# Sales Page – Spighi Srl

## What If the Right Mixer Could Help You Bake More, Waste Less, and Grow Your Business — Without Breaking the Bank?

50 years ago in the heart of Tuscany, a local technician began restoring used bakery machines for family-owned panetterias.  
His goal? Give honest bakers the tools to compete with the big guys.  
  
That man was the founder of Spighi Srl — and his legacy still powers every spiral mixer, planetary blender, and industrial oven we deliver today.  
  
We know what it’s like to knead by hand, fight with failing machines, and worry about breakdowns during your biggest orders. That’s why we exist — to give artisan and industrial bakers fully restored, performance-tested machines that work like new.

## Why Spighi Srl?

- 50+ years of technical expertise  
- Restored brands you trust – including Barkley Mechanico  
- Machines that pay for themselves in productivity  
- Direct support from our Italian workshop

## See the Difference:

- Industrial dough mixers (spiral, twin-arm, fork)  
- Planetary mixers  
- Electric ovens and fermentation cabinets  
- Custom setups for growing bakeries

## Testimonial:

“The Barkley Mechanico I bought from Spighi works like a dream. Better than new — and half the price. They even walked me through setup.”  
– Luca G., Bologna

## Call to Action:

Need something reliable, affordable, and ready to work?  
Let us help you find the perfect machine.  
  
Request a Quote or Book a Video Call today.  
Email: info@spighi.it | Call: 055 8336653  
Visit us: Via Rocco Scotellaro, 16/A, 50063 Figline e Incisa V.no (FI)