



SPI 130-300 A



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 130-300A 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 requisites 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 (except for SPI 130 A) allowing easy coupling, even on sloping floors.
- Transmission of the motion to the bowl through a double wheel-friction system for the models 250A-300A. Transmission with a single wheel for the models 130A-160A-200A.
- 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 for the models 160A, 200A, 250A, 300A.
- Two-working speed bowl for the model SPI 130 A.
- Bowl rotation reversal device at first speed.
- Electronic control panel on a console with a 120° right and left rotation, equipped with a membrane keyboard and a large-sized LCD graphic visualisation screen. Option of setting, storage and selection up to 99 recipes, warning of anomaly and selection of planned preventive maintenance based on operating hours for the models 160A-200A-250A-300A.
- For the model SPI 130 A: electronic control panel on a console with a 120° right and left rotation, equipped with a membrane keyboard allowing the working cycle to be scheduled and controlled in manual or automatic mode. Storage of up to 9 recipes.
- Electric panel housed in an IP55 protection box against flour dust and water sprays.
- 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)



Options / Accessories

- Interchangeable additional trolley equipped with bowl.
- Outer paneling in stainless steel.
- Detector of real temperature inside the dough kneading with an infrared sensor and visualization on display.

View of the motion transmission to the single-wheel bowl in the models 130A-160A-200A.



View of the trolley hook in SPI 160 A - 200 A - 250A - 300 A

MODELS

	Description
SPI 130 A	Spiral mixer with removable bowl with approx kg. 130 dough capacity (approx kg. 75-80 flour capacity). Bowl diameter: 800 mm, innovative electronic control panel, two-working speed bowl
SPI 130 C	Additional trolley with 130 kg removable bowl
	Description
SPI 160 A	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
	Description
SPI 200 A	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
	Description
SPI 250 A	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
	Description
SPI 300 A	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

	Description
LT	Dough kneading infrared temperature sensor (for machines leaving the factory site, i.e. assembled in the manufacturing plant only).

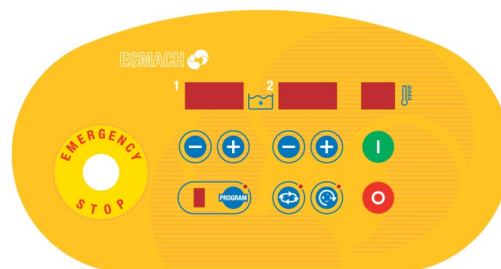


SPI 130-300 A Spiral mixer with removable bowl

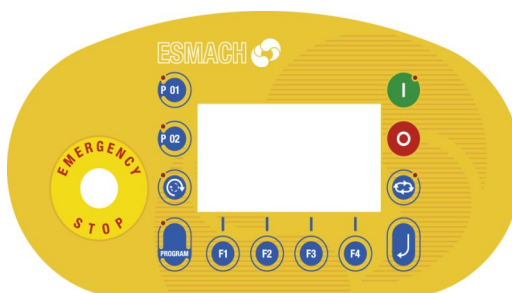
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SPI 300 A-View with lifted head



Control panel for the model SPI 130 A



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

2/2 version 01 January 2017

Trolleys compatible with removable bowl spiral mixers:

TYPE "B" STEEL TROLLEY	ISE NA	SPI A	kg	P/No.
BOWL TRANSMISSION THROUGH RUBBER WHEELS				
			160	AF01B000105
			200	AF01B000106
			250	AF01B000107
			300	AF01B000108
TYPE "C" STEEL TROLLEY	SPI A Hybrid		kg	P/No.
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				

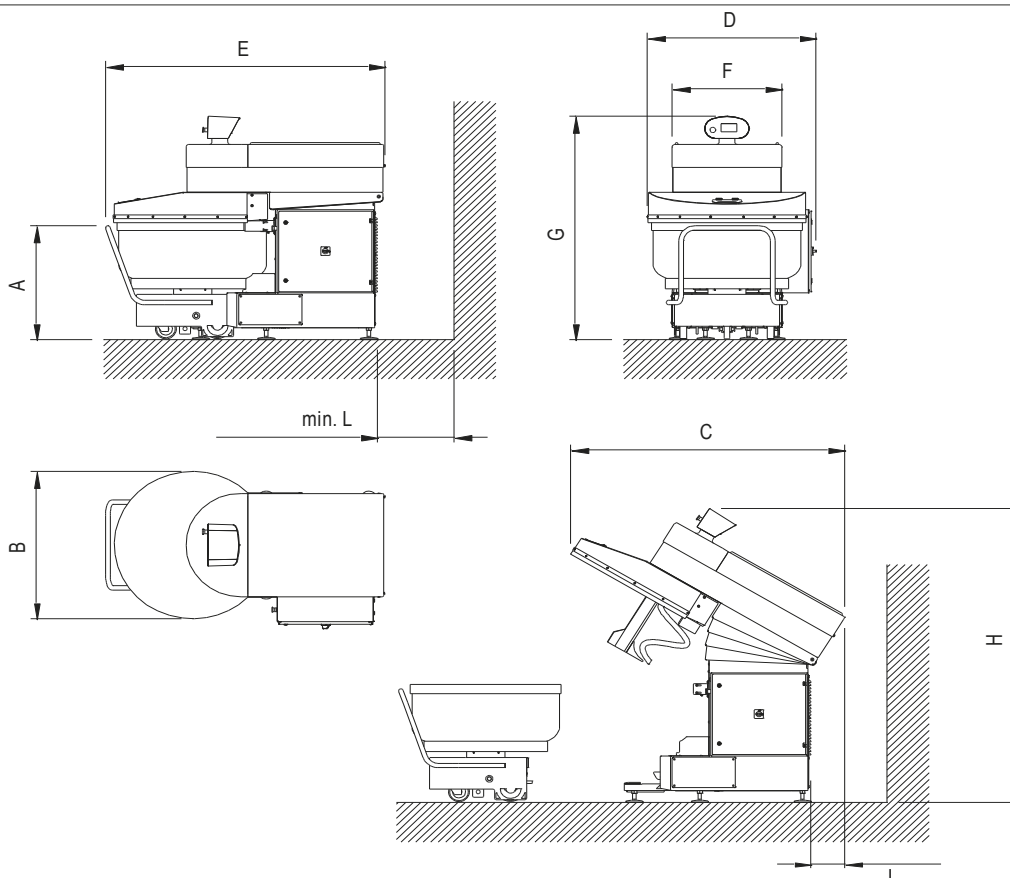
For customers in possession of old cast iron trolleys (ISE C) with bowl gearwheel transmission



IMPASTATRICE A SPIRALE CON VASCA ESTRAIBILE

NOR13B001

SPIRAL MIXER WITH REMOVABLE BOWL



TECHNICAL DATA		SPI 130 A	SPI 160 A	SPI 200 A	SPI 250 A	SPI 300 A
A	mm	820	864,5	924,5	895	975
B (diametro interno - inner diameter)	mm	800	899	899	1045	1045
C	mm	1528	1861	1828	1950	1910
D	mm	987	1126	1126	1203	1203
E	mm	1600	1865	1865	1983	1983
F	mm	659	782	782	782	782
G	mm	1610	1690	1690	1690	1690
H	mm	1981	2230	2230	2230	2230
I	mm	170	260	260	260	260
L	mm	380	380	380	380	380
Capacità impasto Max - Max dough kneading capacity	Kg	130	160	200	250	300
Capacità vasca (nominale) - Bowl capacity (nominal)	l	200	250	300	360	430
Potenza installata - Installed power	kW	8,5	10	10	13,6	13,6
Potenza max assorbita - Max absorbed power	kW	8,5	10	10	13,6	13,6
Massa - Mass	kg	870	1210	1220	1366	1376
Volume imballo - Packing volume	m³	3,5	4,4	4,4	4,4	4,4
Imballo- Packing (Pallet)	mm	1700(w) 1100(l) 1800(h)	2050(w) 1250(l) 1853(h)			
Imballo con gabbia - Wooden crate packing	mm	1800(w) 1200(l) 1900(h)	2160(w) 1360(l) 1980(h)			
Connessione elettrica - Plug coupling		3PH + Gr				