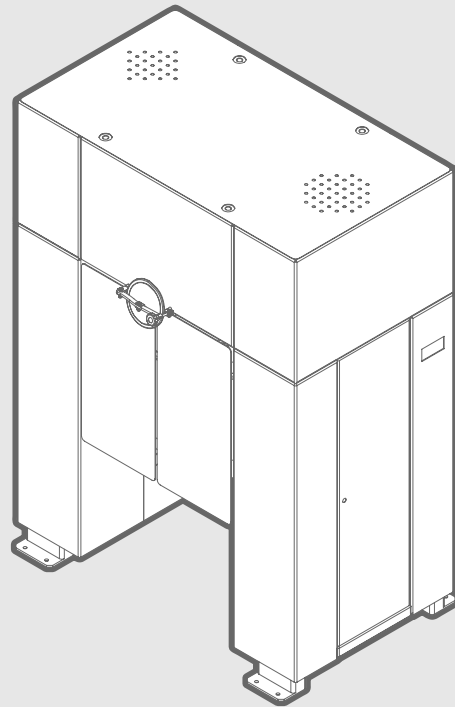


PLANETARY MIXERS

BRIDGE -SHAPE

Industrial planetary mixer in its traditional version

Unique oil free driving system with independent control of the scraper and tools' speed.



Mixing Tools



VERTICAL SCRAPER FOR "STRONGER" BATTERS



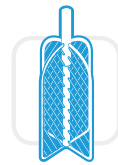
"L" SHAPED SCRAPER FOR LIQUID BATTERS



BATTER BEATER



WHISK



CROSS WHISK



CAKE



SWISS ROLL



CEREMONY CAKE



MACARONS



SPONGE



CUP CAKE



CREME



MUFFIN



COOKIES



CAKE DONUT

Features



Two inverters for independent control of scraper and tools rotation plus inversion of tools' rotation



Fast incorporation and delicate distribution of inclusions



Patented Oil Free driving system of the planetary tools rotation



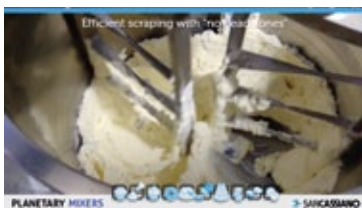
Large choice of mixing tools available with quick release designed for a wide variety of dough and batters



Possibility to intensively mix in pressure for consistent and elevated product aeration



Available with jacketed bowl for warming/cooling with water and/or steam Easy cleaning with optional CIP



Efficient scraping of bottom and side of the mixing bowl "with no dead zones"

Data

Model	Bowl volume	Power Range	Net Weight
PLT - 120	120 lt	5.5-7.5 KW	1.000 Kg (4,400 lbs)
PLT- 200	200 lt	8.5-11 KW	1.400 Kg (4,800 lbs)
PLT- 300	300 lt	15-18.5 KW	2.100 Kg (5,500 lbs)
PLT- 400	400 lt	24-27.5 KW	3.900 Kg (6,000 lbs)
PLT- 600	600 lt	37.5-42 KW	5.400 Kg (7,700 lbs)
PLT- 800/1200		DATA UPON REQUEST	

Technical data and photos are supplied for information only and they do not bind San Cassiano on the eventual modifications which could be made. Each dough has different characteristics which affect and determine the maximum batch size that each mixer can handle. Sancassiano declines any responsibility related to the maximum quantity of dough that our machines can mix. Sancassiano technical staff is fully available to assist with mixing tests in order to collect the necessary mixing data and properly dimension the machines.



Sancassiano s.p.a.

Via Cavallotto, 8
12060 Roddi d'Alba (CN)
P.IVA IT 00189480049

Tel. +39 0173 280.324

Fax. +39 0173 615.211

Email: info@sancassiano.com

www.sancassiano.com

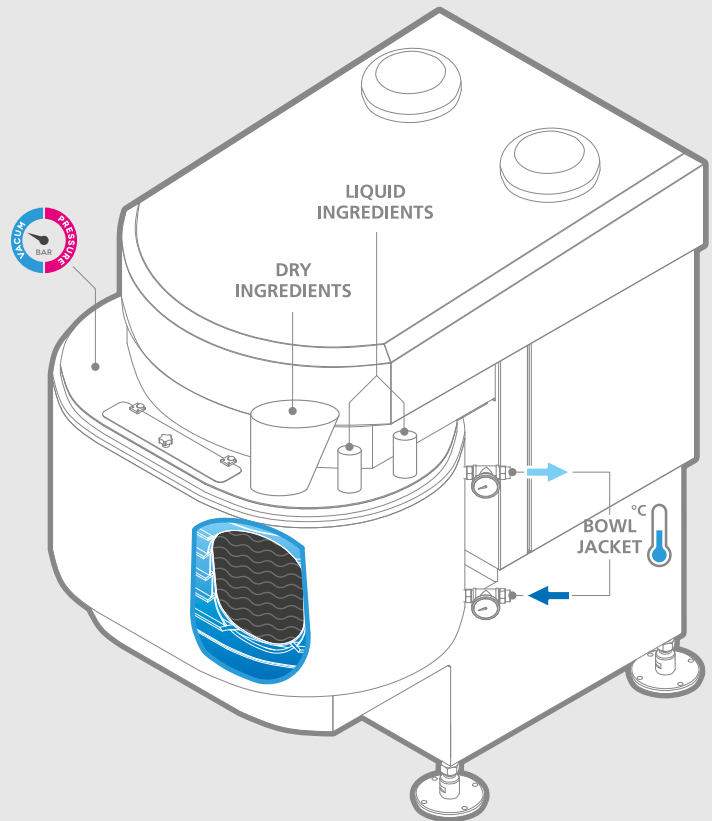


KRYOS

A new solution to keep under control your mixing parameters.

Designed for every dough sensible to temperature and mixing intensity.

Powerful with stiff dough, capable of quickly imparting the energy needed but delicate with inclusions.



DANISH



CROISSANT



PAIN AU CHOCOLAT



TOAST



BUNS



PRETZEL



FUIT LOAF



BAGEL



PIZZA



FLAT BREAD



BAGUETTE



BAGEL

Features



Low dough temperature



High Speed & Pressure/Vacuum Mixing

Inverter for variable speed drive



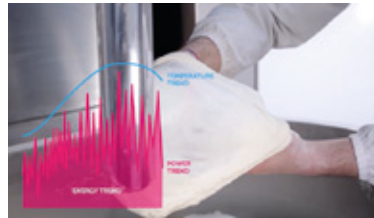
Fast incorporation and delicate distribution of inclusions



Designed for stiff dough



Non rotating mixing bowl with double jacket for cooling
Clean design



Adaptive mixing control for consistent dough development

Data

Model	Bowl volume	Power Range	Net Weight
GKA - 220	445 lt	15 - 20 KW	2.200 Kg (4,850 lbs)
GKA - 280	445 lt	20 - 30 KW	2.500 Kg (5,500 lbs)
GKA - 350	810 lt	30 - 40 KW	3.500 Kg (7,700 lbs)
GKA - 450	810 lt	40 - 55 KW	4.200 Kg (9,250 lbs)
GKA - 600	1200 lt	60 - 80 KW	5.500 Kg (12,000 lbs)
GKA - 750	1200 lt	85 - 120 KW	6.200 Kg (13,600 lbs)
GKA - 900		DATA UPON REQUEST	

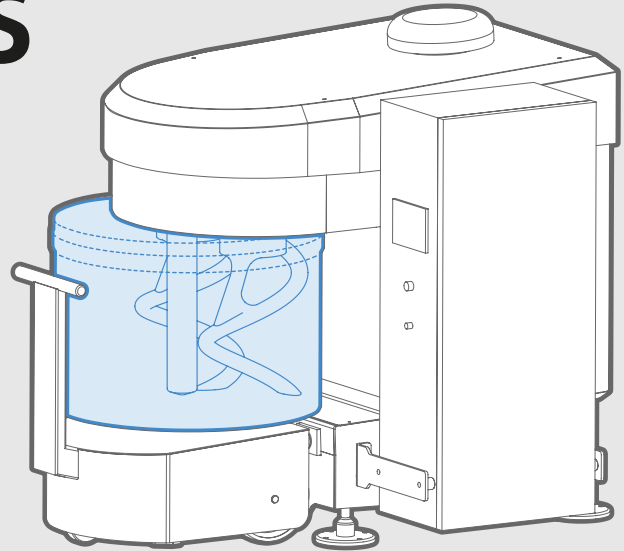
Technical data and photos are supplied for information only and they do not bind San Cassiano on the eventual modifications which could be made.

Each dough has different characteristics which affect and determine the maximum batch size that each mixer can handle. Sancassiano declines any responsibility related to the maximum quantity of dough that our machines can mix. Sancassiano technical staff is fully available to assist with mixing tests in order to collect the necessary mixing data and properly dimension the machines.

SPIRAL MIXERS

**Traditional mixing
Technology re-designed to
improve the standards with
single or double spiral.**

Available in different
configurations to suit all
production needs.



ARTISAN BREAD



CROISSANT



PANETTONE



TOAST



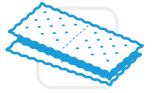
BUNS



PRETZEL



TORTILLA



CRACKER



FRUIT LOAF



RYE BREAD



PIZZA



FLAT BREAD



BAGUETTE



ROLLS



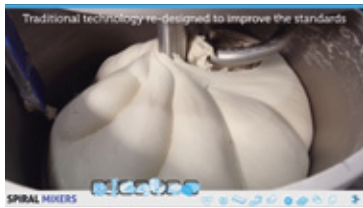
FLAT BREAD



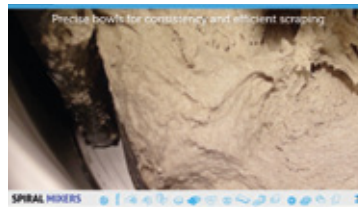
YEAST DONUT

SPIRAL MIXERS

Features



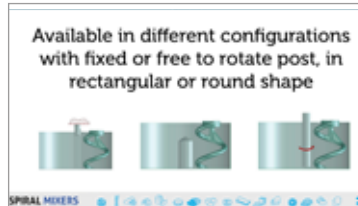
Traditional and universal spiral mixing technology totally re-designed to improve the standards



Genesi Construction and Patented mixing bowl manufactured in house and compatible with GENESI Double Force, Hydra and REVO



Available in Single or Double Spiral for a wide range of production needs



Available in different configurations with fixed or free to rotate post, in rectangular or round shape



Variable speed, PLC control and Mixing by Energy as Standard

Data

Model	Bowl volume	Power Range	Net Weight
GSE - 160	330 lt	12-15 KW	1,900 Kg (4,200 lbs)
GSE - 220	330 lt	15-20 KW	2.000 Kg (4,400 lbs)
GSE - 280	530 lt	18-22.5 KW	2.100 Kg (4,600 lbs)
GSE - 340	530 lt	22.5-26.5 KW	2.300 Kg (5,150 lbs)
GSE - 430	795 lt	28.5-32.5 KW	2.700 Kg (5,950 lbs)
GSE - 520	795 lt	32.5-36.6 KW	2.800 Kg (6,200 lbs)
GSE - 620/900		DATA UPON REQUEST	
GDE - 160	330 lt	18-22.5 KW	2.000 Kg (4,400 lbs)
GDE - 220	330 lt	22.5-26.5 KW	2.200 Kg (4,800 lbs)
GDE - 280	530 lt	28.5-32.5 KW	2.500 Kg (5,500 lbs)
GDE - 340	530 lt	32.5-37 KW	2.700 Kg (6,000 lbs)
GDE - 430	795 lt	37-43.5 KW	3.300 Kg (7,200 lbs)
GDE - 520	795 lt	45-50 KW	3.500 Kg (7,700 lbs)
GDE - 620/900		DATA UPON REQUEST	

Technical data and photos are supplied for information only and they do not bind San Cassiano on the eventual modifications which could be made. Each dough has different characteristics which affect and determine the maximum batch size that each mixer can handle. Sancassiano declines any responsibility related to the maximum quantity of dough that our machines can mix. Sancassiano technical staff is fully available to assist with mixing tests in order to collect the necessary mixing data and properly dimension the machines.



Sancassiano s.p.a.

Via Cavallotto, 8
12060 Roddi d'Alba (CN)
P.IVA IT 00189480049

Tel. +39 0173 280.324

Fax. +39 0173 615.211

Email: info@sancassiano.com

www.sancassiano.com

