



# Esmach SPI F (Fixed Bowl) Spiral Mixer Line

THE HEART OF ARTISAN BAKERIES™

**The Esmach line of fixed bowl mixers** is the outcome of the company's long-standing experience and tradition in dough-kneading for bakery, pizzeria, and confectionary industries. Esmach has invested heavily in product technology and process research. This has resulted in precision manufactured products with structural strength, versatility, reliability, and ergonomic and aesthetically pleasing design, while maintaining a high standard for safety. From past to future success, Esmach is the standard that sets the bar.

### Standard Features:

- Steel structure extended and strengthened to ensure machine rigidity for even the most heavy-duty work and to transfer to the dough all the mechanical energy developed by the tool.
- Outer casings epoxy painted with dual-cycle anti-corrosion treatment.
- Thermoformed ABS head cover with original design.
- Machine mounted on 3 wheels, with non-slip feet for stabilization and floor leveling.
- Stainless steel bowl with welded upper reinforced edge; the dividing blade and the spiral arm are also composed of stainless steel.
- Stainless steel grid and ABS cover to limit flour inhalation with the design complying with the most restrictive safety regulations.
- ABS cover may be lifted after several minutes to add ingredients or observe mixing.
- Innovative flat cover top in scratch-resistant ABS, divided into two sections.
- Electrical power board contained in box protected to IP 55 for protection against flour dust and water spray.
- Direct power transmission generated by the rotation of both the spiral arm and the bowl, delivered by trapezoidal drive belts on multi-groove pulleys.
- Independent motors for the bowl and spiral for models from 60 to 200kg; single motors for 20 and 45kg.
- Two working speeds for spiral and one speed for bowl.
- Inversion of bowl rotation direction in first speed (except models 30kg and 45kg).
- Command console, functional and innovative, which rotates to left and right, with the operative range of 120°, providing optimal comfort and ergonomic operation in tight area.



**Esmach SPI F**

**Models:** 30, 45, 60, 80, 100, 130, 160, 200  
**Dough Capacity:** 4.4 lbs. min to 441 lbs. max  
**Electrical:** 208-220V/3-PH/60Hz/AMPS  
determined by individual model

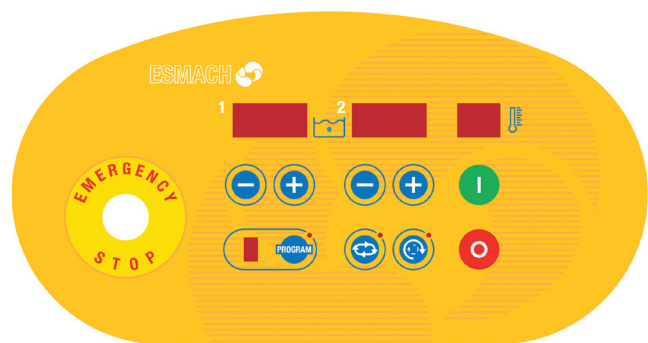
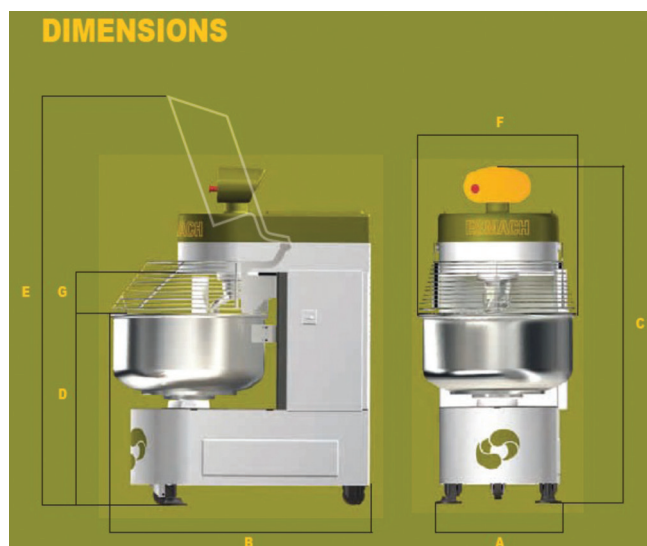
- With the keyboard panel in membrane electronic version, operator can select and monitor the working cycle in manual mode or automatic mode. Allowing the storage of up to 9 recipes.
- Electrical power supply for SPI F Line : 220V/3-PH/60HZ/AMPS vary by model.
- Single phase available on models up to SPI 60 F.

# Esmach SPI F (Fixed Bowl) Spiral Mixer Line

## SPI F Automatic Spiral Mixer with Fixed Bowl - Dimensions & Stats.

US Measurements		SPI 30F	SPI 45F	SPI 60F	SPI 80F	SPI 100F	SPI 130F	SPI 160F	SPI 200F
A - Width of base	In	18.8	18.8	23.1	23.1	23.1	28.9	28.9	28.9
B - Length, bowl to back	In	38.5	38.5	44.1	47.5	47.5	55.6	58.9	58.9
C - Height, grid down	In	54.3	54.3	61.5	61.5	61.5	63.4	63.4	63.4
D - Height, floor to bowl rim	In	29.2	31.1	35.1	34.9	36.9	33.9	34.8	37.1
E - Height, grid extended	In	74.0	73.4	66.1	68.9	69.9	73.4	76.6	77.8
F - Width, outside bowl rim	In	22.1	22.1	25.1	29.2	29.2	33.3	37.3	37.3
G - Height, bowl rim to housing	In	7.1	5.2	7.2	7.4	5.5	8.7	8.0	5.6
<b>Net Weight</b>	lbs.	480.6	489.4	848.8	919.3	919.3	1,375.7	1,499.1	1,554.3
Weight Machine on Pallet	lbs.	526.9	535.7	925.9	996.5	996.5	1,455.0	1,578.5	1,633.6
Packed Dimensions (Pallet)	in.	45.3x25.6x61.0		68.1x33.5x51.2			63.0x39.4x68.9		
Kneading range minimum	lbs.	4.4	4.4	6.6	6.6	8.8	8.8	9.9	9.9
<b>Kneading range maximum</b>	<b>lbs.</b>	<b>66.1</b>	<b>99.2</b>	<b>132.3</b>	<b>176.4</b>	<b>220.5</b>	<b>286.6</b>	<b>352.7</b>	<b>440.9</b>
Bowl Capacity	L	50.0	60.0	95.0	120.0	145.0	200.0	250.0	290.0
Electrical -	V	208-220	208-220	208-220	208-220	208-220	208-220	208-220	208-220
	HZ	60	60	60	60	60	60	60	60
	PH	3	3	3	3	3	3	3	3
	Amp	11.0	11.0	15.0	26.0	26.0	30.0	42.0	42.0

Metric Measurements		SPI 30F	SPI 45F	SPI 60F	SPI 80F	SPI 100F	SPI 130F	SPI 160F	SPI 200F
A - Width of base	mm	477	477	588	588	588	735	735	735
B - Length, bowl to back	mm	978	978	1121	1207	1207	1413	1495	1495
C - Height, grid down	mm	1378	1378	1563	1563	1563	1610	1610	1610
D - Height, floor to bowl rim	mm	741	791	891	886	936	862	883	943
E - Height, grid extended	mm	1879	1864	1679	1751	1776	1864	1945	1975
F - Width, outside bowl rim	mm	562	562	638	741	741	847	948	948
G - Height, bowl rim to housing	mm	181	131	184	189	139	222	202	142
Net Weight	kg	218	222	385	417	417	624	680	705
Weight Machine on Pallet	kg	239	243	420	452	452	660	716	741
Packed Dimensions (Pallet)	mm	50(w)x650(l)x1550		1300(w)x850(l)x1730(h)			1600(w)x1000(l)x1750(h)		
Kneading range minimum	kg	2	2	3	3	4	4	4.5	4.5
Kneading range maximum	kg	30	45	60	80	100	130	160	200
Bowl Capacity	L	50	60	95	120	145	200	250	290
Drawn Power	kW	1.5	1.5	2.75	4.55	4.55	6.8	8.5	8.5



**Easy to operate  
Control Panel**