

KNEADERS AND
MIXERS FOR
ARTISAN BAKERS

Spiral mixers

SPI 53 & 63

NEW

 Digy
by VMI



AFNOR Cert. 79866



With fixed or lifting head:

Ideal for the production of small volumes of dough



SPI 53 S
or SPI 63 S



SPI 63 Digy



SPI 63 Digy
Snacking

The models of spiral mixers of the SPI 53 and 63 range are recommended for the production of traditional breads, speciality breads and pastries. Thanks to the turn-and-a-half spiral ③, the penetration of the dough is improved and the kneading optimized. **The SPI 63 Digy Snacking model**, equipped with the new intuitive touch control panel, and delivered with a paddle and a scraper, is perfect for preparing biscuit and cake recipes such as cookies, muffins, madeleines...

Small volumes and great efficiency

The SPI 53 mixers are designed to mix up to 27 kg* of dough, the SPI 63 mixers up to 40 kg*. 3 models are available:

- **S**: one manual digital timer ①
- **Digy**: programming of duration and tool speed + motorized head lifting and lowering ②
- **Digy Snacking**: programming of duration and tool speed, programming of recipes, motorized head lifting and lowering and special equipment (scraper, bowl plug, quick release tool mechanism ⑤ and paddle)

Power and quiet operation

- Powerful motorization
- Drive by adjustable belt
- Quiet operation (less than 65 dBA)

Hygiene and safety

- Extensive use of stainless steel for better hygiene and easier cleaning
- Clear bowl cover in PETG for better visibility and access door to add ingredients during mixing ④
- Protection from flour dust thanks to the progressive tool speed (smoothly starting) and the bowl cover
- The Digy touch screen is shock resistant. It also prevents from water and flour dust projections (IP 65 standard).

Easy handling

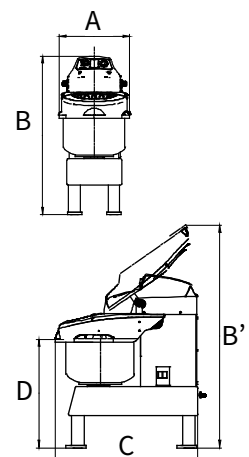
- Head lifting by simple handling of the cover making the access easier to the bowl for the emptying of the dough and for the cleaning.

Accessories

- Casters kit ⑥ for easier movement of the machine
- Whisk and spiral tool (Digy Snacking model)

Types	SPI 53 S	SPI 63 S	SPI 63 Digy
Total bowl volume (L)	50	60	60
Maximum dough capacity* (kg)	27	40	40
Power (kW) - 400 - 3 phases + Earth - 50Hz - IP 54	2,2	2,2	2,2
Dimensions (mm)	A	540	540
	B	1205	1205
	B'	1600	1600
	C	985	985
Weight (kg)	D	755	765
		210	215

* Example for an average hydration rate of 60%



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