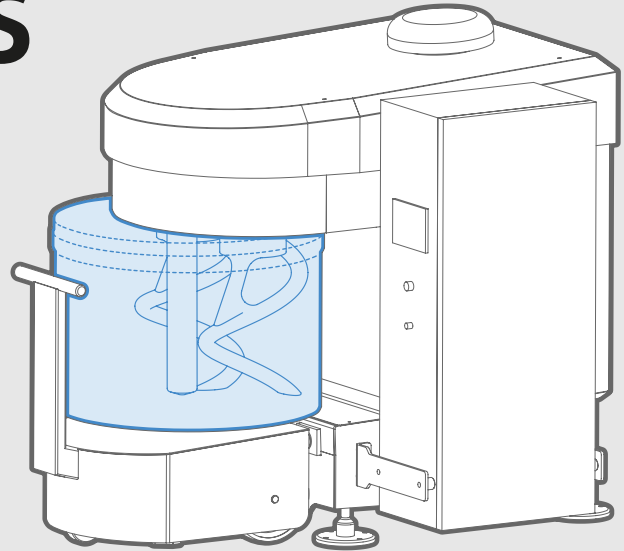


SPIRAL MIXERS

**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



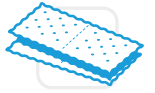
BUNS



PRETZEL



TORTILLA



CRACKER



FRUIT LOAF



RYE BREAD



PIZZA



FLAT BREAD



BAGUETTE



ROLLS



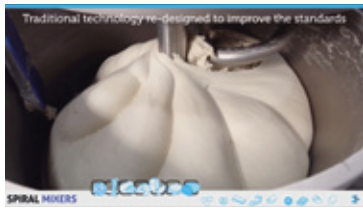
FLAT BREAD



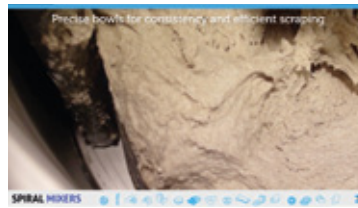
YEAST DONUT

SPIRAL MIXERS

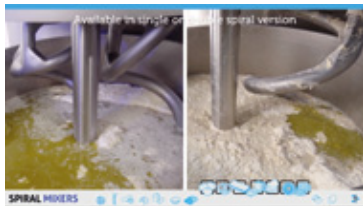
Features



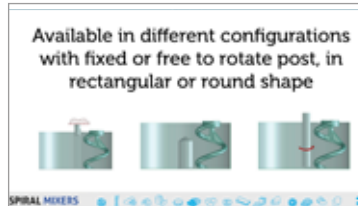
Traditional and universal spiral mixing technology totally re-designed to improve the standards



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.



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