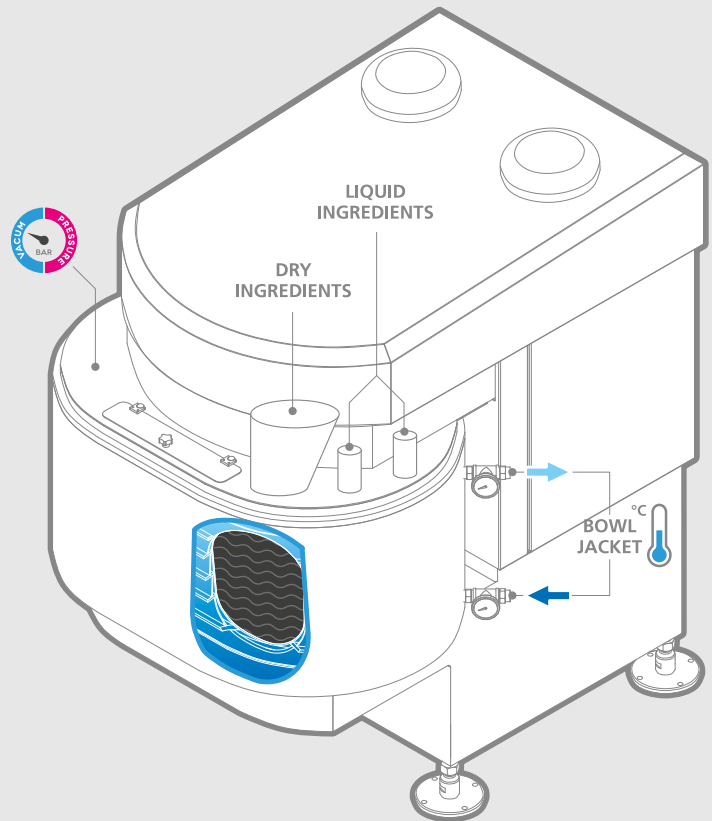


KRYOS

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



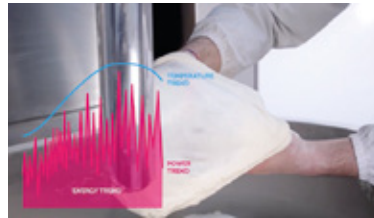
Fast incorporation and delicate distribution of inclusions



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.



Sancassiano s.p.a.

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