

SPI MG Spiral mixer with fixed bowl



Versatile
mixing solution
for artisan bakers
and pastry chefs



Version Digy

Designed to handle all dough types across a broad hydration spectrum, these mixers deliver outstanding results through faster mixing cycles. This fixed bowl spiral mixer offers gentle yet highly effective dough mixing, minimizing heat generation while achieving optimal dough structure. Perfect for traditional breads, artisan specialties, and pastry products, they provide the versatility to handle diverse recipes with reliability and consistent product quality.

Your needs

- Produce all types of doughs for a large variety of products
- Rely on robust equipment for daily operations
- Ensure repeatability and traceability of your production
- Improve your operators' work comfort
- Simplify cleaning and maintenance operations

Our solutions

- Kneader crafted for all types of dough, even the toughest, thanks to its dual drive (Digy version)
- Compact mixer with a robust transparent cover designed for frequent handling and safe, controlled operation
- User-friendly operation with precise parameter control through the touchscreen (Digy version)
- Ergonomic, retention-free structure for easy cleaning
- Optimized layout for easy access and simplified maintenance

SPI MG Spiral mixer with fixed bowl

Two models are available

- SPI MG Access
- SPI MG Digy

Performance and reliability

- Perfect homogeneous mix and fast kneading respecting the airing-shearing balance
- Designed to mix all types of baker's dough, including highly elastic ones made with high-strength flour thanks to its dual drive (standard on Digy models)
- Compact and robust mixer featuring a high-strength transparent cover with an access door, designed for intensive use. The transparent PETG cover helps reduce flour dust during operation

Precision and accuracy

- The shape of the spiral, as well as the tool/bowl speed ratio, have been designed for an optimal mix
- SPI MG Access: This model features dual dashboard timers that enable automated production phases, as well as semi-automatic and manual modes
- SPI MG Digy: Featuring a dual-speed bowl tool and digital dashboard, it combines classic 2-speed control with advanced recipe storage (up to 99 recipes, 20 steps each). An optional temperature probe can be integrated into the pivot with digital display and automatic alert when the target temperature is reached



Access version



Digy version



Ease of use

- The intuitive design of the dashboard ensures fast adoption by users
- The adapted height of the bowl makes it easy to empty and clean
- Integrated lighting for bowl visibility during mixing (Digy model)
- Standard wheels ensure easy kneader movement. On the 80 and 120 models, an optional pedal system enables faster and easier repositioning without adjusting the front feet

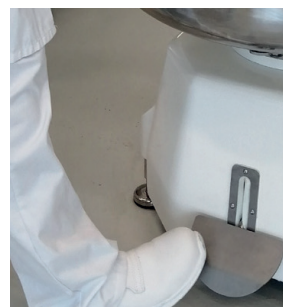
Easy cleaning and maintenance

- Minimised retention areas and fewer visible screws reduce flour and dough accumulation
- The drain plug at the bottom of the stainless steel bowl makes cleaning easier

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General characteristics:

	Access	Digy
Stainless steel bowl with drain plug	•	•
Control	2 timers	Digital touch screen
2 motors: tool and bowl	•	•
Speeds	2 fixed tool speeds + 1 bowl speed	Tool and bowl speed variation
Dual drive	–	•
Bowl lighting	–	•

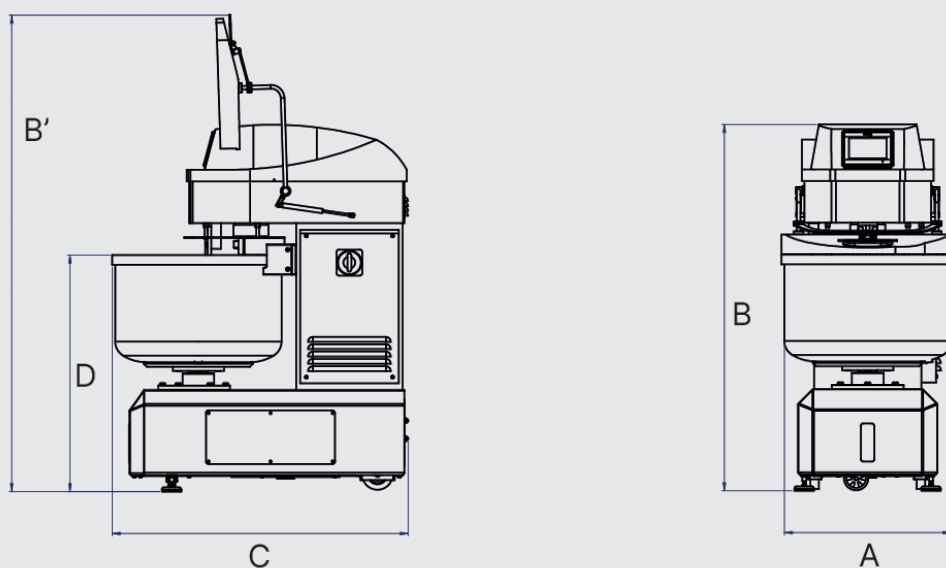


Options:

- Stainless steel bowl cover
- Pedal built into the frame to move the kneader more quickly (for SPI MG 80 and SPI MG 120 models only)
- Temperature probe (Digy version only)



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Models:		SPI MG 80		SPI MG 120		SPI MG 160		SPI MG 200	
		Access	Digy	Access	Digy	Access	Digy	Access	Digy
Total bowl volume (L)		133		188		267		306	
Max. dough capacity* (kg)		80		120		160		200	
Power (kW) 400V 3 phases + earth - 50Hz - IP54		5,4	6,25	5,4	6,25	11,1	12,5	11,1	12,5
Dimensions (mm)	A	710		780		885		940	
	B	1508		1508		1625		1625	
	B'	1969		2039		2132		2190	
	C	1220		1290		1450		1520	
	D	975		975		1000		1000	
Weight (kg)		487		493		715		729	

*Example for an average hydration rate of 60%