TECHNICAL SHEET

Code : 5040071P

30-08-2012

SPIRAL MIXER SPI 400 AV



Deepth : 2295 mm Closed cover hight : 1535 mm Opened cover hight : 2060 mm Width : 1375 mm \varnothing bowl : 1074 mm Bowl hight : 955 mm

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THE MIXING COMPANY



CONSTRUCTION

CONFORMITY

- With the directive 2006/42 CE
- With the directive CEM 2004/108 CE
- With the directive 2006/95 CE
- With the directive PREN 453

ELECTRICAL FEATURES

- Motors : 1500 / 750 tr/mn
- Power supply : tri 400V 50Hz + PE
- Control circuit voltage 24 VAC
- Installed power : 17.5 kW
- IP54
- Feeding wire 4 meters

GENERAL FEATURES

- Bowl capacity : around 400 litres
- Unloaded weight of the mixer : around 1500 kg
- Tool speed : around 103 et 206 RPM
- Bowl speed : around 12 rpm
- Noise level < 70 dba (NF EN ISO 12001)
- Dough quantity :
 max : 240 kg à 60% hydration rate
- Possibility to add product during preparation
- Hydraulic locking of the bowl
- Hydraulic lifting of the head
- Bowl removable, driven
- Choice of the working cycle (automatic or manual)

SECURITY

Bowl cover in stainless steel

PACKING

 Inland packing L=2200mm; I=1450mm; h=1900mm; P=1500 kg

FRAME

- Frame on foot in steel, grey paint
- Frame top cover in steel
- Bellow in stainless steel

BOWL

In stainless steel 304L - Conical bottom

TOOLS

- Spiral in stainless steel
- Bowl center post in stainless steel

BOWL TOP COVER

Bowl top cover in stainless steel 304L

CONTROL PANEL

Control panel with

- 2 timers digital display, self program
- 1 switch BOWL FORWARD / BACKWARD
- 1 switch HEAD LIFTING / LOWERING
- 1 button STOP
- 1 button START CYCLE
- 1 button SLOW SPEED
- 1 button HIGHT SPEED
- 1switch cycle selector
- 1 button BOWL UNLOCKING
- 1 button CYCLE SUSPENSION



OPTIONS

- Other tension and frequency : call us
- Frame in stainless steel
- Spiral in stainless steel
- Whip beater
- Fastening strap of the tools
- Bowl scraper right or curved, fixed or removable
- Bowl draining plug
- Injection CO₂ to cool dough