

# SPI

## Spiral mixers with removable bowl

Your partner every day

From 80 to 420 kg of dough\*

MIXING SOLUTIONS  
FOR THE BAKING,  
PASTRY AND  
SNACKING  
INDUSTRIES

Greater flexibility  
and productivity  
to meet your  
bakery, pastry and  
catering production  
requirements.



Scan  
to watch the demo video







### YOUR NEEDS

- Large-scale production of a variety of products
- High productivity
- Easier daily operations and machine handling
- Flexible equipment, perfectly integrated into your environment



### OUR SOLUTIONS

-  Wide range of tools and double-tool model available for working with low-hydration doughs.
-  Batch mixer for up to 420 kg of dough\*, equipped with powerful motors for 24-hour production, 7 days a week.
-  Convenient and easy to use, intuitive operation with touchscreen interface (Touch version).
-  Compact mixer with removable bowl.

\* For an average hydration rate of 60%.



**vmi**  
A BRAND OF COPERION

# SPI mixers

The right model for every need



Bowl with conical bottom on trolley



Temperature sensor in the central post



Double-tool DAVI model



New option: Bowl cooling system with a double jacketed bowl with glycol circulation

## Advantages:

- Kneading efficiency, to deliver high throughputs
- Versatility, to adapt to all your needs
- Ergonomic and easy to use

Three models are available:

✓ **SPI AV:** Bowl locking by collar.

### ► Access version:

Two digital timers + manual mode

### ► Touch version:

Its HMI allows intuitive operation and recipe recording

✓ **SPI AVI:** Bowl locking by clamps.

The bowl is lifted off the floor for even more kneading.

Two digital timers + manual mode.

✓ **SPI DAVI:** Bowl locking by clamps and

double-tool, ideal for working with rich, low-hydrated doughs, such as tart doughs, rolled or frozen doughs.

Two digital timers + manual mode.

## Versatility and modularity

- Thanks to its wide range of tools, easily interchangeable with the quick-release system (optional only on the AV Touch model), SPI mixers are ideal for all types of dough, whether lightly or highly hydrated.
- Manual loading or automated dosing of ingredients via inlets on the bowl cover (optional).
- Optional scraper ideal for sticky doughs
- **New option:** Bowl cooling system
  - Ideal for processes requiring precise temperature control, reducing dough heating up to 50%
  - Possible integration with ancillary systems



SPI AV Access

NF EN 454

## Performance

- The robust design and sizing of the motors guarantee regular production 24/7.
- The pinion driving system ensures the bowl rotates perfectly and allows for consistent premixing of ingredients and quick development of a gluten network.
- Positive bowl drive via gearbox and belt-driven speed reducers ensure a high level of power and fewer maintenance operations.

## Cleaning and maintenance

- Compact design.
- Drain plug at the bottom of the bowl, slanted front frame (AV model) to make water draining easier.
- Easily removable housing for easy maintenance (AV model).

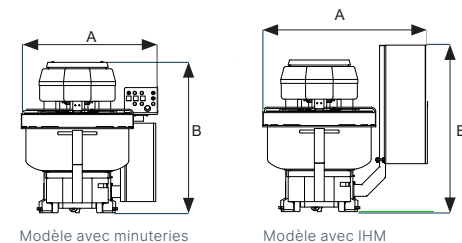
## The Touch model with HMI

- ✓ Intuitive, accurate control of your production
- ✓ Enhanced performance and traceability
- ✓ Increased safety and easier maintenance



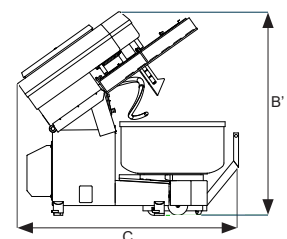
Models		220		340				400				630		700					
SPI		AV		AV		AVI		DAVI		AV		AVI		DAVI		AVI		DAVI	
		Access						Access						Touch					
Total bowl volume (l)		220		340				400				630				700			
Max. dough capacity* (kg)		120		200				250				400				550			
Motors (kW) 400 V - 3 phases + Earth - 50Hz - IP 54	tool	17,5	17,5	18,5	17,5	25	17,5	18,5	17,5	37	28	60	39	60					
	bowl	1,5	1,5	1,5	1,1	1,1	1,5	1,5	1,1	1,1	1,8	2,2	1,8	2,2					
hydraulic system		0,4	0,4	0,4	0,4	1,1	0,4	0,4	0,4	1,1	2,2	1,1	2,2	1,1					
Dimensions (mm)	A	1300	1324	1598	1304	1374	1392	1668	1374	1559	1532	1811	1573	1867					
	B	1535	1535	1686	1628	1665	1535	1686	1669	1727	1917	1951	1977	2010					
	B'	2050	2078	2078	2110	2124	2078	2078	2182	2230	2597	2574	2671	2666					
	C	2050	2076	2076	2222	2363	2254	2254	2295	2535	2642	2600	2610	2650					

\* For an average hydration rate of 60%.



Modèle avec minuterries

Modèle avec IHM



**vmi**  
A BRAND OF COPERION

70 rue Anne de Bretagne  
85600 Montaigu-Vendée  
France

T. +33 (0)2 51 45 35 35  
sales-food@vmimixing.com  
**vmimixing.com**

