



# 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 vertically the entire machine structure 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

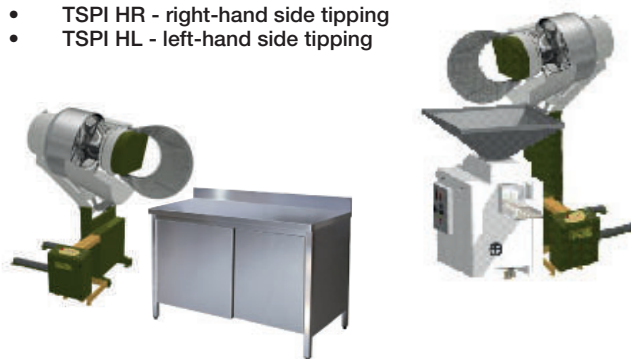
- Shockproof thermoformed ABS head cover.
- Manual or automatic selection and monitoring of working cycle through a membrane keyboard panel in the electronic version.
- Storage of up to 9 recipes.
- High-resistant stainless steel bowl, spiral arm and dividing blade.
- Transparent plastic bowl lid suitable 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 powders.
- 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 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. 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

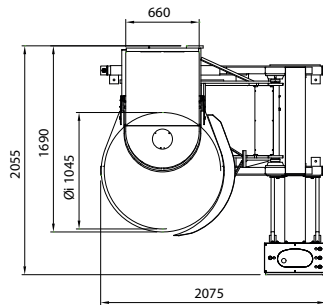
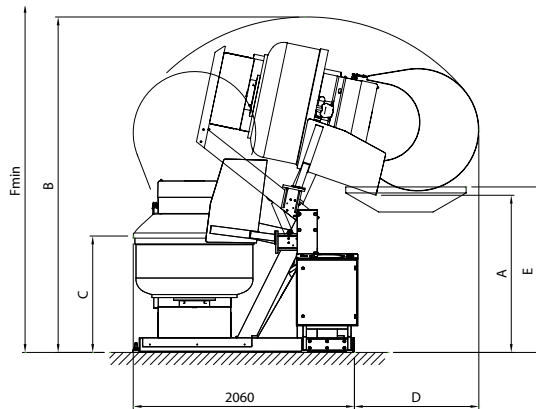
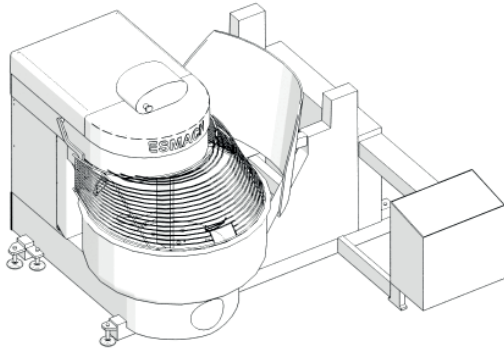
**ACCESSORIES - OPTIONS**

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

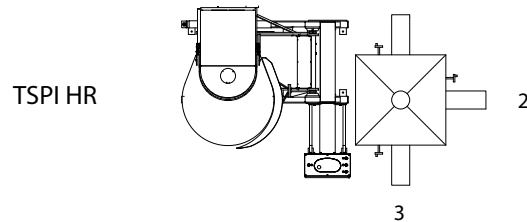
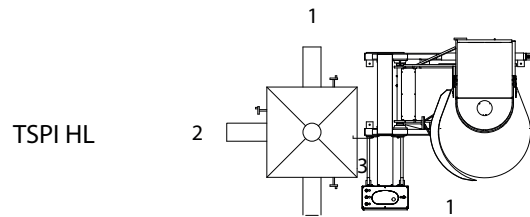


**IMPASTATRICE AUTOMATICA ROVESCIBILE TSPI 250-300**

**TSPI 250-300 AUTOMATIC SPIRAL MIXER WITH TIPPING DEVICE**



**ABBINAMENTI  
TYPES OF COUPLING**



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	3300	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
MASSA / MASS	kg	1470	1470	1600	1600

