

# SUPPLY AND INTALLATION OF BAKERY EQUIPMENTS

# AUTOMATIC FIXED BOWL SPIRAL MIXER



CPM 160-200-280



CPM 50-60



CPM 80-180



# SHEETER MACHINE



**SF 500-600LT**

Our machine is functional, sturdy and easy to use. It is a versatile reliable piece of equipment which will adapt to the work requirements of small and medium productions. The materials used and minimum maintenance required for optimum results make our puff pastry machine a valuable asset to your confectionery shop. On request, the sheeter can be supplied in STAINLESS STEEL

## SF 500-600 L

MODELLO	MISURA TAPPETI	MASSIMA APERTURA CILINDRI	POTENZA	DISPOSITIVO DI TAGLIO CROISSANT
	mm	mm		
SF 500FL	500x700	40	Kw 0,55 - Hp 0,75	
SF 600N	600x1000	47	Kw 0,75 - Hp 1	
SF 600L	600x1400	47	Kw 0,75 - Hp 1	
SF 600LT	600x1400	47	Kw 0,75 - Hp 1	X

MODEL	BELTS	CYLINDER MAXIMUM OPENING	POWER	CUTTING DEVICE FOR CROISSANT
	mm	mm		
SF 500FL	500x700	40	Kw 0,55 - Hp 0,75	
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# SHEETER MACHINE



**SF 500BL**

SF500 dough sheeter have been designed for use in small and medium pastry labo, bakeries and catering. The machine is very strong and easy to use; any operator is able to work with; the cleaning is very easy and quick as well; SF500 on base is a complete and reliable sheeter, suitable to meet any requirement; all the range is CE approved.

MODELLO	MISURA TAPPETI	MASSIMA APERTURA CILINDRI	POTENZA
	mm	mm	
SF 500BL	500x700	40	Kw 0,55 - Hp 0,75

MODEL	BELTS	CYLINDER MAXIMUM OPENING	POWER
	mm	mm	
SF 500BL	500x700	40	Kw 0,55 - Hp 0,75

# BAGUETTE MOULDER



BME

Dati tecnici	
Pezzatura gr.	50-2000
Lunghezza max. baguette cm	70
Produzione pezzi/ora	1200
Dimensioni cm	103x88x148
Peso	216 Kg
Potenza installata KW	0,55

Technical Details	
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# PLANETARY MIXER MACHINE



CPL 40-20



CPL 60



CPL 20

# PLANETARY MIXER MACHINE



**CPL 80**

## GENERAL TECHNICAL CHARACTERISTICS:

belt speed variator – 7 speeds  
high and constant torque at all speeds  
three-phase motor with three-phase input  
stainless steel feet on floor standing planetary mixers  
standard equipment: spiral, blade and whisk  
manual operation or with timer  
Stainless steel , turning and removable grid

modello model	litri vasca bowl lt.	potenza power
CPL 20	20	0,9 kw
CPL 40	40	1,5 kw
CPL 60	60	2,2 kw
CPL 80	80	3,0 kw



# TABLE REMOVABLE SPIRAL MIXER

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# TABLE REMOVABLE SPIRAL MIXER

CMPe 80-300

MODELLO - MODEL	KW	WEIGHT KG	VOL. Farina / Flour		
			liter	kg.	H2o lt.
CPME 80 (dough cap Kg 80)	4/8	640	130	50	30
CPE 120 (dough cap Kg 120)	4/8	660	170	75	45
CPME 160 (dough cap Kg 160)	6/12	980	230	100	60
CPME 200 (dough cap Kg 200)	6/12	1015	290	125	75
CPME 250 (dough cap Kg 250)	6/12	1027	400	150	80
CPME 300 (dough cap Kg. 300)	7/15	1038	400	190	100

SOLLEVATORE/elevetor

MODELLO / MODEL	Kw	volt	peso / weight	h. scarico / h. discharge	dim. Chiuso / dim. Close	dim. Aperto / dim. Open	portata / range
			kg.	mm	mm	mm	kg
ST MAX 1.3	2,2	400/50/3	480	1390	2180x1500x1450	2180x1500x2730	400
ST MAX 1.9	2,2	400/50/3	540	1990	2180x1500x2050	2180x1500x3330	400
ST MAX 2.6	2,2	400/50/3	560	2690	2180x1500x2750	2180x1500x4030	400



# TABLE SPIRAL MIXER



**CPM TABLE**

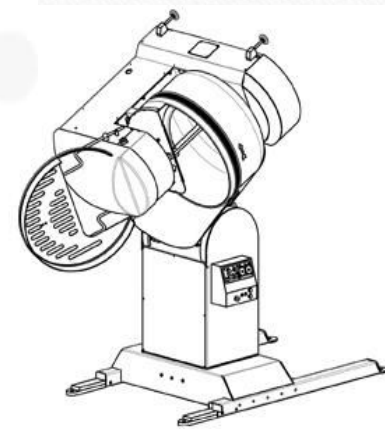


MODELLO MODEL	CAPACITA' D'IPASTO KNEADING CAPACITY	CAPACITA' FARINA FLOUR CAPACITY	POTENZA MOTORE MOTOR POWER
	kg.	kg.	Kw
CPM5F	5	3	0,37
CPM8F	8	5	0,37
CPM12B	12	8	0,75
CPM18B	18	12	0,75
CPM25B	25	17	1,1
CPM38B	38	25	1,5
CPM44B	44	30	1,5

# TILTING SPIRAL MIXER



	DOUGH CAP. Kg.	FLOUR CAP. Kg.	POWER	
			SPIRAL MOTOR kw	BOWL MOTOR kw
CPMTL80	80	55	3/5,2	0,75
CPMTL120	120	80	3/5,2	0,75
CPMTL160	160	100	4,5/7,8	1,1
CPMTL200	200	130	6,5/11	1,1





# VOLUMETRIC DIVIDER AND ROUNDER



PRODUZIONE PRODUCTIONS Set speed	POTENZA POWER
PTZ-20 (1.200 p/h)	3 kw
PTZ-25 (1.500 p/h)	3 kw
PTZ-30 (1.800 p/h)	3 kw

PESO / WEIGHT RANGE		
Piston	ø 80	30 - 300 grs.
Piston	ø 90	40 - 400 grs.
Piston	ø 110	65 - 650 grs.
Piston	ø 120	100 - 1.000 grs.
Piston	ø 130	200 - 1.200 grs.

MAX.HEIGHT ACCORDING CAPACITY OF THE HOPPER	
Hopper Kg.	H mm.
45	1.445
80	1.550
150	1.550
200	1.650

# BREAD SLICER OR CUTTER

**CPT 430 - 540**



## **CUTTER FOR BREAD MANUAL AND AUTOMATIC**

The common characteristics of the two models are:

The load of the Bread with this medello takes place from the rear side of the machine

The maximum Cutting width is 450 mm

The tension of the cutting blades is adjusted with the appropriate screws

Lo Standard cutting thickness is 11 mm as a step but upon express request made at the time of the order, there can be steps of 9-12.5 or 14mm

The maximum height of the bread to be cut is 16 cm (or 33 cm of diameter if the shape of the Bread was round)

Includes the safety devices required by EEC regulations, such as the emergency STOP button, located on the front and top of the machine

The standard power supply is 400V / 50/3 Phases but can be, on specific order, modified according to the needs of the various countries of use.

The Automatic model allows starting with the start button and 2 different operating speeds are allowed



# WATER DOSER



## **"DOMIX 35"**

The DOMIX 35 is an electronic water doser mixer with thermostatic regulation of the temperature and with the hydraulic part fully integrated. The temperature is adjusted by means of the knob that controls a thermostatic mixing valve. This is able to maintain the set temperature even in case of variations of the inlets temperatures and pressures. The last settings are always kept in memory. Suitable for artisan bakeries, the DOMIX 35 optimizes the water dosing process, ensuring accuracy and repeatability of quantity and temperature with an error tolerance lower than 1% on the dose and 1 °C on the temperature. Due to its robust integrated structure and compact dimensions it's easy to install it in any room, even of small size. The DOMIX can be controlled also via the remote commands.



## **"DOX 30 - DOX30M"**

The DOX 30M is an electronic water doser-mixer with the hydraulics partially integrated; the temperature is to be set by a knob on the thermostatic mixing valve: this keeps the set temperature even in case of changes in the inlets temperatures and pressures. Suitable for artisan medium and small sized bakeries, the DOX 30M makes it possible to optimize the water dosing process, ensuring accuracy and repeatability of quantity and temperature with error margins lower than 1% on the dosing and 1.5 °C on the temperature. Thanks to its light and integrated structure, it is easy to install in any room, even of small size. The last settings are always kept in memory. The model DOX 30 offers only the dosing function, without the temperature control. The DOX can be controlled remotely via the serial interface or the remote commands.



## **"DOX 25 - DOX25M"**

The DOX 25M (photo) is an electronic water doser-mixer with external hydraulics and thermostatically controlled; the temperature is to be set with a knob on the thermostatic mixing valve: this keeps the set temperature even in case of changes in the inlet temperatures. Suitable for artisan bakeries, the DOX 25M optimizes the water dosing process, ensuring accuracy and repeatability of quantity and temperature with error margins lower than 1% on the dosing and 1.5 °C on the temperature. The last settings are always kept in memory. The model DOX 25 offers only the dosing function, without the temperature control. The DOX can be controlled remotely via serial interface or remote commands.

# SHEETER MACHINE



	FR500	FR630
LARGHEZZA CILINDRI	50 cm	63 cm
VOLTAGGIO	220V / 400V	220V / 400V
POTENZA	0,55 kw	0,55 kw
FORMATI LAVORABILI	30-1000g	30-1000g
PEZZI / ORA	1500/2000	1500/2000

	FR500	FR630
WIDTH CYLINDER	50 cm	63 cm
VOLTAGE	220V / 400V	220V / 400V
POWER	0,55 kw	0,55 kw
DOUGH WEIGHT	30-1000g	30-1000g
PCS / h	1500/2000	1500/2000



# FLOUR SHIFTER



Able to eliminate all impurities and is specially studied to oxygenate the flavour.

Mounted on wheels with a locking device, equipped with a revolving exit system.

In the basic model the flour comes out at 104 cm from floor level (on request the height can be modified).

Can be inspected on both sides.

Sifting capacity 100 Kg every 5'.

Peso	Kg 150
Altezza	cm 136
Lunghezza	cm 100
Larghezza	cm 70
Motore	HP 0.50

Peso	Kg 150
Height	cm 136
Length	cm 100
Depth	cm 70
Motor	HP 0.50

# BUN ROUNDER FULL AUTOMATIC



Automatic bun rounding dividers are machines that cut a piece of raw dough into small portions and, using an oscillating plate, subsequently roll each piece to obtain balls of the same weight and shape, all in a few seconds.

## GENERAL FEATURES

Hydraulic machine, with two cylinders for pressing, one cylinder for cutting and one for rounding. Control panel that allows adjustment of pressing, rounding and shaping chamber opening times. Knife cleaning button. Can store up to 10 different programs and language can be changed according to the user's needs.

The machine is supplied with 3 plates.

MODELLO MODEL	DIVISIONI DIVISIONS	GRAMMATURA BASIS WEIGHT	CAPACITA' CAPACITY	CAPACITA' ORARIA HOURLY CAPACITY	POTENZA POWER
SA 30	30	40/135 gr	1,2/4 kg	5400 pz/H	0,75 kw
SA 36	36	34/110 gr	1,2/4kg	6400 pz/H	0,75 kw



# BUN ROUNDER SEMI AUTOMATIC



The Semi-automatic bun rounding dividers are machines that cut a piece of raw dough into small portions and, using an oscillating plate, subsequently roll each piece to obtain balls of the same weight and shape, all in a few seconds!

## GENERAL FEATURES

Mechanical machine. Pressing, cutting and rounding are carried out with levers, while the shaping chamber is adjusted using a joystick with numerical scale. The machine is supplied with 3 plates.

MODELLO MODEL	DIVISIONI DIVISIONS	GRAMMATURA BASIS WEIGHT	CAPACITA' CAPACITY	CAPACITA' ORARIA HOURLY CAPACITY	POTENZA POWER
SSA 30	30	40/135 gr	1,2/4 kg	2700 pz/H	0,55 kw
SSA 36	36	34/110 gr	1,2/4kg	3200 pz/H	0,55 kw

# HYDRAULIC BUN DIVIDER WITH GRID



MODELLO MODEL	DIVISIONI DIVISIONS	GRAMMATURA BASIS WEIGHT	CAPACITA' CAPACITY
SQG SA-20	20	150/800 gr	3/16 kg



# HYDRAULIC BUN DIVIDER

## AUTOMATIC & SEMI AUTOMATIC



### SRA

SPEZZATRICE QUADRA ATOMATICA / Automatic square dividers				
MODELLO MODEL	DIVISIONI DIVISIONS	GRAMMATURA BASIS WEIGHT	CAPACITA' CAPACITY	CAPACITA' ORARIA HOURLY CAPACITY
SQA 20	20	150/800 gr	3/16 kg	1800 pz/H
SQA 30	30	90/530 gr	3/16 kg	2700 pz/H

SPEZZATRICE RETTANGOLARE ATOMATICA / Automatic rectangular dividers				
MODELLO MODEL	DIVISIONI DIVISIONS	GRAMMATURA BASIS WEIGHT	CAPACITA' CAPACITY	CAPACITA' ORARIA HOURLY CAPACITY
SRA 20	20	150/800 gr	3/16 kg	1800 pz/H
SRA 24	24	120/650 gr	3/16 kg	2100 pz/H

### SR-SA

SPEZZATRICE RETTANGOLARE SEMIAUTOMATICA / SemiAutomatic rectangular dividers				
MODELLO MODEL	DIVISIONI DIVISIONS	GRAMMATURA BASIS WEIGHT	CAPACITA' CAPACITY	CAPACITA' ORARIA HOURLY CAPACITY
SRSA 20	20	150/800 gr	3/16 kg	1200 pz/H
SRSA 24	24	120/650 gr	3/16 kg	1400 pz/H

SPEZZATRICE RETTANGOLARE SEMIAUTOMATICA / SemiAutomatic rectangular dividers				
MODELLO MODEL	DIVISIONI DIVISIONS	GRAMMATURA BASIS WEIGHT	CAPACITA' CAPACITY	CAPACITA' ORARIA HOURLY CAPACITY
SRSA 20	20	150/800 gr	3/16 kg	1200 pz/H
SRSA 24	24	120/650 gr	3/16 kg	1400 pz/H

# CONICO ROUNDER



CO

COD	Spezzatura gr.		motore	peso	Dimensioni in cm.		
	minimo	massimo	kw	kg.	larghezza	lunghezza	altezza
	Piece weight		motor	weight	Sizes in cm		
	min.	max.	kw	kg.	width	length	height
CO 9	100	800	0,75	220	90	90	150
CO 20	300	1800	0,75	220	90	90	150

BAKERY EQUIPMENT



# PIZZA MOULDER



POWERROLL is the ideal machine to roll out only cold dough for the preparation of pizzas, bread, pasta for first courses, flat loaves and cakes and others, of various forms obtaining the thickness and diameters required. Two pairs of adjustable rollers for you to get a sheet of dough as many millimeters thick as you like, and for obtaining a round sheet. Ideal for a professional use for small and medium production.

## TECHNICAL SPECIFICATIONS

equipped for pedal control

separate roller protectors for an easier and safer work

transformers have gears made of special resins

digital control panel

body entirely made of steel

internal reinforcements to prevent the frame from bending

the electric system and the safety devices are conform to the European regulations

DATI TECNICI / TECHNICAL SPECIFICATIONS					
modello	peso pasta	diametro pizza	potenza motore	potenza assorbita	volt
model	dough weight	pizza diametre	motor power	absorbed power	volt
	gr	cm	hp	w	
DL 30	80/210	14/30	0,5	375	230/50/1
DL 40	80/400	14/30	0,5	375	230/50/1