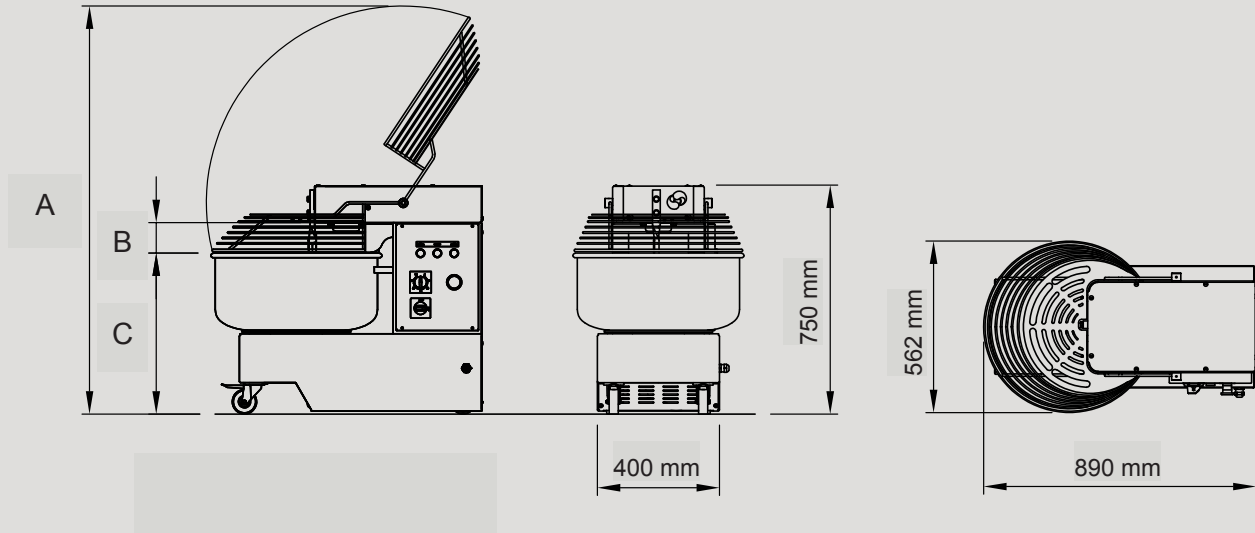
Equipped with a single motor with two speeds, the **SPI Compact** has a food-grade, epoxy-painted, steel frame.

The polished stainless steel bowl, with a rim, has been specially designed to ensure effective and quick mixing as well as optimal oxygenation of the dough by consecutive stretching, cutting and blowing. Its flat base allows better collection of the flour on the sides and smooth kneading to obtain perfect dough.

The shape of the steel spiral, combined with the bowl's geometry, has been designed to prevent the dough from rising along the tool, even when working in small capacity.

Very unobtrusive, its four wheels - with brake - makes it a very mobile equipment that will facilitate the baker's task during cleaning.





|                                  | Spi Compact 30         | Spi Compact 45 |
|----------------------------------|------------------------|----------------|
| Electrical supply                | 400V / TRI+T / 50-60Hz |                |
| Power (kW)                       | 1,5                    | 1,5            |
| Maximum capacity of the bowl (L) | 50                     | 60             |
| Minimum dough capacity (kg)      | 2                      | 2,5            |
| Maximum dough capacity (kg)      | 30                     | 45             |
| Bowl speed (T/min)               | 9 - 19                 | 9 - 19         |
| Tool speed (T/min)               | 99 - 198               | 99 - 198       |
| A (mm)                           | 1340                   | 1330           |
| B (mm)                           | 100                    | 50             |
| C (mm)                           | 527                    | 577            |
| Weight (kg)                      | 220                    | 220            |

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