



SPI SMART



Fixed bowl spiral mixer

SPI SMART is the most recent member of the Esmach mixer family, and its new and original technological solutions were added as a result of the experience gained from its sisters SPI F and SPI PERFORMANCE EVO. Being extremely compact, it is perfect for managing all types of dough, from the least to the most hydrated, in small areas. Thanks to its small size it can be placed easily under the workbench easily and moved without trouble because mounted on wheels.

Standard features

- Structure made of steel and external coating painted with epoxy powders.
- Stainless steel bowl with rim, protective lid and stainless steel spiral mixer.
- Three wheels with brake for remaining stable on the floor; the wheels help move the machine when the area under the structure needs to be cleaned + 2 supports
- A balanced ratio between bowl rotation and spiral mixer for perfect dough flow and soft, delicate treatment.
- Perfect geometry of the spiral mixer that follows the bowl walls, and the correct bowl-spiral mixer-lid, in a perfect combination for regular, soft and refined mixtures even with minimum dough quantities.
- Speed: Correct spiral mixer and bowl speed for extraordinary management of the doughs and their development through lengthening and pulling, which permits continual and constant processing with great cuts in working hours and contained dough heating.
- Stainless steel GRID cover

Accessories - Options

- Power panel inside a casing for suitable protection from flour dust and water sprays.
- Single motor, two speeds, for bowl and spiral mixer and chains for the power transmission that rotates the spiral mixer, and bowl.
- Electromechanical control panel, simple and intuitive.

- 1 -Voltage presence light
- 2 -Emergency
- 3 -First speed button
- 4 -Stop button
- 5 -Second speed button
- 6 -Timer



- "GRID" models have the liftable cover;
- SPI SMART SLIDING GRID has the sliding grid cover.

SPI SMART with SLIDING GRID

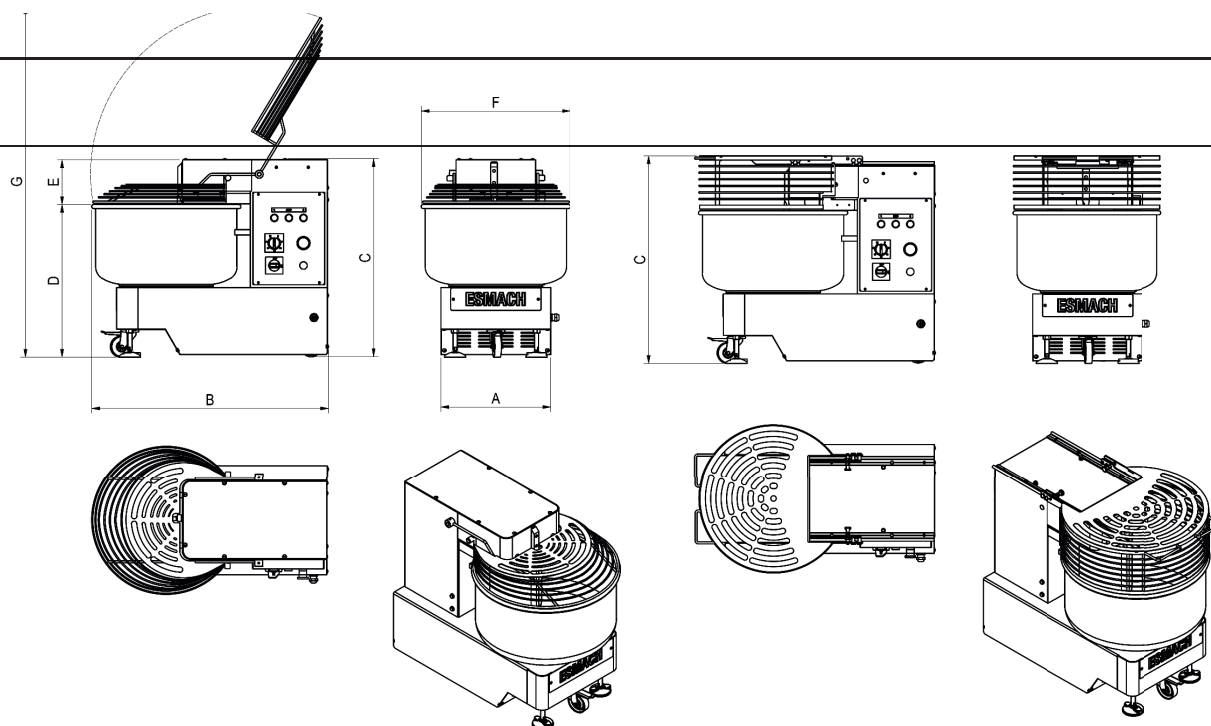


MODELS

SPI SMART Grid	Mixer with capacity 2,5÷40 kg - in total approx kg. 40 of dough (approx kg. 25 of flour). Liftable Grid. Bowl diameter mm. 530.
SPI SMART Sliding Grid	Mixer with capacity 2,5÷40 kg - in total approx kg. 40 of dough (approx kg. 25 of flour). Sliding Grid. Bowl diameter mm. 530.



SPI SMART FIXED BOWL MIXER



Dati tecnici/Technical features		GRID	SLIDING GRID
A	mm	414	414
B	mm	892	892
C	mm	748	785
D	mm	577	577
E	mm	169	169
F	mm	562	562
G	mm	1326	1326
Potenza installata/ Installed power	kW	1,5	1,5
Connessione elettrica/ Plug coupling		3PH+Gr	3PH+Gr
Capacità impasto min-max/Min-max dough capacity**	kg	2.5/40	2.5/40
Capacità vasca/Bowl capacity	L	60	60
Massa / Mass	kg	220	220
Velocità spirale/Spiral speed	r.p.m.	99/198	99/198
Velocità vasca/Bowl speed	r.p.m.	6/19	6/19
Potenza spirale e vasca (un solo motore)/ Spiral and bowl's power (one only motor)	kw	1,5-0,75	1,5-0,75
Potenza totale/Total power	kw	1,5	1,5
Dimens. imballo (Lung. X Larg X H)/ Packing dimensions (Length X Width X H)	mm	1000x800x870	1000x800x870
Dimens. imballo con gabbia (Lung. X Larg X H)/ Packing dimensions with crate (Length X Width X H)	mm	1010x810x925	1010x810x925
Tensione (c) / Voltage	V	400	400
Frequenza (c) / Frequency	Hz	50	50
Numero fasi (c) / No. of phases	-	3Ph+Gr	3Ph+Gr

**WITH LESS THAN 60% HYDRATION WORK AT HALF LOAD