

SPI ACCESS

Your partner every day

Up to 250 kg of dough*



- Robustness
- Large-scale production
- Regularity and repeatability of your productions
- Versatility of recipes
- Ease of use and intuitive control



Wide range of tools

Central post with temperature sensor



Bowl with conical bottom



Drain plug

FOR MORE INFORMATION



Commercial documentation

* Maximum dough capacity. Example for an average hydration rate of 60%.

General Features



- Sandblasted, schoop treated steel frame on feet
- Hydraulic bowl locking and head lifting
- Stainless steel bowl with conical bottom and DN20 drain plug, on trolley
- Positive bowl driving system with gears and belt reduction
- Stainless steel, suspended bowl cover, with HDPE band and access door
- Stainless steel spiral - Other mixing tools on request
- Stainless steel rectangular central post with PT100 temperature sensor
- 2 digital timers + manual mode
- Cycle standby with lifting of the head while the kneading time remaining is kept in memory
- 400 V - 3 phases + Earth - 50Hz (any other specific voltage available and free of charge providing that it is technically possible)
- Intensity: 39 A
- IP 54



>> Specific rates and conditions apply

SPI 220 ACCESS Code: B504072PA-STOCK

SPI 340 ACCESS Code: B504068PA-STOCK

SPI 400 ACCESS Code: B5040072PA-STOCK



Bowl with conical bottom



Scraper (optional extra)

Optional extras

B50407102-DN20 Extra SPI 220 AC stainless steel bowl on trolley

B5040100-DN20 Extra SPI 340 AC stainless steel bowl on trolley

B50401102-DN20 Extra SPI 400 AC stainless steel bowl on trolley

B50402504 Bowl scraper for SPI 220 AC, SPI 340 AC and SPI 400 AC mixers

Capacity motorized bowl*	SPI 220 AC	SPI 340 AC	SPI 400 AC
Total bowl volume(l)	220	340	400
Max. dough capacity (kg)	120	200	250
Weight (kg)	1395	1600	1750
Motorization (kW)			
Tool motor	17,5	17,5	17,5
Bowl motor	1,1	1,1	1,1
Hydraulic system motor	0,4	0,4	0,4
Dimensions (mm)			
Width (A)	1300	1325	1395
Height closed (B)	1535	1535	1535
Height open (B')	2050	2080	2080
Depth (C)	2050	2080	2255

*Example for an average hydration rate of 60%

