



# SPI Performance Evo



## Automatic spiral mixer with fixed bowl

Our SPI Performance Evo spiral mixer is the outcome of structural strength, modern design, extraordinary versatility of use in quality processing of all kinds of dough kneading for bakeries, pizzerias and confectionery industries as well as reliability and excellent safety levels.

SPI Performance Evo is available in 8 models, in the electronic version, from 30 kg to 200 kg of dough capacity. Esmach has focused the attention not only on researching and monitoring successfully all aspects regarding the process and dough rising, the latest products, the rheological properties of the mixtures, their timing and their final temperature, but also on versatility of use with optimum results while processing both minimum and maximum capacity of dough to be achieved. The transparent protective LID allows the flour dust not to spill out, by eliminating the dispersion of any irritating agents and protecting operator's health.

### Caratteristiche standard

- Esmach excellent strength wisely matched with adoptions from the automotive field, i.e. adoption of more dimensional sizes on common platforms and common components to assure spare parts availability and a quicker after-market service.
- Steel frame properly developed to confer firm stability to the machine structure even during the most demanding processes and to transfer entirely the mechanical energy, developed by the tool, to dough kneading.
- Outer paneling painted with an anticorrosion epoxy powder coating and suitable for food contact.
- Cover top in painted metal.
- Stability and levelling on the floor assured by three casters with non-slip feet useful for handling the machine while cleaning it deeply in the area underneath the frame.
- Stainless steel bowl with stainless steel sturdy rim for extra support, dividing blade and spiral arm.
- Transparent protective LID in compliance with the hygienic and safety regulations.

- Electric panel enclosed in a box against flour dust and water sprays.
- Independent motors for bowl and spiral arm for models from 60 to 200. One only motor for models 30 and 45.
- Two working speeds for bowl and spiral arm.
- Reversal of bowl rotation at first speed for models from 60 to 200.

### Accessories - Options

Lid + grid: stainless steel grid in addition to protective lid. Two overlaid and independent lids. Upper "LID": closed and transparent; lower "GRID" in stainless steel. After the first two minutes following dough kneading, the LID can be opened.

### Control Panel

Manual or automatic selection and monitoring of working cycle through a simple and intuitive membrane control panel. Storage of up to 9 recipes.

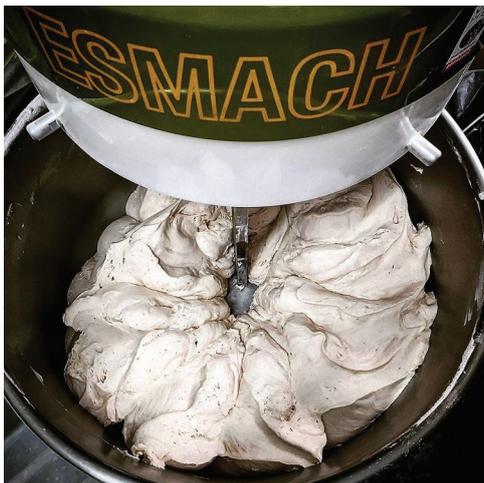


**MODELS**

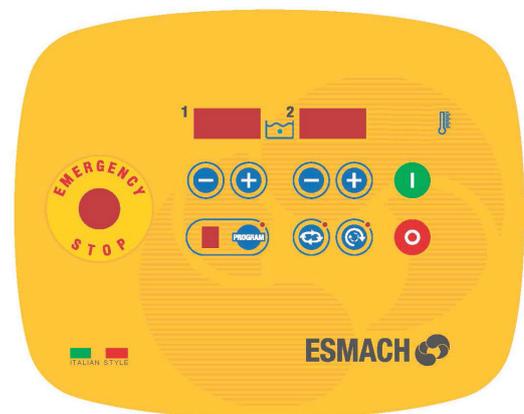
SPI Performance Evo 30	Spiral mixer with approx kg 30 dough capacity (approx kg 18-20 flour capacity). Bowl diameter: 530 mm. Electronic control.
SPI Performance Evo 45	Spiral mixer with approx kg 45 dough capacity (approx kg 30 flour capacity). Bowl diameter: 530 mm. Electronic control.
SPI Performance Evo 60	Spiral mixer with approx kg 60 dough capacity (approx kg 40 flour capacity). Bowl diameter: 550 mm. Electronic control.
SPI Performance Evo 80	Spiral mixer with approx kg 80 dough capacity (approx kg 50-54 flour capacity). Bowl diameter: 700 mm. Electronic control.
SPI Performance Evo 100	Spiral mixer with approx kg 100 dough capacity (approx kg 62-65 flour capacity). Bowl diameter: 700 mm. Electronic control.
SPI Performance Evo 130	Spiral mixer with approx kg 130 dough capacity (approx kg 75-80 flour capacity). Bowl diameter: 800 mm. Electronic control.
SPI Performance Evo 160	Spiral mixer with approx kg 160 dough capacity (approx kg 100 flour capacity). Bowl diameter: 900 mm. Electronic control.
SPI Performance Evo 200	Spiral mixer with approx kg 200 dough capacity (approx kg 125 flour capacity). Bowl diameter: 900 mm. Electronic control.

**ACCESSORIES**

LID + GRID	Stainless steel grid in addition to the protective lid
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*Well hydrated and never overheated doughs*

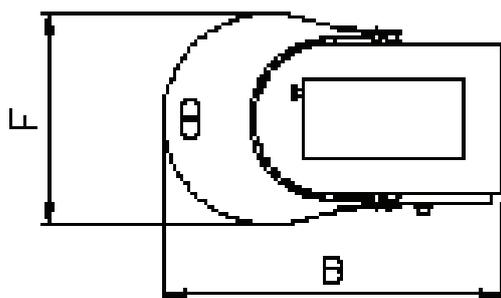
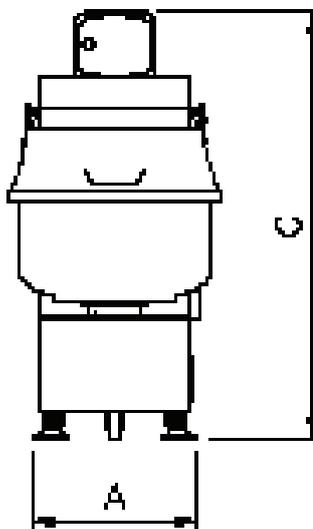
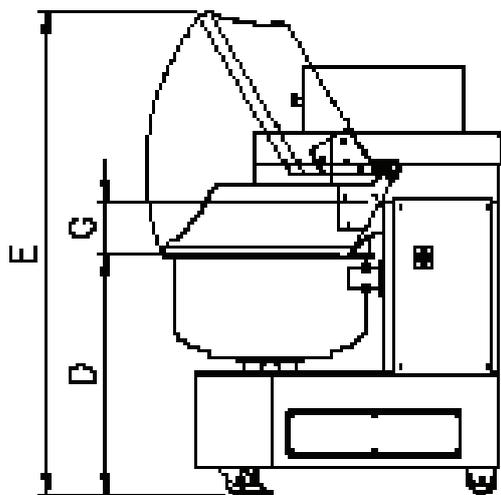
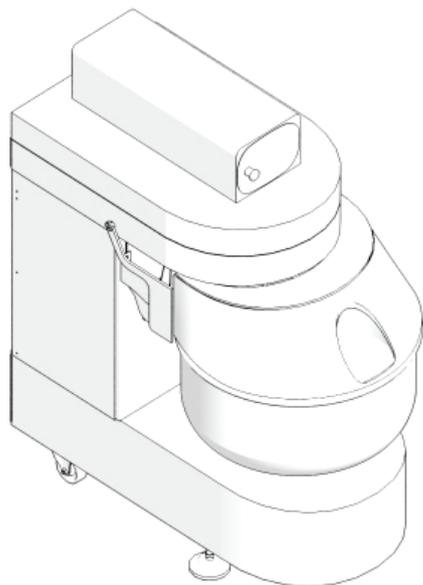


*Simple and intuitive electronic control panel*



# IMPASTATRICE AUTOMATICA A SPIRALE A VASCA FISSA SPI PERFORMANCE EVO

## SPI PERFORMANCE EVO AUTOMATIC SPIRAL MIXER



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DATI TECNICI / TECHNICAL DATA SPI PERFORMANCE EVO		30	45	60	80	100	130	160	200
A	mm	477	477	565	588	588	735	735	735
B	mm	1000	1000	1150	1250	1250	1450	1550	1550
C	mm	1362	1362	1550	1558	1558	1628	1620	1620
D	mm	741	791	910	884	934	867	880	940
E	mm	1908	1892	1702	1766	1792	1888	1963	1993
F	mm	592	592	675	771	771	875	979	979
G	mm	181	131	153	189	139	224	203	143
Massa macchina / Machine mass	kg	218	220	385	420	420	624	705	705
Massa con solo pallet / Mass with pallet only	kg	226	230	380	452	445	640	716	741
Massa con gabbia / Mass with crate	kg	256	260	415	487	480	690	800	825
Massa con cassa / Mass with case	kg	296	300	455	527	520	720	821	846
Dimensioni esterne (macchina su pallet)/ Overall dimensions (machine on pallet)	mm	1100x650x1510		1300x850x1695			1550x1000x1740		
Dimensioni esterne imballo (gabbia/cassa) / Overall packing dimensions (crate/case)	mm	1110x660x1565		1310x870x1750			1560x1010x1795		
Capacità impasto min - max (a) / Min - max dough capacity (a)	kg	2/30	2,5/45	3/60	3,5/80	4/100	4/130	4,5/160	4,5/200
Capacità vasca / Bowl capacity	L	50	60	95	120	145	200	250	290
1a./2a. Velocità rot. spirale / 1 <sup>st</sup> /2 <sup>nd</sup> Spiral arm rotation speed	r.p.m.	103/206			107/214				
1a./2a. Velocità rot. vasca / 1 <sup>st</sup> /2 <sup>nd</sup> Bowl rotation speed	r.p.m.	10/20		7,5/15	8/16		10,8/21,6		
Potenza installata / Installed power	kW	1,5		2,57	4,55		6,80	8,3	
Potenza motore spirale / Spiral arm motor power	kW	1,5 - 0,75		2,2 - 1,5	4 - 3		5,9-4,05	7,4-4,8	
Potenza motore vasca / Bowl motor power	kW	-		0,37 - 0,25	0,55 - 0,37		0,9-0,45		
Tensione (c) / Voltage (c)	V	400							
Frequenza (c) / Frequency (c)	Hz	50							
Numero fasi (c) / No. of phases (c)	-	3PH+Gr							

(a) la capacità massima di impasto indicata si riferisce a un rapporto acqua/farina non inferiore al 60% (farina W = 250, P/L = 0,4); essa si riduce al diminuire del rapporto (quantità acqua)/(quantità farina)

(b) motore unico per spirale e vasca

(c) questi valori rappresentano il caso più frequente; ove tensione e/o frequenza e/o numero di fasi fossero diversi, farà comunque fede quanto riportato nella targa identificativa della macchina (vedi par. 2.5) /

(a) the max. mixture capacity shown refers to a water/flour ratio not less than 60% (flour W= 250, P/L= 0,4); it reduces in the ratio decrease: (water quantity)/(flour quantity)

(b) same motor both for spiral arm and bowl

(c) these values represent the most frequent case; if voltage and/or frequency and/or No. of phases would be different, the specifications shown on the identification plate will be valid (see par. 2.5)