



NANO SPI



Spiral mixer

Structure made of steel/ and external coating painted with epoxy powders.

Stainless steel bowl with rim, protective lid and stainless steel spiral mixer.

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 continuous and constant processing with great cuts in working hours and contained dough heating. See though Lid cover or Stainless steel grid

Features

NANO SPI leverages the most significant experiences gained with larger Esmach mixers, integrating innovative and original technological solutions. Extremely compact, it is perfect for small businesses, capable of handling any type of baked dough, from the least moist to the most hydrated. Thanks to its compact design, it can be easily stored under the worktop and moved easily thanks to its comfortable handle.

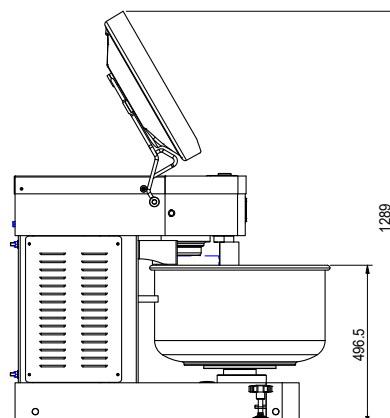
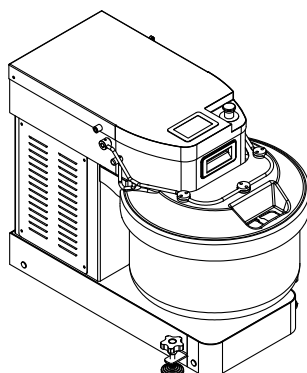
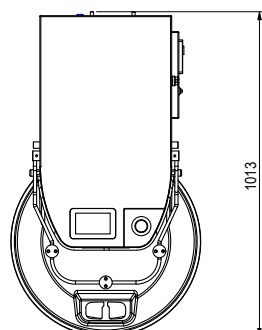
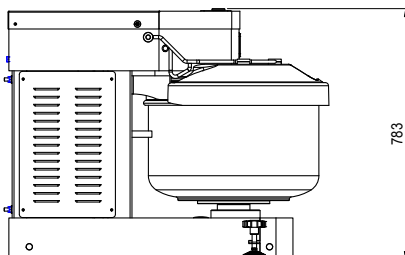
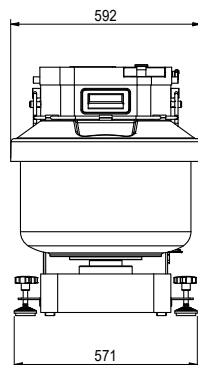
5" touch panel/ with all the advantages of the AI system

Wi-Fi and Ethernet connectivity

Compatible with the Esmach cloud

Can be installed under a workbench, thanks to its height of less than 800 mm





DATI TECNICI / TECHNICAL DATA		NANO SPI
A	mm	571
B	mm	1013
C	mm	783
D	mm	496.5
E	mm	1289
F	mm	592
Massa/Mass	Kg	222
Velocità spirale/spiral speed	rpm	100/200
Velocità vasca/bowl speed	rpm	10/20
Capacità impasto minima/ massima (a) / Min - max dough capacity (a)	kg	2.5/45
Capacità vasca / Bowl capacity	L	70
Potenza installata e totale / Installed and total power	kW	1.5
Potenza spirale e vasca/ spiral and bowl power	kW	1.5
Alimentazione/power supply	V	400 V 50 Hz 3Ph + Gr
Connessione Elettrica/ plug	A	CEE 16 A