

Laboratory spiral mixer SPI LAB

This spiral mixer has been designed for laboratories, training centres or flour mills, to perform bread-making tests on a number of flours and ingredients.

General Features



- Bowl and bowl environment in stainless steel
- 2 independent motors with variable speed
- Programmable control panel
- Tilting safety clear cover with access door
- Can be used as a bench of 5 kneaders controlled via Bluetooth
- 200/240 V single phase + Earth - 50/60 Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54



SPI LAB

Code: B50400007

Upon request

- Can be used alone or as a test bench
- Mixing cycles individually programmable or with a centralized wireless supervision (Bluetooth)
- Temperature sensor
- Power: 0,64 kW
- Intensity: 16 A

Optional extras

Stainless steel furniture for a test bench of SPI LAB mixers **Upon request**

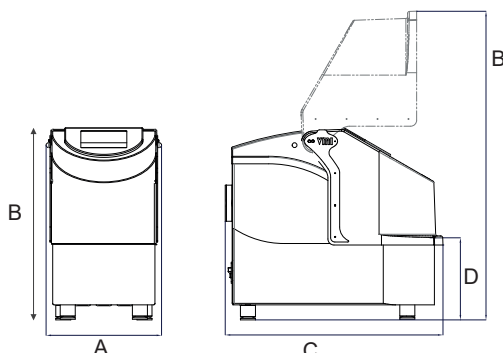
Desktop PC for monitoring with bench control software
Please specify the type of keyboard and the desired language for the supervision when placing the order. **Upon request**

Commissioning / Training **Upon request**



Capacity motorized bowl*	SPI LAB
Total bowl volume (l)	10
Max. dough capacity (kg)	5
Weight (kg)	75
Dimensions (mm)	
Width (A)	380
Height closed (B)	645
Height open (B')	1025
Depth (C)	715
Height bowl (D)	275
Bowl diameter ø	298

*Example for an average hydration rate of 60%.
More information here.



See conditions on page 5