

RONDO SPI Multi-Use Mixers, "AV" Removable Bowl Series

The "AV" Series of the SPI mixer line represents the utmost in automation and flexibility.:

- removable bowl (push button bowl release)
- tool-quick-exchange mechanism
- automatic head lift
- six position selector switch

Not only are the "AV" models ideal for food service applications because of their unique and convenient tool-quick-exchange capability (spiral, batter beater, and whip), additional options (bowl scraper — ideal for making batters; solid stainless steel pastry cover with splash ring and bowl drain) make them very useful and practical multi purpose machines.

The wide range in bowl sizes and simplicity of operation make this series an excellent tool for in-store bakeries as well. And, the SPI Multi-Use mixers are also very popular with medium size or large size wholesale bakeries. Many wholesale bakeries, with applications for pizza dough or bread and roll doughs, pastry doughs or batters, are very satisfied users of our mixers. Our Model 400 AV in particular enable large hourly production (over 1700 lbs. of dough and over 2600 lbs. of batter).

The "AV" Series also features a special bowl bottom and center bar which enable mixing of small batches. What's more, the SPI mixers are available in a "fix bowl" (F Series) version. And that's not all. An entire line of VMI Automatic Bowl Lifts complement these mixers to meet every production application.



RONDO INC

75 Atlantic Street, Hackensack, NJ 07601 (201) 488-0121 FAX: (201) 488-8792

Canada: Rondo Bakery Equipment, Inc., 267 Canarctic Drive

Downsview, Ont., Canada M3J 2N7 (416) 650-0220 FAX: (416) 650-9540

RONDO SPI Multi-Use Mixers, "AV" Removable Bowl Series

SPECIFICATIONS

FEATURES

- Bowl turns clockwise or counterclockwise (usually used for better incorporating of dry ingredients or blending of all ingredients).
- Machine is supplied with a "tool-quick-exchange mechanism" which allows interchanging of various mixing tools in seconds.
- Rounded interior bowl bottom combined with special center bar and shape of tool allow mixing of small batches.
- 2 pressure-absorbing rollers mounted on mixer base behind bowl ease bowl drive pressure.
- Model 220 only.
- Dual timers for automatic changeover of speeds.
- No need to check oil levels because there are none.

CONSTRUCTION

- Frame:** Welded steel construction with special reinforcement to handle tough North American flours. Mixer is finished in polyurethane enamel.
- Bowl:** Polished stainless steel (on wheels for easy mobility). Practical bowl handle bar.
- Spiral:** Alloy tinned steel (stainless steel soon available.)
- Transmission:** Double belt reduction unit between motor and tool.
- Bowl Drive:** Via gear reduction unit and large gear mounted independent from bowl on SPI 100AV - 170AV mixers. Via belts and large gear mounted independent from bowl on models SPI 220AV - 400AV mixers.
- Bowl Cover:** Solid non-corrosive material. Opening in cover allows addition of certain ingredients while mixing.

TECHNICAL DATA

- Electrical**
Requirements: 220 volts, 3-phase, 60 cycles
Control circuits 24 volts.
- Electrical Box:** Mounted outside the mixer frame and control panel on swing-away bracket for easier access.
- Positioning of Mixer:** To be bolted to floor.
- Motor:** 2 speeds on spiral motor and one speed on bowl motor.
- Overload Protection:** Thermal relays on each motor.
- Bowl Locking Mechanism:** Hydraulic system.
Before machine starts running, the hydraulic system will run through its cycle to make sure bowl is properly engaged. Bowl can be disengaged via push button control.
- Automatic Head Lift:** When running mixer in automatic mode, head and tool will automatically lift out of dough and bowl after mixing time has elapsed. When head is in "up" position, tools can be exchanged easily. An interlock switch prevents tool from turning when head is in "up" position. A safety bar mounted around bowl cover will stop all downward movement if it comes in contact with any person or object. Head comes down automatically or manually.

TECHNICAL DATA (Cont'd)

- Control Panel:** Consists of one 6 minute and one 60 minute timer that reset automatically; one "on" button; one "off" button; one head lift switch; one "bowl disengage" button; one selector switch.
- The selector switch has 6 positions: stop; slow forward speed; fast forward speed; slow reverse bowl speed (these three positions work without timers). Two automatic programs with timer linkage.
- Main Cable:** 13 feet long.

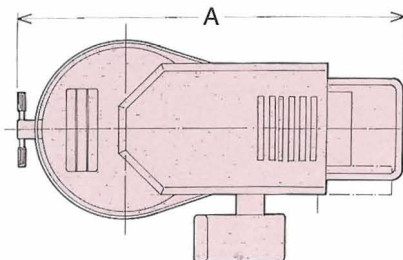
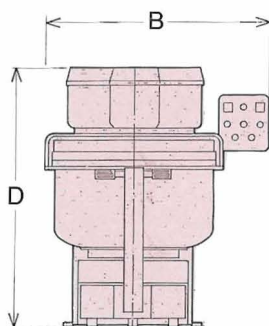
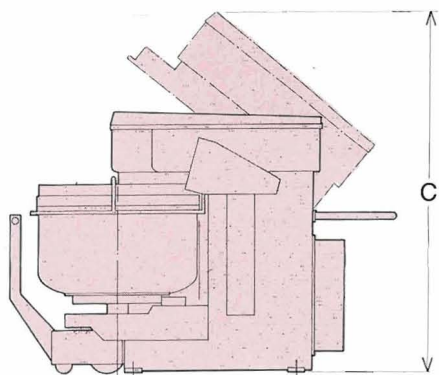
OPTIONS

- Batter beater
- Whip with stainless steel wires (can be exchanged individually) mounted on aluminum hub
- Bowl scraper
- Solid stainless pastry cover with splash ring
- Bowl drain

In an effort to consistently upgrade our products, we reserve the right to change specifications and dimensions without notice.

Dough capacities are approximate and depend on dough consistency. Figures are based on 60% water absorption.

Model	Bowl Capacities		RPM		Machine Dimensions					Electrical			Crate Dimensions	Weights	
	Quarts	Flour., Lbs	Bowl	Tool	A. Depth	B. Width	C. Height (Head up)	D. Height (Head dn)	Bowl Diameter	HP	KW	AMPS	D x W x H	Net lbs.	Ship. Wt. lbs.
100AV	116	65	9/19	78/156	70"	40"	66"	48"	25"	6.2	4.5	21	79" x 53" x 63"	1590	1892
170AV	148	100	9/19	78/156	70"	40"	66"	48"	25"	6.2	4.5	21	79" x 53" x 63"	1610	1914
220AV	243	150	12	103/207	83"	49"	76"	57"	34"	15.0	11	42	93" x 60" x 67"	2490	3130
280AV	275	200	12	103/207	83"	49"	76"	57"	34"	19.00	14.00	56	93" x 60" x 67"	2510	3344
400AV	423	350	12	98/195	92"	52"	79"	58"	42"	24.00	17.5	71	102" x 63" x 67"	2750	3680



RONDO INC.