

**AUTOMATIC SPIRAL MIXER
WITH FIXED BOWL**

EMSPI30-200F



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ESMACH

THE SOUL

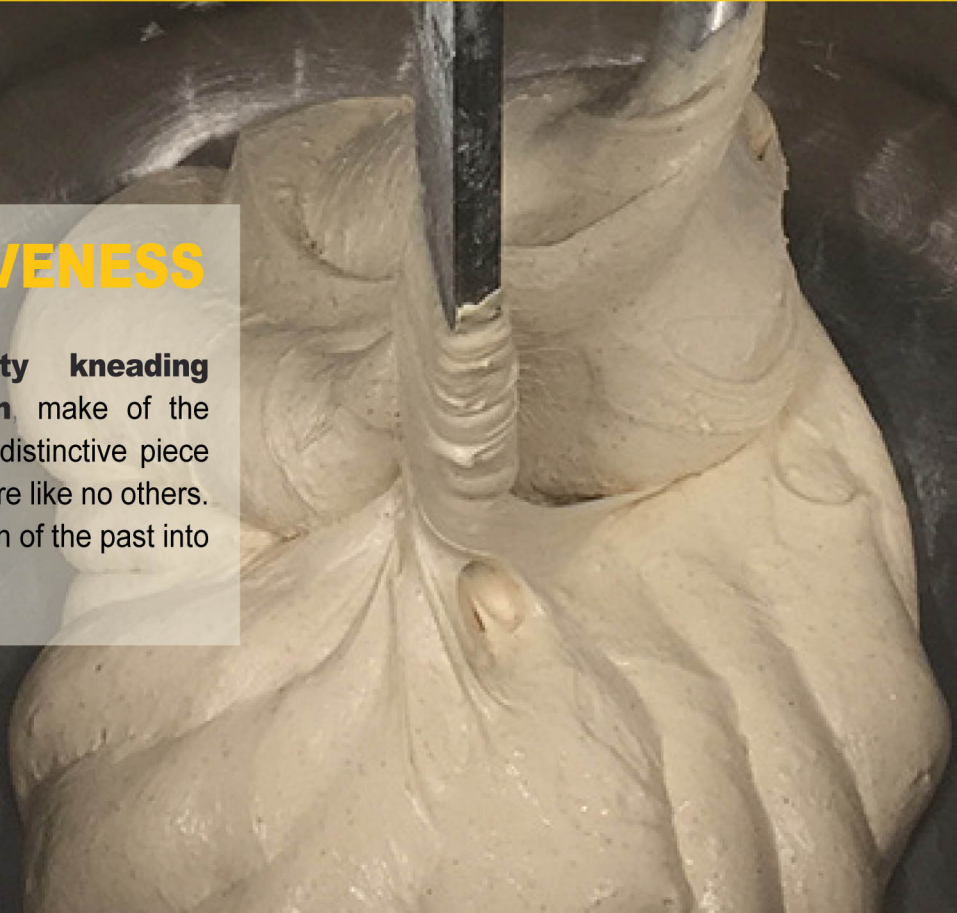
Our **new EMSPI F range** of spiral mixers is the outcome of our long-term culture and experience in quality processing of all kinds of kneading for the bakery, pizzeria and the confectionery industries and our meticulous research in product technology. Structural strength, ex-

treme versatility of use, reliability, high standard safety features, accurateness in the manufacturing process, ergonomics and attractive design: these are the highlights of our established success in dough making, and which will project our tradition into the future.

30.45.60.80.100.130.160. 200

DISTINCTIVENESS

[**Superior quality kneading and modern design**, make of the EMSPI spiral mixers a distinctive piece of equipment, as they are like no others. The result is a projection of the past into the future.



PLUS



Optimum balance between the bowl rotation and the spiral arm enables an ideal flow of the kneading and is perfect for a soft and gentle handling of the dough.

A perfectly shaped arm rotates along the sides of the bowl and the accurate proportions among bowl, spiral arm and central bar, work together seamlessly towards the creation of even, soft and distinguished dough, also when only small amounts are used.

Accurate speed of the bowl and spiral arm for working the kneading and its processing pattern through controlled stretches and strains, intended for a continuous and consistent handling, lead to a significant reduction of the processing time and the temperature of the dough.



OPTIONALS

The **electronic version** may be supplied with the following accessories:

Lid+ Grid stainless steel grid in addition to the Lid cover. The top cover "LID" is closed and transparent while the lower cover "GRID" is in stainless steel. After the first two minutes of kneading, the upper LID can be opened.

Water dispenser directly on the bowl with: liter measurement markings, mixer manual temperature, temperature detected on display.

Detector for the dough temperature with infrared sensor, relevant screen display and option to stop the working process.

Immersion temperature **detector** with external sensor.

[**EMSPI F comes in 8 models** with a capacity ranging from 30 kg to 200 kg of dough. This is our cutting-edge range of spiral mixers, its look is simple and contemporary.

The spiral mixers are available in the electronic versions.

Esmach has an attentive focus on the research and monitoring of all aspects regarding the process and the growth of the dough, the latest products, the rheological properties of the blends, their timings and their final temperature, which has proved successful.

In addition, we have put great effort into studying the versatility of use, best results when processing both minimum and maximum capacity of dough can be achieved.]





STRENGTHS

The outstanding sturdiness, for which Esmach is known, has allied with the automotive industry experience as all models share common platforms fitted in different frame sizes which ensure availability of spare parts and a speedy after-sale service.

The steel frame is properly enlarged and strengthened to give firmness to the stability of the machine even during the most demanding processes and to transfer the entire mechanical energy developed by the tool over to the kneading.

The outer casing is painted with an anti-corrosion epoxy powder coating, suitable for food contact.

The cover lid is in thermoformed ABS, its design is new and unique.

The three wheels with blocking wedges ensure stability and leveling on uneven floors. They are also handy when moving the machine for deep cleaning in the area underneath the frame.

The stainless steel bowl with a sturdy rim for extra support; the dividing blade and the spiral arm also in stainless steel.

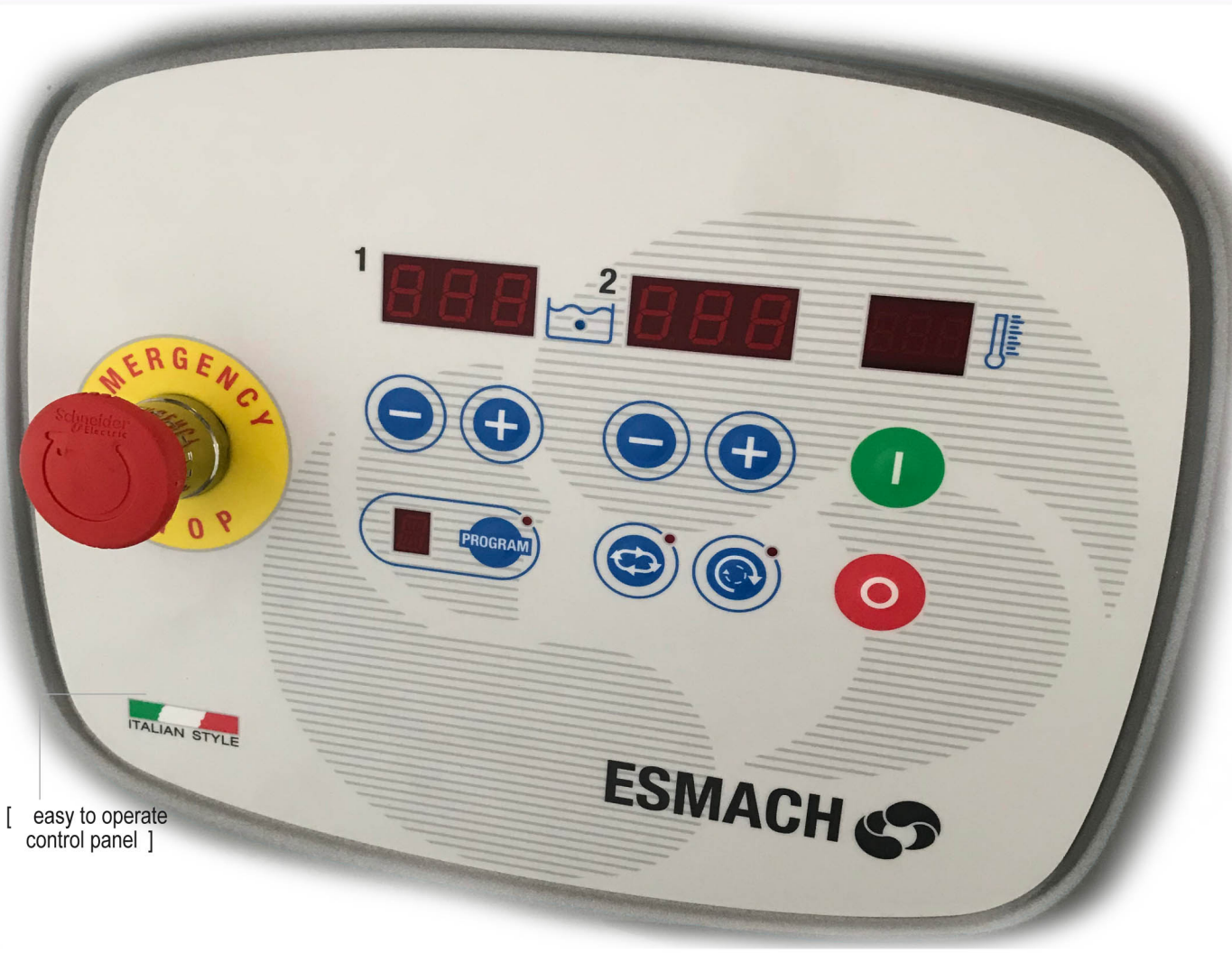
Transparent Lid in thermoformed plastic.

The power panel is in a IP55 box for protection against flour dust and water sprays.

Independent motors for the bowl and spiral arm for models from 60 to 200 kg. One motor for 30 and 45 kg models.

Two working speeds for the bowl and the spiral arm.

Bowl rotation reversal device in first speed (except for 30 and 45 kg models).



[easy to operate control panel]

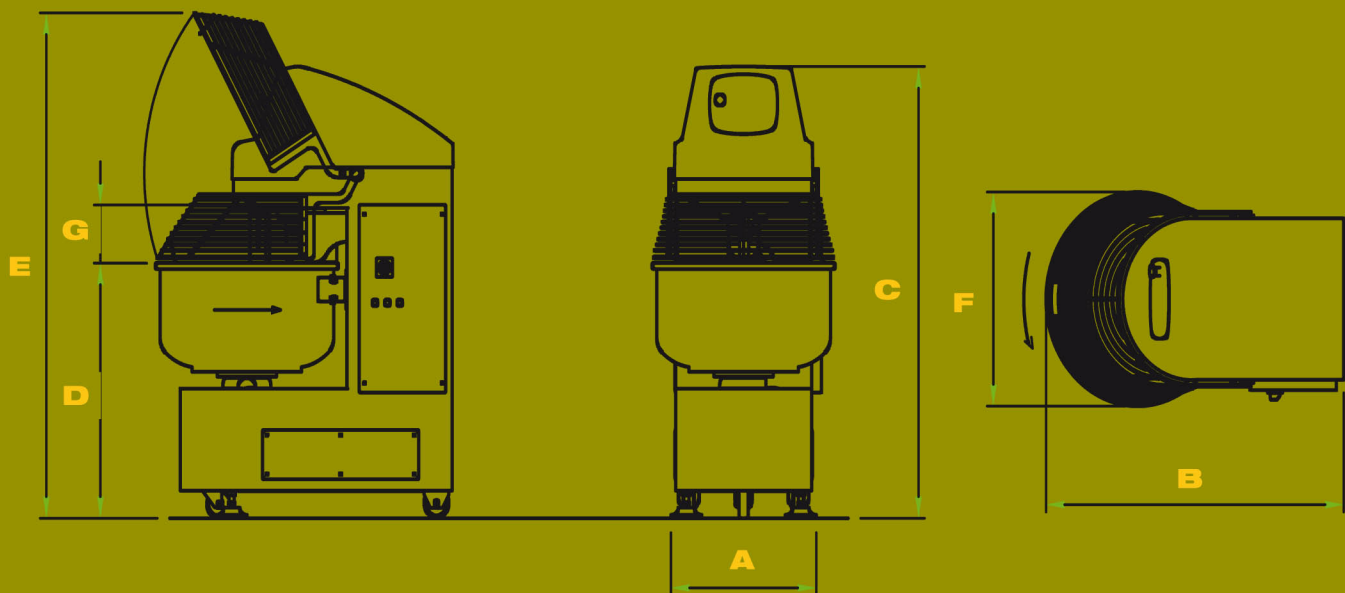
[command push button on the machine side]

SAVE UP TO 9 RECIPES!

The control panel includes command console. With the keyboard panel in the membrane electronic version, you will select and monitor the working cycle in manual mode or automatically. You will be able to save up to 9 recipes.



DIMENSIONS



Technical features	EMSPI F	30	45	60	80	100	130	160	200
A	mm	477	477	565	588	588	735	735	735
B	mm	1100	1100	1130	1220	1220	1413	1510	1510
C	mm	1365	1365	1555	1563	1563	1630	1620	1620
D	mm	741	791	910	886	936	867	883	943
E	mm	1879	1864	1700	1751	1776	1864	1945	1975
F	mm	562	562	638	741	741	847	948	948
G	mm	181	131	153	189	139	222	202	142
Drawn power	kW	1.5	1.5	2.6	4.6	4.6	6.8	8.2	8.2
Plug coupling		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr
Min-Max kneading capacity	kg	2-30	2.5-45	3-60	3.5-80	4-100	4-130	4.5-160	4.5-200
Bowl capacity	l	50	60	95	120	145	200	250	290
Spiral arm speed 60hZ	r.p.m.	94/197	94/197	96/192	101/202	101/202	102/204	104/208	104/208
Bowl speed 60hZ	r.p.m.	9/19	9/19	7/14	7.5/15	7.5/15	10/20	10/20	10/20
Spiral arm power 60hZ	kW	1.5-1.1	1.5-1.1	2.2-1.5	4.1-3	4.1-3	5.9-4.05	7.4-4.8	7.4-4.8
bowl power 60hZ	kW			0.37-0.25	0.55-0.37	0.55-0.37	0.9-0.45	0.9-0.45	0.9-0.45
Total power	kW	1.5	1.5	2.6	4.65	4.65	6.80	8.3	8.3
Net weight	kg	220	220	385	420	420	624	705	705
Packing dimensions (LxDxH) mm		1100x650x1510		1300x850x1695			1550X1000X1740		
Woode crate (LxDxH) mm		1100x660x1565		1310x870x1750			1560x1010x1795		

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