



SPI 160-300 A - "AI"



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- "AI" 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 -AI-300A-AI. Transmission with a single wheel for the models 130A-AI-160A-AI-200A-AI.
- 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.
- Control panel mounted on console that can be rotated by 90 °, latest generation "AI" touch panel with 7 "color display, visible from afar and with excellent viewing angle from any position. The machine has a state-of-the-art processor inside that can store up to 99 recipes using 20 processes and 30 ingredients.
- Electric power panel enclosed in an IP 55 protection box, for adequate protection from flour dust and water splashes.
- 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)

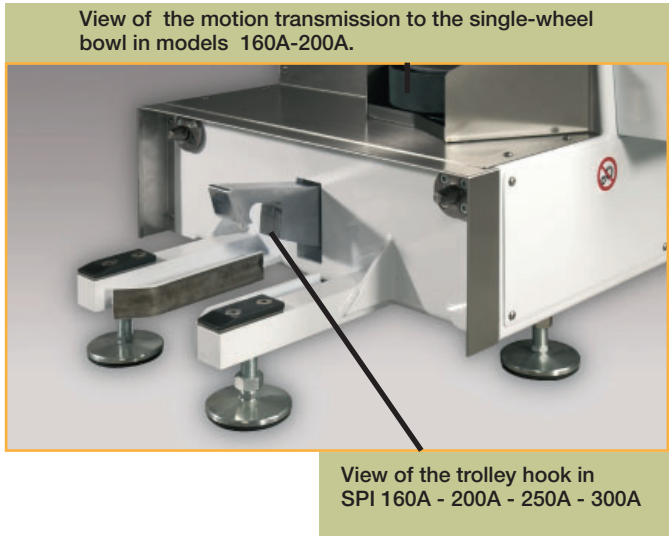
Features PLUS

- Eight languages selectable
- Power supply: V. 400/3/50 Hz (different voltages on request).
- Dough temperature detector with infrared sensor, visualization on display and possibility of stopping the machine
- LED light inside the tank
- WiFi and LAN connection



Accessories - optional

Interchangeable additional trolley equipped with bowl.
Outer paneling in stainless steel.



MODELS

SPI 160 A- AI	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- AI	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- AI	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- AI	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 - OPTIONS

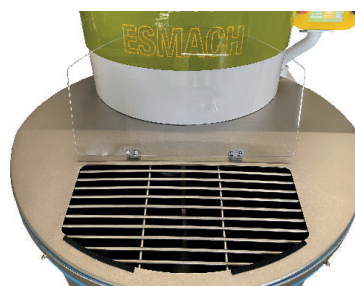
STAINLESS STEEL	External structure in stainless steel
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SPI 300A - AI View with lifted head



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



Protection tank



Control panel mounted
on console that can be
rotated by 90 °

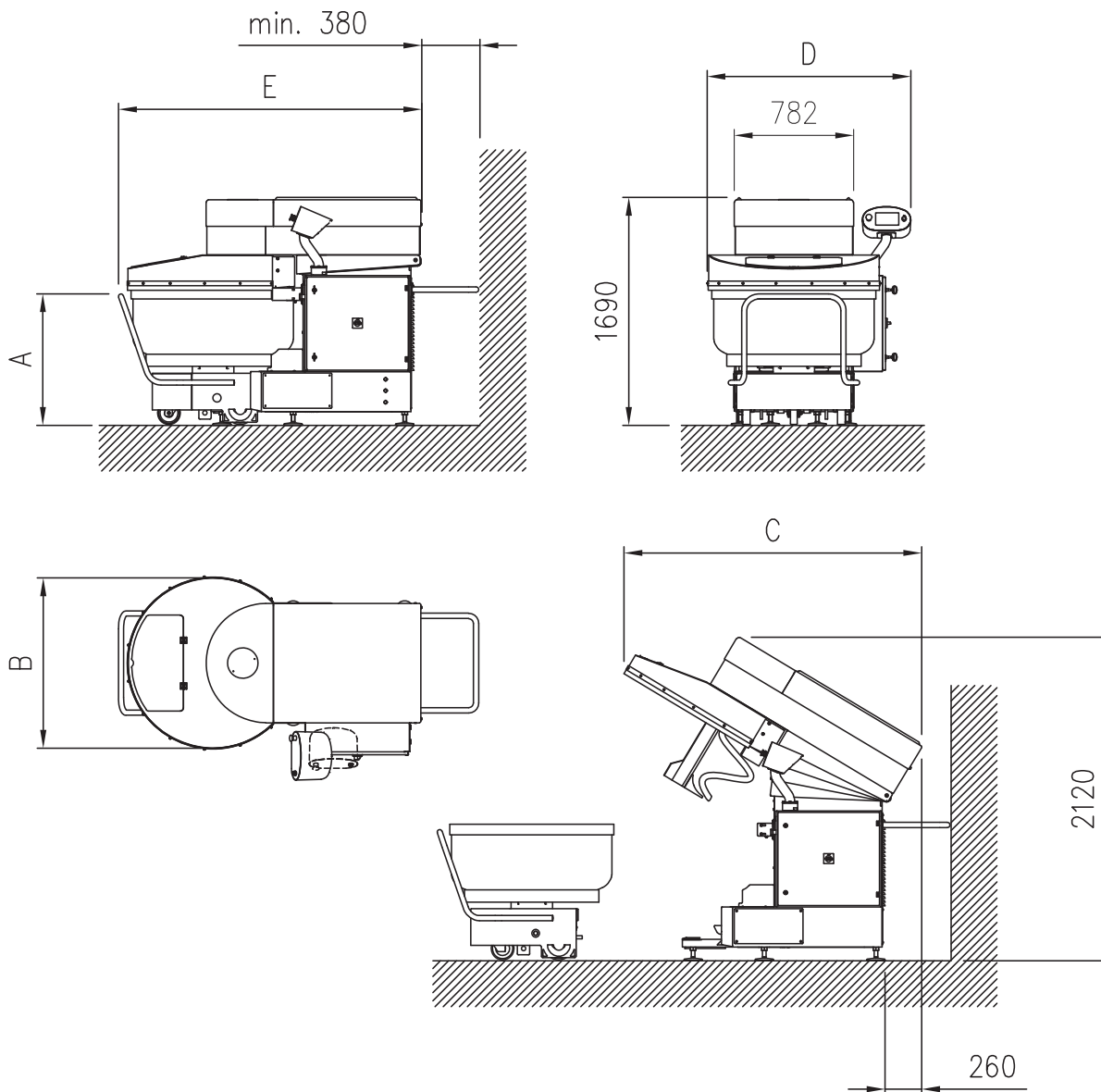
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Compatibilità carrelli per impastatrice a vasca estraibile Trolleys compatibility with removable bowl spiral mixers:				
CARRELLO IN CARPENTERIA TIPO "B" / TYPE "B" STEEL TROLLEY	ISE NA	SPI A	kg	Codice / Code
TRASMISSIONE VASCA CON RUOTA DI TRASCINAMENTO / 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	NOR22B001
SPIRAL MIXER WITH REMOVABLE BOWL	25/10/2022



DATI TECNICI – TECHNICAL FEATURES	SPI	160 A	200 A	250 A	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	1258	1258	1335	1335
E	mm	1865	1865	1983	1983
POTENZA INSTALLATA–INSTALLED POWER	kW	10	10	17.5	17.5
POTENZA MAX ASSORBITA–MAX ABSORBED POWER	kW	10	10	15.3	15.3
PESO – WEIGHT	kg	1210	1220	1366	1376
VOLUME IMBALLO – PACKING VOLUME	m ³	4.4	4.4	4.4	4.4
CONNESSIONE ELETTRICA–PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr

■ NOTE: It is necessary to install a circuit-breaker as the machine is provided with inverter.