



# SPI 160-300 A



## Spiral mixer with removable bowl

New automatic spiral mixer with removable bowl suitable for intense use in artisanal or industrial bakery & pastry-making work-rooms requiring top quality performance mixers, being able to knead and make dough constantly while keeping high standards of quality. SPI 160-300A has been created starting from the well-known features of the historic ISE NA mixer, a real strong point of reference both in terms of dough-kneading technology and reliability; in the new project all these fundamental requirements have been further improved and developed through implementation of a modern and functional construction, new automatic working functions and innovative technical solutions.

### Standard features

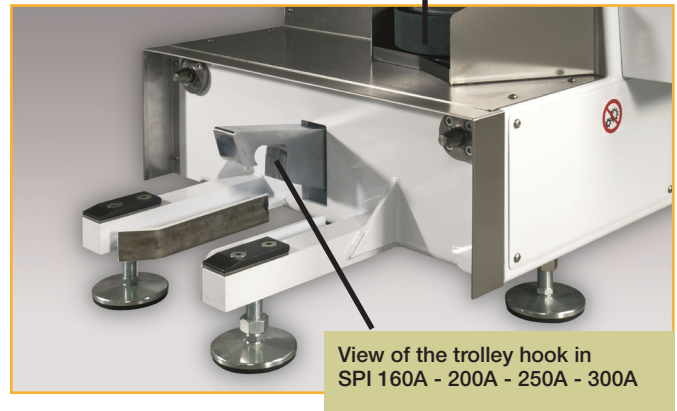
- Steel frame particularly reinforced to support mechanical stress due to intense industrial use and mounted on 6 non-slip and adjustable anchorage feet.
- Machine lifted up from floor to allow a proper cleaning underneath.
- Outer paneling coated with epoxy powder (food contact)
- Frontal surfaces of the machine body completely in stainless steel.
- Bowl protection through stainless steel cover top to drastically reduce flour dust emissions in the environment
- Shockproof and anti-scratch thermoformed ABS head cover top.
- Stainless steel bowl.
- High-resistant dividing blade, spiral arm and grid in stainless steel.
- Movable head with lifting and lowering hydraulic system allowing the bowl holder trolley to be put in and taken out.
- Automatic hydraulic system for trolley hooking and unhooking with a pre-hooking device allowing easy coupling, even on sloping floors.
- Transmission of the motion to the bowl through a double wheel-friction system for the models 250A-300A. Transmission with a single wheel for the models 130A-160A-200A.
- Transmission of the motion to the spiral arm by means of pulleys equipped with belts.
- Spiral arm with two-speed rotation.
- Motion of bowl rotation at variable speed controlled electronically, to be scheduled depending on the needs of dough kneading in order to optimize the quality.
- Bowl rotation reversal device at first speed.
- Electronic control panel on a console with a 120° right and left rotation, equipped with a membrane keyboard and a large-sized LCD graphic visualization screen.
- Option of setting, storage and selection up to 99 recipes, warning of anomaly and selection of planned preventive maintenance based on operating hours.
- For the model SPI 130 A: electronic control panel on a console with a 120° right and left rotation, equipped with a membrane keyboard allowing the working cycle to be scheduled and controlled in manual or automatic mode.
- Electric panel housed in an IP55 protection box against flour dust and water sprays.
- Bowl holder trolley with ergonomic handle suitable for being coupled with all hydraulic and screw lifters allowing dipping onto worktable or hopper, manufactured by Esmach. Power supply: 400 V/3/50 Hz (different voltage upon request)



### Accessories - optional

Interchangeable additional trolley equipped with bowl.  
Outer paneling in stainless steel.  
Detector of real temperature inside the dough kneading with an infrared sensor and visualization on display.

View of the motion transmission to the single-wheel bowl in models 160A-200A.



### MODELS

SPI 160 A	Spiral mixer with removable bowl with approx kg. 160 dough capacity ( approx kg. 100 flour capacity). Bowl diameter : 899 mm, innovative electronic control panel, variable speed bowl
SPI 160 C	Additional trolley with 160 kg removable bowl
SPI 200 A	Spiral mixer with removable bowl with approx kg. 200 dough capacity ( approx kg. 125 flour capacity). Bowl diameter : 899 mm, innovative electronic control panel, variable speed bowl
SPI 200 C	Additional trolley with 200 kg removable bowl
SPI 250 A	Spiral mixer with removable bowl with approx kg. 250 dough capacity ( approx kg. 150 flour capacity). Bowl diameter: 1045 mm, innovative electronic control panel, variable speed bowl
SPI 250 C	Additional trolley with 250 kg removable bowl
SPI 300 A	Spiral mixer with removable bowl with approx kg. 300 dough capacity ( approx kg. 200 flour capacity). Bowl diameter: 1045 mm, innovative electronic control panel, variable speed bowl
SPI 300 C	Additional trolley with 300 kg removable bowl

### ACCESSORIES - OPTION

LT	Dough kneading infrared temperature sensor (for machines leaving the factory site, i.e. assembled in the manufacturing plant only).
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Properties of Esmach Spa - reproduction prohibited



SPI 300A - View with lifted head



Control panel for the models  
SPI 160A - 200A - 250A - 300A

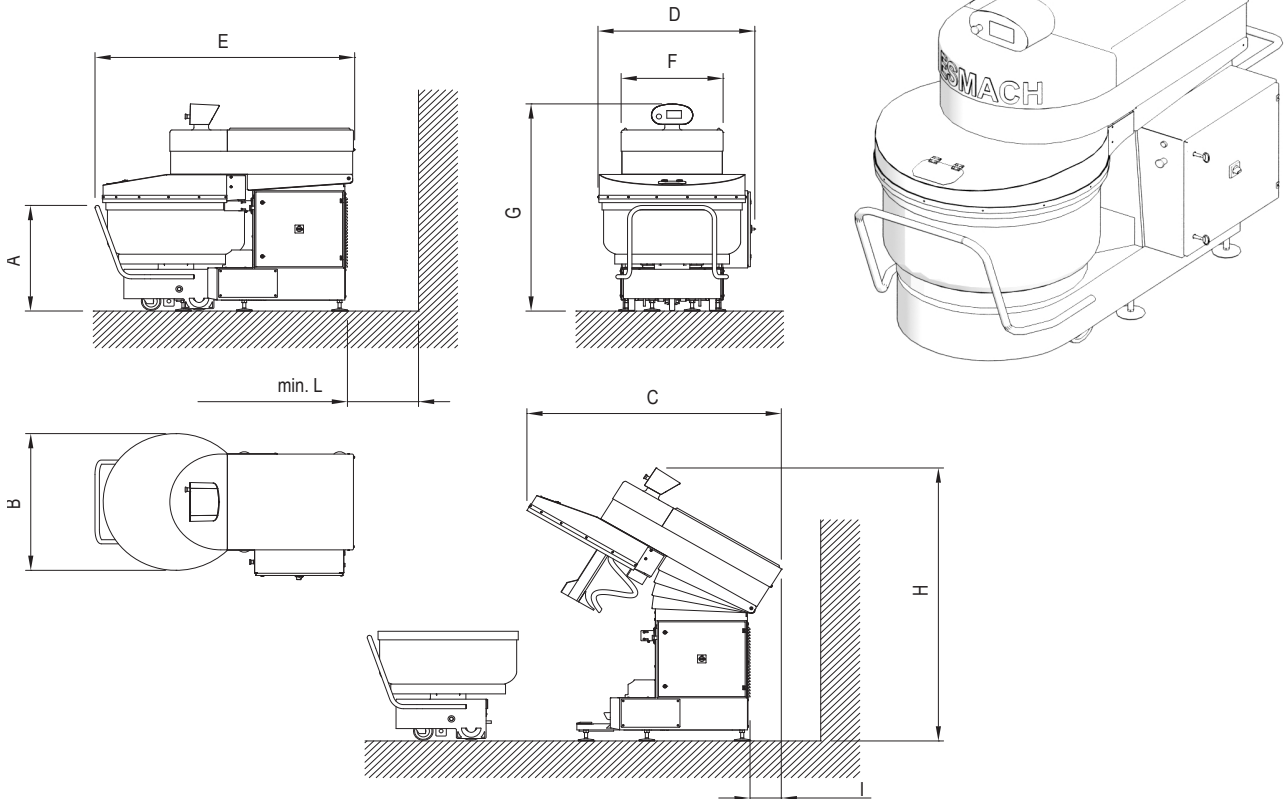
Compatibilità carrelli per impastatrice a vasca estraibile Trolleys compatibility with removable bowl spiral mixers:				
CARRELLO IN CARPENTERIA TIPO "B" / TYPE "B" STEEL TROLLEY	ISE NA	SPI A	kg	Codice / Code
TRASMISSIONE VASCA CON RUOTA DI TRASCINAMENTO / BOWL TRANSMISSION THROUGH RUBBER WHEELS				
			160	AF01B000105
			200	AF01B000106
			250	AF01B000107
			300	AF01B000108
CARRELLO IN CARPENTERIA TIPO "C" / TYPE "C" STEEL TROLLEY	SPI A Hybrid		kg	Codice / Code
TRASMISSIONE VASCA A INGRANAGGI / BOWL TRANSMISSION THROUGH GEARWHEEL				
			160	AF01B000204
			200	AF01B000203
			250	AF01B000202
			300	AF01B000201

For customers in possession of old cast iron trolleys (ISE C) with bowl gearwheel transmission



**IMPASTATRICE A SPIRALE CON VASCA ESTRAIBILE SPI 160-300A**

**SPI 160-300A SPIRAL MIXER WITH REMOVABLE BOWL**



DATI TECNICI / TECHNICAL DATA		SPI 160 A	SPI 200 A	SPI 250 A	SPI 300 A
A	mm	864,5	924,5	895	975
B (diametro interno / inner diameter)	mm	899	899	1045	1045
C	mm	1861	1828	1950	1910
D	mm	1126	1126	1203	1203
E	mm	1865	1865	1983	1983
F	mm	782	782	782	782
G	mm	1690	1690	1690	1690
H	mm	2230	2230	2230	2230
I	mm	260	260	260	260
L	mm	380	380	380	380
Capacità impasto max / Max kneading capacity	kg	160	200	250	300
Capacità vasca (nominale) / Bowl capacity (nominal)	L	250	300	360	430
Potenza installata / Installed power	kW	10	10	13,6	13,6
Potenza max assorbita / Max absorbed power	kW	10	10	13,6	13,6
Massa / Mass	kg	1210	1220	1366	1376
Volume imballo / Packing volume	m <sup>3</sup>	4,4	4,4	4,4	4,4
Imballo (Pallet) / Packing (Pallet)	mm	2050(w) - 1250(l) - 1853(h)			
Imballo con gabbia / Packing with crate	mm	2160(w) - 1360(l) - 1980(h)			
Connessione elettrica / Plug coupling		3PH + Gr			