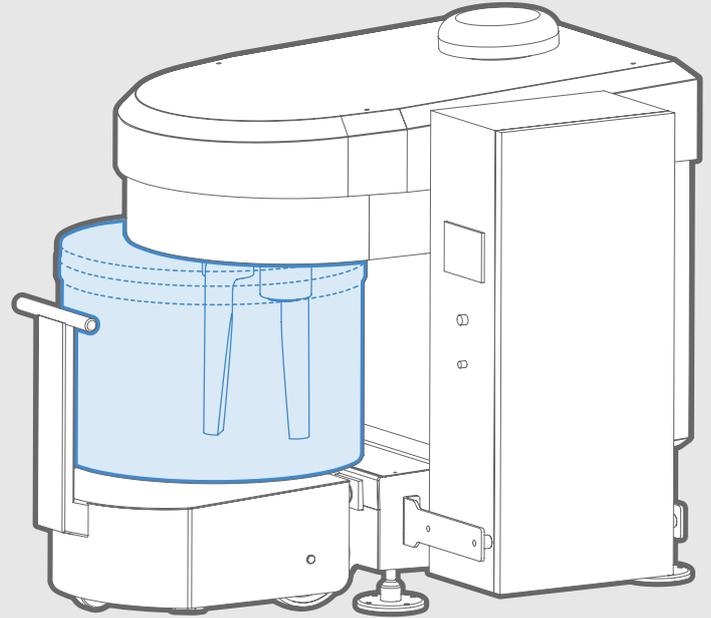


HYDRA

The Patent which re-invented dough mixing.

- Higher dough Hydration
- Lower dough temperature
- Delicate with inclusions
- Energy saving



PANETTONE



YEAST DONUT



RYE BREAD



CIABATTA



ROLLS



FRUIT LOAF



BAGEL



PAIN AU CHOCOLAT



CROISSANT



DANISH PAIN AU RAISIN



PRETZEL



PIZZA



FLAT BREAD



BAGUETTE



BUNS



ARTISAN BREAD



FOCACCIA

Features



Gentle mixing action and limited temperature rise – Energy Saving



Multifunctional mixer capable of mixing a very wide range of products



Superior dough hydration and gluten development in short time. Excellent flexibility on batch dimension



Variable speed, PLC control and Mixing by Energy as Standard



Fast and easy incorporation of inclusions



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

Data

Model	Bowl volume	Power Range	Net Weight
GHE - 160	330 lt	12-15 KW	2.000 Kg (4,400 lbs)
GHE - 220	330 lt	15-20 KW	2.200 Kg (4,800 lbs)
GHE - 280	530 lt	18-22.5 KW	2.500 Kg (5,500 lbs)
GHE - 340	530 lt	22.5-26.5 KW	2.700 Kg (6,000 lbs)
GHE - 430	795 lt	28.5-32.5 KW	3.300 Kg (7,200 lbs)
GHE - 520	795 lt	35-40 KW	3.500 Kg (7,700 lbs)
GHE - 620/1300	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.