



ESMACH SPI F

Fixed bowl advanced spiral mixer

“Esmach is specialized in keeping any dough cold, with the right temperature and hydratation”

ESMACH SPI F SERIES

Advanced spiral mixers

Esmach's SPI-F spiral mixer is the advanced spiral mixer that works by keeping the dough fresh and hydrated. Unlike our competitors, that manufacture mixing machines, we imagine, design, engineer and manufacture systems that work by keeping the raw materials as natural as possible. Our machines can deliver the freshest and most hydrated dough. It's easy to do and at the end our machines are fast and easy to clean. It means that our customer can produce a dough that exhorts her/his raw materials, just by using the right quantities, in a very short time. It means better, healthier, more natural and tastier products to bake.

HOW ESMACH SPIRAL MIXERS DELIVER SPEED AND VALUE TO BAKERS, PIZZA BAKERS AND PASTRY CHEFS

- The mixing cycle can last half time or less than a standard spiral mixer «You can mix more and faster»
- Fast and effective cleaning and sanitizing «You can save up to 40% of your time of cleaning and sanitizing»
- Reinforced stainless steel bowl «You can mix hard doughs, as soft doughs, always respecting your raw materials»
- Up to 50% more silent than a standard machine «Work without unpleasant noise»

HOW ESMACH SPIRAL MIXERS PUTS MORE PERFORMANCE INTO THE DOUGH

- Dough up to 50% more hydrated and not overheated than with a standard spiral mixer «You can do better and healthier products, with a longer life»
- Low temperature stainless steel bowl «Mixing with an Esmach Spiral Mixer delivers a perfect dough for crunchy-outside and soft-inside products» «Any dough coming from an Esmach Spiral Mixer needs less salt, oil, spices, for keeping the same lovely taste»
- From 2 up to 300 kgs mixing capacity «One single machine, fast and delicate, can support any product mix of a bakery or a pizza bakery»
- Ready for hard or soft dough «You can mix any kind of product»

HOW ESMACH SPIRAL MIXERS MAKE THE WORK (AND THE LIFE) OF BAKERS, PIZZA BAKERS AND PASTRY CHEFS BETTER AND EASIER

- The SPI-F can work with automatic pre-set cycles «You can leave the non-core part of the job to the machine»
- The SPI-F is super safe, certified by the EU authorities «You can work and clean the machine in the safest way»
- The automatic IR temperature control checks and report the real temperature of your dough «You can control how fresh and hydrated your dough is»
- The water inlet with liters counter delivers the perfect quantities to any production batch «You can get the right dough: what you want is what you get!»
- The ergonomic sizing make cleaning and sanitizing fast and complete «You can save time, money and energy, by a super-fast cleaning and sanitizing»

Esmach, the masters in mixing dough: we are the specialists, since 1968.

Esmach is the Italian Company, specialist in designing, engineering and manufacturing machines for bakers, pizza bakers and pastry chefs. Since 1968 Esmach's machines lead the market in terms of quality of user's output, specially with sourdough's products.

Unlike our competitors, that manufacture machines bakeries, we invent and manufacture systems that exhalt and keep raw materials as much natural as possible, with a special focus on sourdough's products.

Our users can deliver better, tastier, healthier products and they can produce and bake easier and with more creativity than ever, at any time.

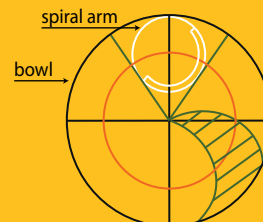


SPI 30-200 F

Pros

Mechanical Pros

- Increased speed ratio of spiral arm and bowl revolution
- Improved geometry of the spiral arm in relation to the bowl shoulder
- Better speed of bowl and spiral arm
- Power increase - only for SPI 160 and 200 (4.8/7.4 kW vs 4/5.5 kW)
- Reinforced frames to stand bigger pulleys for 60 Hz
- Same power for 60 and 50 Hz motors
- Bigger bowl volumes on SPI 30 and 60 (ergonomic access to upload the dough)
- Larger frames for better stability and air ventilation of motor



Technological Pros

- Reduced kneading time from 5 to 3 minutes
- Easier unloading of dough and cleaning of the bottom of the bowl
- Reduced mixing time from 10 to 20% (ENERGY SAVING)
- Lower heating of the dough
- Lower minimum quantities of dough :

model	Old min. qty - kg	New min. qty - kg
30	2,7	2
45	3	2,5
60	4	3
80	4,5	3,5
100	4,5	4
130	5,5	4
160	5,5	4,5
200	5,5	4,5

Safety

- The new stainless steel grid complies with the regulations (EN 453)

Options

- Integrated lid on top of the stainless steel grid or standing alone
- Integrated water inlet mixer
- Built in infrared thermometer