

AUTOMATIC PLANETARY MIXERS WITH TOTAL DISENGAGEMENT

general technical characteristics:



model	kw	volt	bowl lt	Ø bowl mm	weight kg	dimensions mm
PE 60	2,2	400/3/50	60	450x430	290	800x1000x1750
PE 80	3	400/3/50	80	480x506	300	800x1000x1750

AUTOMATIC PLANETARY MIXERS WITH TOTAL DISENGAGEMENT

general technical characteristics:

- electronic variator (Inverter)
- 6 speeds + continuous variation
- programmable control panel with watertight seals
- overdimensioned structure in high thickness steel sheet
- timer, revolution counter and thermometer with heart probe
- motorized bowl lift and descent
- bowl and tool in stainless steel
- turnable protection easily removable
- long bowl stroke for the total tool disengagement
- hardened, tempered and rectified gears in oil bath
- standard equipment 3 tools (2 whisks, 1 blade)
- CE rules
- GOST certification



optionals:

- extra bowl 100 lt
- extra bowl 120 lt
- extra bowl 160 lt
- 4/6 mm. wired whisk - mod. 100 lt
- 4/6 mm. wired whisk - mod. 120 lt
- 4/6 mm. wired whisk - mod. 160 lt
- blade mod. 100 lt
- blade mod. 120 lt
- blade mod. 160 lt
- scraper mod. 100 lt
- scraper mod. 120 lt
- scraper mod. 160 lt
- valve for air injection
- discharge plug
- compressor for air injection with nozzle for bowl
- set of filters
- inverter for 220/60/3
- special tensions on request

model

PE 100

PE 120

PE 160

Lifter for bowls

model	kw	volt	weight kg	dimensions mm	bowl lt	ø bowl mm	planetary rpm
PE 100	4	400/3/50	570	1100x1075x2060	100	550x600	40/160
PE 120	4	400/3/50	580	1100x1075x2060	120	550x600	40/160
PE 160	5,5	400/3/50	595	1100x1100x2060	160	600x600	40/160

SPIRAL MIXER SILVER LINE FIXED BOWL

general technical characteristics:

- two motors: 1 for the 2 speeds spiral and 1 for the bowl with inversion
- stainless steel bowl, spiral and shaft
- bowl jogs button
- security key for manual use
- bowl protection according to the CE rules
- electromechanical control panel with 2 timers
- machine mounted on wheels
- CE rules
- GOST certification



model

SILVER 50 dough capacity kg 50 - 2 motors 25

SILVER 60 dough capacity kg 60 - 2 motors 25

SILVER 60 PLUS dough capacity kg 60

SILVER 80 dough capacity kg 80

SILVER 120 dough capacity kg 120

SILVER 160 dough capacity kg 160

SILVER 200 dough capacity kg 200

SILVER 280 dough capacity kg 280

optionals:

- programmable electronic

model	kw	volt	weight kg	dimensions mm	max flour kg	min water lt	bowl lt
SILVER 50	1.9/2.6	220/1/50 e 400/3/50	215	530x920x1140	30	17	67
SILVER 60	1.9/2.6	220/1/50 e 400/3/50	220	590x950x1140	35	21	81
SILVER 60 PLUS	2/3.7	400/3/50	320	700x1120x1250	40	20	84
SILVER 80	2/3.7	400/3/50	330	700x1120x1250	50	30	130
SILVER 120	2.6/4.8	400/3/50	490	780x1370x1450	75	45	170
SILVER 160	3.7/7.75	400/3/50	690	910x1500x1600	100	60	230
SILVER 200	5.9/10.3	400/3/50	750	910x1570x1600	125	75	290
SILVER 280	6.5/11	400/3/50	830	1050x1670x1600	175	105	420

SPIRAL MIXER GREENLINE FIXED BOWL

general technical characteristics:

- An energetic spare of around 25% for each work cycle
- Just one motor with double speed and inversion
- stainless steel bowl, spiral and shaft
- security key for manual use
- control panel with digital timers
- machine mounted on wheels
- CE rules



model

GREENLINE 50

GREENLINE 60

GREENLINE 80

GREENLINE 120

model	kw	volt	max flour kg	min. water lt	weight kg	dimensions mm	bowl lt
GREENLINE 50	1,9/2,6	400/3/50	30	17	215	530x920x1140	68
GREENLINE 60	1,9/2,6	400/3/50	35	21	220	590x920x1140	81
GREENLINE 80	2/3,7	400/3/50	50	30	300	720x1120x1310	130
GREENLINE 120	2,6/4,8	400/3/50	75	45	450	790x1230x1380	170

LINEA SAU OVERTURNABLE MIXERS

- Overturnable mixer made of Silver spiral mixer and lifter
- Anti-fall device
- A



model

- SAU-B 120 Discharge onto table - dough capacity kg 120
- SAU-T 120 Discharge into divider - dough capacity kg 120
- SAU-B 160 Discharge onto table - dough capacity kg 160
- SAU-T 160 Discharge into divider - dough capacity kg 160
- SAU-B 200 Discharge onto table - dough capacity kg 200
- SAU-T 200 Discharge into divider - dough capacity kg 200
- SAU-B 280 Discharge onto table - dough capacity kg 280
- SAU-T 280 Discharge into divider - dough capacity kg 280

optionals:
special tension

model	kw lifter	kw mixer	volt	weight kg	dimensions mm
SAU-B 120	2,2	4,8	400/3/50	1600	1400x2300x1550
SAU-T 120	2,2	4,8	400/3/50	1300	1400x2300x2150
SAU-B 160	2,2	7,75	400/3/50	1600	1440x2300x1650
SAU-T 160	2,2	7,75	400/3/50	1900	1440x2300x2150
SAU-B 200	2,2	10,3	400/3/50	1650	1470x2300x1650
SAU-T 200	2,2	10,3	400/3/50	1950	1470x2300x2150
SAU-B 280	2,2	11	400/3/50	1700	1520x2300x1650
SAU-T 280	2,2	11	400/3/50	2000	1520x2300x2150

- bowl - spiral - shaft in stainless steel
- two motors: 1 for the 2 speeds spiral and 1 for the bowl with inversion
- bowl jogs button
- electromechanical control panel with 2 timers
- electromagnetic hook for bowl
- CE rules
- GOST certification



model	kw	volt	weight kg	dimensions mm	max flour kg	min water lt	bowl lt
VE 80	4 / 8	400/3/50	640	720x1430x1660	50	30	130
VE 120	4 / 8	400/3/50	650	785x1500x1660	75	45	170
VE 160	6 / 12	400/3/50	980	885x1760x1900	100	60	230
VE 200	6 / 12	400/3/50	1015	940x1830x1900	125	75	290
VE 250	6 / 12	400/3/50	1027	1050x1950x1900	150	80	400
VE 300	7 / 15	400/3/50	1038	1050x1950x1900	190	100	400
SV 120	7 / 15	400/3/50	400	1080x1580x1550			
SV 190	7 / 15	400/3/50	550	1080x1580x2250			
SV 270	7 / 15	400/3/50	720	1080x1580x3100			
SV 300	1,1	400/3/50	900	2300x1700x3000			

TWIN ARM MIXERS

general technical characteristics:

- cast-iron structure
- gears in oil bath
- bowl, arms, protection in special stainless steel
- fork arm adjustable in height
- double speed
- wheels
- CE rules



model

IBT 40 dough capacity kg 40	€
IBT 50 dough capacity kg 50
IBT 60 dough capacity kg 60
IBT 80 dough capacity kg 80
IBT 120 dough capacity kg 120
IBT 160 dough capacity kg 160

model	kw	weight kg	width mm	length mm	height mm
IBT 40	1.1/1.5	300	530	900	1300
IBT 50	1.1/1.5	320	530	900	1370
IBT 60	1.1/1.5	340	530	900	1440
IBT 80	1.5/2.2	525	750	1030	1650
IBT 120	2.5/4.0	720	850	1050	1700
IBT 160	2.5/4.0	770	850	1050	1700

VOLUMETRIC DIVIDERS



model

Standard volumetric divider	€
Standard divider and rounder	
Industrial volumetric divider	
Industrial volumetric divider and rounder	

model

model	kw	volt	weight kg	dimensions mm
Standard volumetric divider	1,5	400/3/50	640	755x1600x1350
Volumetric divider and rounder	1,5	400/3/50	660	755x1600x1350

BUN DIVIDERS



semi-automatic

automatic

3/4 automatic

model	kw	description	pieces nr	pieces (gr.) min/max	dim.	weight kg
SPM15	0,5	semi-automatic bun divider	15	80÷260	680x660x1470	175
SPM22	0,5	semi-automatic bun divider	22	50÷180	680x660x1470	175
SPM30	0,5	semi-automatic bun divider	30	40÷135	680x660x1470	175
SPM30P	0,5	semi-automatic bun divider	30	25÷90	680x660x1470	175
SPM36	0,5	semi-automatic bun divider	36	34÷110	680x660x1470	175
SPA 15-22-30-30P-36 3/4 AUT	1,3	3/4 automatic bun divider	15-22-30-36	see above	680x660x1470	205
SPA 15-22-30-30P-36	1,3	automatic bun divider	15-22-30-36	see above	680x660x1470	205

HEXAGONAL DIVIDERS



manual



automatic



bigger automatic

model	kw	description	pieces nr	pieces min/max	dim.	weight kg	
SME 37		manual hexagonal divider	37	30-130	615x685x1100	175	€
SME 37 M		bigger manual hexagonal divider	37	40-150	615x685x1100	175	
SE 37	0,75	automatic hexagonal divider	37	30-130	615x685x1100	230	
SE 37 M	0,75	bigger automatic hexagonal divider	37	40-150	615x685x1100	230	

SQUARED DIVIDERS



manual



automatic



semi-automatic



double cut
semi-automatic divider



automatic butter and
dough pressed

model	kw	description	pieces nr	pieces (gr.) min/max	dim.	weight kg	
SQM 20		manual squared divider	20	80-350	615x685x1100	240	
SQ 20	0,75	automatic squared divider	20	150-800	615x685x1100	250	
SQ 24	0,75	automatic squared divider	24	120-650	615x685x1100	250	
SQ 30	0,75	automatic squared divider	30	90-530	615x685x1100	250	
SQ 20 SA	0,75	semi-automatic squared divider	20	150-800	615x685x1100	240	
SQ 24 SA	0,75	semi-automatic squared divider	24	120-650	615x685x1100	240	
SQ 30 SA	0,75	semi-automatic squared divider	30	90-530	615x685x1100	240	
SQ 20 MSA	0,75	bigger semi-automatic squared divider	20	150-1000	615x685x1100	240	
SQ 10/20	0,75	double cut automatic squared divider	10/20	150-1600	615x685x1100	240	
SQ 15/30	0,75	double cut automatic squared divider	15/30	90-1060	615x685x1100	240	
SQ 10/20 SA	0,75	double cut semi-automatic squared divider	10/20	150-1600	615x685x1100	240	
SQ 15/30 S	0,75	double cut semi-automatic squared divider	15/30	90-1060	615x685x1100	240	
	0,75	automatic butter and dough press	1	0/20.000	615x685x1100	240	6.350,00

3 CYLINDERS BAGUETTE MOULDER

general technical characteristics:

- production from 120 to 1.200 gr
- limit stop bars with remote controlswitch
- polythene sheeting cylinders
- cylinders and clothes differently regulated
- mounted on basement with wheels
- CE rules



model

FB 3-700 3 cylinders version

€

model

FB 3-700

kw

0,55

volt

400/3/50

weight kg

240

dimensions mm

1050x950x1500

MOULDERS

general technical characteristics:

- two cylinders mm 600
- pieces weighing from 20 to 1500 gr
- return chute
- CE rules
- mounted on wheels



model

F 600 two cylinders moulder

€

FF 600 wo cylinders moulder with long loaf device

model

kw

volt

weight kg

dimensions mm

F 600

0,75

400/3/50

130

825x1085x1205

FF 600

0,75

400/3/50

168

825x2005x1205