



pietroberto



PRODUCT LIST 2020-2021

UL COMPONENTS

<i>Description</i>	
Double arm mixers	
Double arm mixers with electric tool lifting	
Fork mixer	
SF spiral mixers	
EASY mixers with fixed bowl	
EASY E spiral mixer with removable bowl	
FAST mixers with fixed	
FAST A spiral mixer with removable	
EASY R overturnable spiral mixer	
NUOVA VITTORIA spiral	
SINCROMIX 600 industrial mixer, alternate current operation	
DPV 1000 hopper	
Single/double and vertical column	
Volumetric dividers	
OMEGA volumetric dividers	
Conical rounder	
SPEED loaf moulder	
Intermediate proofer	
Semi-aut., aut. hydraulic divider	
Automatic hexagonal divider	
Bread grinder, flour sifter	
Manual divider-rounder	
Manual, semi-automatic and automatic divider-rounder	
Moulder standard version	
Moulder with fixed moulding plate	
Moulder with motorized moulding plate	
Baguette moulder	
SP 1.3 M and SP 1.6 M ciabatta divider	
SP 2.2 guillotine dividers	
GAM M automatic groups	
GAM A automatic groups	
RIDA automatic groups	
AG -1M automatic groups	
Automatic dough feeder	
MIX planetary mixer	
BLUE MIX planetary mixer	
RUNNER dough sheeters	
RUNNER A automatic sheeter with fixed winders	
RUNNER A automatic sheeter with movable winders	
Automatic groups for croissants	

UL COMPONENTS

Grinder, standard version	
Grinder with almond grinding device	
Sugar mill	
BMAC divider-rounders	
Compact Line M110 - 2	
SART44-53-62 drum divider-rounders	

Main features: UL transformer

UL fuses

AWG wires power circuit

CAVOFLEX conduits

Auxiliary circuit at 24VAC/50Hz - 28 VAC/60Hz

For machines not specified in this list, please ask for its price.

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WATER DOSATOR - WATER DOSATOR MIXER - WATER COOLERS

Code	Water dosator and water dosator mixer			Photos
9915	Electronic dosator mod. DOX 25			
9915	Electronic dosator with mixer mod. DOX 25 M			
9915	Electronic dosator with mixer mod. DOMIX 45 with 80 recipes computer and external temperature probe			
*	Accessories:			
	Exhaust pipe (necessary to load water in the mixer)			
	Water Cooler pump remote control (necessary to controll Water Cooler pump by water dosator))			
*	Water coolers			
9911	mod. R100: version with 100 lt. tank and with 100 lt/h production			
9911	mod. R100 M: version with 100 lt. tank and with 150 lt/h production			
9911	mod. R150: version with 150 lt. tank and with 150 lt/h production			
9911	mod. R150 M: version with 150 lt. tank and with 200 lt/h production			
9911	mod. R200: version with 200 lt. tank and with 200 lt/h production			
9911	mod. R200 M: version with 200 lt. tank and with 250 lt/h production			
9911	mod. R250: version with 250 lt. tank and with 200 lt/h production			
9911	mod. R250 M: version with 250 lt. tank and with 250 lt/h production			
*	Accessories:			
	pump for connection to water dosator and water dosator mixer			
	additional price for tropicalized motor (only for water coolers)			
	additional price for 60 Hz version			
	for different voltages from the standard (400V/50Hz)			
	ALL WATER COOLERS ARE EQUIPPED WITH WHEELS exhaust pipe, connection pipes to the dosator mixer			

Standard equipment:

-5 meters of fire resistant cable and EEC plug 3P + E + N

-Construction according to current accident prevention, hygiene and electrical standards

DOUBLE ARM MIXERS WITH FIXED BOWL

Code	Double arm mixers with fixed bowl			Photos
9521	45 Kg. dough capacity, 2 speeds			
9522	80 Kg. dough capacity, 2 speeds			
*	Accessories			
	extra price for dairy version			
	back side controls			
	extra price for machine with 2 speeds and 2 timers			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- Stainless steel kneading tools
- Stainless steel bowl
- Stainless steel complete protection
- Wheels
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

DOUBLE ARM MIXERS WITH REMOVABLE BOWL

Code	Double arm mixers with removable bowl			Photos
9523	120 Kg. dough capacity, 2 speeds			
9524	160 Kg. dough capacity, 2 speeds			
9525	200 Kg. dough capacity, 2 speeds			
9527	300 Kg. dough capacity, 2 speeds			
*	Double arm mixers with removable bowl and electrical tool lifting			
9527	300 Kg. dough capacity, 2 speeds and 2 timers			
*	Additional trolley			
8523	120 Kg. dough capacity			
8524	160 Kg. dough capacity			
8525	200 Kg. dough capacity			
8527	300 Kg. dough capacity			
*				
	extra price for dairy version			
	back side controls			
	extra price for machine with 2 speeds and 2 timers			
	for different voltages and frequencies from the standard (400V/50Hz)			
	Please specify if machines are going to be combined with the elevator			

Standard equipment:

- Stainless steel kneading tools
- Stainless steel bowl
- Stainless steel complete protection
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

FORK MIXERS MOD. "VITTORIA"

Code	Fork mixers "Vittoria"			Photos*
9516	200 Kg. dough capacity, 1 speed "Vittoria"			
9516	200 Kg. dough capacity, 2 speeds "Vittoria"			
*	Accessories			
	extra price for dairy version			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- Stainless steel kneading tool
- Stainless steel bowl
- Stainless steel complete protection
- Wheels
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

SPIRAL MIXERS WITH FIXED BOWL MOD. "SF"

Code	Spiral mixers with fixed bowl mod. "SF"			Photos
9539	17 Kg. dough capacity, 2 speeds			
9539	25 Kg. dough capacity, 2 speeds			
9539	35 Kg. dough capacity, 2 speeds			
9539	45 Kg. dough capacity, 2 speeds			
9539	60 Kg. dough capacity, 2 speeds			
*	Accessories			
	extra price for machine with 2 speeds and 2 timers			
	extra price for wheels			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- Stainless steel spiral tool and bowl
- Stainless steel complete protection
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

SPIRAL MIXERS WITH FIXED BOWL MOD. "EASY"

Code	Spiral mixers with fixed bowl mod. "EASY" complete with a 50 programs computer			Photos
9531	50 Kg. dough capacity			
9532	80 Kg. dough capacity			
9533	120 Kg. dough capacity			
9534	160 Kg. dough capacity			
9535	200 Kg. dough capacity			
9536	250 Kg. dough capacity			
*	Spiral mixers with fixed bowl mod. "EASY - HEAVY DUTY" (increase for stronger motor and gear box) complete with a 50 programs computer			
9531	50 Kg. dough capacity			
9532	80 Kg. dough capacity			
9533	120 Kg. dough capacity			
9534	160 Kg. dough capacity			
9535	200 Kg. dough capacity			
9536	250 Kg. dough capacity			
*	Accessories			
	additional price for temperature display complete with probe			
	additional price for stainless steel version	quotation on request		
	additional price for double transmission on mixing tool; - recommended for very hard dough and heavy uses – (compulsory on models „HEAVY DUTY” wth 60 Hz frequency)			
	for different voltages and frequencies from the standard (400V/50Hz)			
	On request we can supply: - stainless steel guard instead of the ABS safety cover; - control panel with electromechanic timers.			

Standard equipment:

- Stainless steel spiral tool and bowl
- ABS safety bowl guard
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

SPIRAL MIXERS WITH REMOVABLE BOWL MOD. "EASY E"

Code	Spiral mixers with removable bowl mod. "EASY E" complete with a 50 programs computer			Photos
9552	80 Kg. dough capacity			
9553	120 Kg. dough capacity			
9554	160 Kg. dough capacity			
9555	200 Kg. dough capacity			
9556	250 Kg. dough capacity			
9557	300 Kg. dough capacity			
	Spiral mixers with removable bowl mod. "EASY E - HEAVY DUTY" (increase for stronger motor and gear box) complete with a 50 programs computer			
9552	80 Kg. dough capacity			
9553	120 Kg. dough capacity			
9554	160 Kg. dough capacity			
9555	200 Kg. dough capacity			
9556	250 Kg. dough capacity			
9557	300 Kg. dough capacity			
	* Additional trolleys			
8552	80 Kg. dough capacity			
8553	120 Kg. dough capacity			
8554	160 Kg. dough capacity			
8555	200 Kg. dough capacity			
8556	250 Kg. dough capacity			
8557	300 Kg. dough capacity			
	* Accessories			
	additional price for temperature display complete with probe			
	scraper			
	additional price for stainless steel version quotation on request			
	additional price for double transmission on mixing tool; - recommended for very hard dough and heavy uses – (compulsory on models „HEAVY DUTY” wth 60 Hz frequency)			
	for different voltages and frequencies from the standard (400V/50Hz)			
	Please specify if machines are going to be combined with the elevator			

Standard equipment:

- Stainless steel spiral arm
- Stainless steel bowl
- ABS safety bowl guard
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards
- Hydraulic connections

SPIRAL MIXERS WITH FIXED BOWL MOD. "FAST"

Code	Spiral mixers with fixed bowl Mod. "FAST" complete with timers for 1 st e 2 nd speed			Photos
9531	50 Kg. dough capacity			
9532	80 Kg. dough capacity			
9533	120 Kg. dough capacity			
9534	160 Kg. dough capacity			
9535	200 Kg. dough capacity			
*	Accessories			
	back side controls			
	bowl scraper			
	temperature probe complete with scraper (only for version with a 50 programs computer)			
	for different voltages and frequencies from the standard (400V/50Hz)			
	On request we can supply: - stainless steel guard instead of the ABS safety cover; - control panel with a 50 programs computer			

Standard equipment:

- Stainless steel spiral tool
- Stainless steel bowl
- ABS safety bowl guard
- wheels
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

SPIRAL MIXERS WITH REMOVABLE BOWL MOD. "FAST A"

Code	Spiral mixers with removable bowl mod. "FAST A" complete with timers for 1 st e 2 nd speed			Photos
9553	120 Kg. dough capacity			
9554	160 Kg. dough capacity			
9555	200 Kg. dough capacity			
9557	300 Kg. dough capacity			
*	Additional trolleys			
8553	120 Kg. dough capacity			
8554	160 Kg. dough capacity			
8555	200 Kg. dough capacity			
8557	300 Kg. dough capacity			
*	Accessories			
	bowl scraper			
	temperature probe complete with scraper (only for version with a 50 programs computer)			
	for different voltages and frequencies from the standard (400V/50Hz)			
	On request we can supply: - stainless steel guard instead of the ABS safety cover; - control panel with a 50 programs computer			
	Please specify if machines are going to be combined with the elevator			

Standard equipment:

- Stainless steel spiral tool
- Stainless steel bowl
- ABS safety bowl guard
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

OVERTURNABLE SPIRAL MIXERS MOD. "EASY R"

Code	Overtunable spiral mixers mod. "EASY RL" complete with a 50 programs computer			Photos
9583	120 Kg. dough capacity discharge on table			
9584	160 Kg. dough capacity discharge on table			
9585	200 Kg. dough capacity discharge on table			
9586	250 Kg. dough capacity discharge on table			
*	Overtunable spiral mixers mod. "EASY RH" complete with a 50 programs computer			
9583	120 Kg. dough capacity discharge up to 1,8 meter			
9584	160 Kg. dough capacity discharge up to 1,8 meter			
9585	200 Kg. dough capacity discharge up to 1,8 meter			
9586	250 Kg. dough capacity discharge up to 1,8 meter			
*	Overtunable spiral mixers mod. "EASY RB" complete with a 50 programs computer			
9583	120 Kg. dough capacity discharge on both sides			
9584	160 Kg. dough capacity discharge on both sides			
9585	200 Kg. dough capacity discharge on both sides			
9586	250 Kg. dough capacity discharge on both sides			
*	Accessories			
	additional price for temperature display complete with probe			
	additional price for stronger motor and gear box			
	additional price for stainless steel version	quotation on request		
	additional price for double transmission on mixing tool; - recommended for very hard dough and heavy uses - (compulsory on models „HEAVY DUTY” with 60 Hz frequency)			
	for different voltages from the standard (400V/50Hz)			
	On request we can supply: - stainless steel guard instead of the ABS safety cover; - control panel with electromechanic timers.			

Please specify the following:

- the standard version of this machine is with the left side discharge. The version with the right side discharge is supplied at the same price but the delivery time will be longer than the standard version
- exact discharge height
- exact ceiling height of the laboratory
- available electrical current kW

Standard equipment:

- Stainless steel spiral tool
 - Stainless steel bowl
 - ABS safety bowl guard
 - 5 meters of fire resistant cable and EEC plug 3P + E + N
 - Construction according to current accident prevention, hygiene and electrical standards
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“NUOVA VITTORIA” MIXERS

Code	"Nuova Vittoria" mixers complete with timers for 1 st e 2 nd speed			Photos
9564	150 Kg. dough capacity discharge on table			
9564	150 Kg. dough capacity discharge up to 2,1 meters			
9565	200 Kg. dough capacity discharge on table			
9565	200 Kg. dough capacity discharge up to 2,1 meters			
9566	250 Kg. dough capacity discharge on table			
9566	250 Kg. dough capacity discharge up to 2,1 meters			
9567	300 Kg. dough capacity discharge on table			
9567	300 Kg. dough capacity discharge up to 2,1 meters			
* Accessories				
	prearrangement for possible modification from discharge on table to discharge up to 2,1 meter and vice versa			
	bowl scraper			
	extra price for discharge height higher than 2,1 meter and within 2,8 meter each 10 cm or fraction			
	for different voltages and frequencies from the standard (400V/50Hz)			
	On request offers for discharge heights higher than 2.8 meter			
	On request we can supply: - control panel with a 50 programs computer			
	Please specify the following: -discharging side (right or left) -exact discharge height -exact ceiling height of the laboratory -available electrical current KW			

Standard equipment:

- Stainless steel kneading tool
- Stainless steel bowl
- Stainless steel protection
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

INDUSTRIAL MIXERS AND INDUSTRIAL LINES

Code	Industrial mixers mod. "SYNCROMIX 600"			Photos
9598	600 Kg. dough capacity, alternate current operation			
9598	600 Kg. dough capacity, direct current operation			
Quotation for different versions upon request				
8598	additional trolley for SYNCROMIX 600			
*	Double column elevator mod. "SRD29"			
9893	to discharge on automatic dough feeder			
*	Accessories:			
	rotating and bowl cleaning device			
Quotation upon request for different discharge heights				
*	Hopper with pneumatic dough feeding mod. "DPV1000"			
9785	1000 Kg. dough capacity hopper			
for different voltages and frequencies from the standard (400V/50Hz)				

Standard equipment:

- Parts in touch with the product entirely in stainless steel
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

ELEVATORS

Code	Single column elevators			Photos
9822	mod. SR 14 discharge height mt. 1,40			
9842	mod. SR 18 discharge height mt. 1,80			
9862	mod. SR 21 discharge height mt. 2,10			
9872	mod. SR 26 discharge height mt. 2,60			
9893	mod. SR 29 discharge height mt. 2,90			
*	Double column elevators			
9826	mod. SRD 14 discharge height mt. 1,40			
9846	mod. SRD 18 discharge height mt. 1,80			
9866	mod. SRD 21 discharge height mt. 2,10			
9876	mod. SRD 26 discharge height mt. 2,60			
*	Accessories:			
	rotating and bowl cleaning device			
	extra price for bowl fasteners (a couple) for elevator to be connected on trolleys of double arm mixers mod. IBT120÷300, spiral mixers mod. FAST A and for planetary mixers bowls from 40÷120 lt. already in use by the customer			
	Please contact us for estimate costs for bowl fasteners for elevator to be connected on trolleys not manufactured by Pietro Berto			
*	Vertical elevators			
9881	mod. S1R-unidirectional discharge height mt. 1,80			
9885	mod. S2R-bidirectional discharge height mt. 1,80			
	for different voltages and frequencies from the standard (400V/50Hz)			
	Please specify the following: -discharging side (right or left) -type and capacity of trolley and of bowl to lift -if the bowl/trolley has the fasteners -discharge height -exact ceiling height of the laboratory -discharging side (right or left) both in machines with two discharge sides. -for estimate costs for higher discharge please contact Pietroberto s.r.l.(mod. S1R and S2R)			

Standard equipment:

- Structure on wheels (only mod. SR and SRD)
 - Ascent speed according to the accident prevention standards
 - Safety device for electrical and mechanical ascent / descent
 - 5 meters of fire resistant cable and EEC plug 3P + E + N
 - Construction according to current accident prevention, hygiene and electrical standards
-

VOLUMETRIC DIVIDERS

Code	Piston-type volumetric dividers mod. "V" without hopper			Photos
9741	mod. V5 from 80 to 700 gr. of dough			
9742	mod. V10 from 160 to 1200 gr. of dough			
9743	mod. V15 from 320 to 1800 gr. of dough			
9746	mod. V2 from 40 to 300 gr. of dough (with 2-row)			
Available stainless steel hoppers, teflon coated inside				
4806	65 Kg. dough capacity			
4806	150 Kg. dough capacity			
4806	200 Kg. dough capacity			
4806	300 Kg. dough capacity			
Additional price for stainless steel version				
Accessories for "V5", "V10" and "V15" models				
	Additional weight doubling belt			
	Rounding unit			
	Model for pastry			
for different voltages and frequencies from the standard (400V/50Hz)				
Please specify the following: if it has to be connected to other machines, please specify what type				

Standard equipment:

- Automatic lubrication system, low oil consumption
- Stainless steel protection
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

VOLUMETRIC DIVIDERS

Code	Piston-type volumetric dividers mod. "VD" without hopper The standard version is in stainless steel			Photos
9741	mod. VD1 from 30 to 300 gr. of dough			
9741	mod. VD5 from 60 to 600 gr. of dough			
9742	mod. VD8 from 100 to 1000 gr. of dough			
9742	mod. VD10 from 140 to 1400 gr. of dough			
9743	mod. VD15 from 450 to 2000 gr. of dough			
9746	mod. VD2 from 30 to 300 gr. of dough (with 2-row)			
*	Piston-type volumetric dividers with rounding unit mod. "VD R" without hopper The standard version is in stainless steel			
9741	mod. VDR1 from 30 to 300 gr. of dough			
9741	mod. VDR5 from 60 to 600 gr. of dough			
9742	mod. VDR8 from 100 to 1000 gr. of dough			
9742	mod. VDR10 from 140 to 1400 gr. of dough			
9743	mod. VDR15 from 450 to 2000 gr. of dough			
9746	mod. VDR2 from 30 to 300 gr. of dough (with 2-row)			
	Available stainless steel hoppers, teflon coated inside:			
4806	50 Kg. dough capacity			
4806	80 Kg. dough capacity			
4806	100 Kg. dough capacity			
4806	150 Kg. dough capacity			
4806	200 Kg. dough capacity			
*	Accessories			
	moulding plate on the exit belt (only for mod. VD)			
	motorized flour sprinkler on the exit belt after the rounding device (only for mod. VDR)			
	socle to increase divider height			
	for different voltages and frequencies from the standard (400V/50Hz)			
	Please specify the following: if it has to be connected to other machines, please specify what type			

Standard equipment:

- Flour sprinkler (only for mod. VD)
- Stainless steel protection
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

VOLUMETRIC DIVIDERS

Code	Hydraulic volumetric divider mod. "OMEGA" without hopper and complete with heat exchanger			Photos
9747	mod. OMEGA1 from 150 to 600 gr. of dough (1 piece) from 50 to 150 gr. of dough (2 pieces)			
9747	mod. OMEGA3 from 200 to 1600 gr. of dough (1 piece) from 100 to 600 gr. of dough (2 pieces)			
9747	mod. OMEGA4 from 300 to 3300 gr. of dough (1 piece) from 150 to 1400 gr. of dough (2 pieces)			
	Available stainless steel hoppers, non teflon coated inside			
4806	150 Kg. dough capacity			
4806	250 Kg. dough capacity			
4806	350 Kg. dough capacity			
	Available stainless steel hoppers, teflon coated inside			
4806	150 Kg. dough capacity			
4806	250 Kg. dough capacity			
4806	350 Kg. dough capacity			
	Additional price for stainless steel version			
*	Accessories:			
	socle to increase divider height			
	extra price for outlet belt for particular inclinations			
	model for pastry			
	oversize heat exchanger			
	rounding unit			
	double exit belts with variable speed on one row			
	hopper oil device (only for teflon coated hopper)			
	oversized hydraulic power unit to produce 3100 pieces/hr			
	lateral discharge (only OMEGA 3 and 4)			
	computer			
	for different voltages and frequencies from the standard (400V/50Hz)			
	Please specify the following: If it has to be connected to other machines, please specify what type			

Standard equipment:

- Heat exchanger
- Safety guard in plexiglas
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards
- Ejection device controlled on two sides

ROUNDERS

Code	Conical rounders			Photos
9021	mod. C1 from 100 to 1200 gr of dough			
9022	mod. C2 from 400 to 2500 gr of dough			
9023	mod. C3 from 700 to 3500 gr of dough			
	Additional price for stainless steel version			
	Accessories for C1, C2, C3:			
	motorized outlet belt			
	Extra price for:			
	teflon coated cone			
	heated air blowing device			
	oil sprinkler unit			
*	Winding rounder			
9011	mod. WR1 weight range from 30 to 300 gr (*) with non teflon coated worm conveyor			
9011	mod. WR2 weight range from 20 to 800 gr (*) with non teflon coated worm conveyor			
	Additional price for worm conveyor			
	Additional price for teflon coated worm conveyor			
	for different voltages and frequencies from the standard (400V/50Hz)			
	(*) Please specify the following: Specify what type of dough you intend to work and the weight you wish to obtain			

Standard equipment:

- Cone in cast aluminium (for conical rounders only)
- Teflon treated conveyors around the cone (for conical rounders only)
- Stainless steel flour sprinkler (for conical only)
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

LOAF MOULDERS

Code	Loaf moulders			Photos
9351	mod. SPEED with a 4-cylinder laminating group			
9351	mod. SPEED 2 with a 4-cylinder laminating group			
9351	Cup elevator			
	Connection cup elevator with SPEED - SPEED 2			
*	Accessories: SPEED			
	Additional price for stainless steel version			
	side guides			
	Motorized pressure board (SPEED only)			
	Knives in pressure board for cut with 1 knife			
	Additional knife			
*	Accessories: SPEED 2			
	Additional price for stainless steel version			
	side guides			
	Knives in pressure board for cut with 1 knife			
	Additional knife			
	for different voltages and frequencies from the standard (400V/50Hz)			
	Please specify: if the machine is connected to others, please send all relating information			

Standard equipment:

- Possible connection with other machines
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

PREFERMENTATION PROOFERS

Codice	Prefermentation proofers			Photos
9260	mod. CPG 96 pockets			
9260	mod. CPG 180 pockets			
Additional price for stainless steel version				
*	Accessories for CPG96 and CPG180:			
	temperature control heating system			
	automatic water feeding steam generator, humidifier, dehumidifier and aspirator			
	remote electric control			
	central control system operated by a PLC			
9261	mod. CPG 256 pockets			
9262	mod. CPG 320 pockets			
9263	mod. CPG 400 pockets			
9263	mod. CPG2- 400 pockets with double entry, exit belt and opening of all doors (to double the hourly production)			
9266	mod. CPG 600 pockets			
Additional price for stainless steel version				
*	Accessories for models CPG 256-320-400, CPP 600 and CPG2-400:			
	temperature control heating system			
	automatic water feeding steam generator, humidifier, dehumidifier and aspirator			
	remote electric control			
	central control system operated by a PLC			
	unidirectional exit belt with opening of all doors			
	bidirectional exit belt with opening of all doors			
for different voltages and frequencies from the standard (400V/50Hz)				
Special versions upon request				
	Please specify the following: Inform when coupled with other machines (loaf moulders, rounders), specifying the type, working position and door dimensions of the room.			

Standard equipment:

- Antimould germicide lamp
- Adaptability to other machines
- Right or left discharge side
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

DIVIDERS

Code	Hydraulic dividers			Photos
9723	semi-automatic 20 division square bowl from 150 to 1000 gr			
9723	semi-automatic 30 division square bowl from 100 to 660 gr			
9723	semi-automatic 10/20 division square bowl from 300 to 1800 gr (10 div.) and from 150 to 900 gr (20 div.)			
9723	semi-automatic 15/30 division square bowl from 200 to 1200 gr (15 div.) and from 100 to 600 gr (30 div.)			
9723	automatic 20 division square bowl from 150 to 1000 gr			
9723	automatic 30 division square bowl from 100 to 660 gr			
9723	automatic 10/20 division square bowl from 300 to 1800 gr (10 div.) and from 150 to 900 gr (20 div.)			
9723	automatic 15/30 division square bowl from 200 to 1200 gr (15 div.) and from 100 to 600 gr (30 div.)			
* "Butter pressing" hydraulic machine				
9723	mod. automatic			
* Manual hexagonal divider				
9715	37 divisions from 30 to 130 gr			
* Hydraulic automatic hexagonal dividers				
9724	37 divisions from 30 to 160 gr			
9724	37 divisions from 45 to 220 gr			
	Additional price for stainless steel version			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- Stainless steel dough cutting blades
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

BREAD GRINDER AND FLOUR SIFTER

Code	Bread grinder			Photos
9901	Stainless steel bread grinder mod. MP (small type)			
9901	Stainless steel bread grinder mod. MG (big type)			
*	Accessories			
	additional filter for MP model			
	additional filter for MG model			
*	Flour sifter			
9905	mod. S100 vibrating system flour sifter			
*	Accessories			
	magnet metal detection			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

DIVIDERS/ROUNDERS

Codice	Manual (manual dividing and manual rounding)			Photos
9756	mod. DR 4 for 36 divisions from 35 to 110 gr			
9751	mod. DR 3 for 30 divisions from 25 to 90 gr			
9751	mod. DR 4 for 30 divisions from 40 to 135 gr			
9754	mod. DR 4 for 22 divisions from 60 to 220 gr			
9753	mod. DR 4 for 15 divisions from 150 to 360 gr			
*	Accessories			
5940	additional plate (specify type of machine)			
*	Semi-automatic (automatic dividing and manual rounding)			
9757	mod. DRS 4 for 36 divisions from 35 to 110 gr			
9756	mod. DRS 3 for 30 divisions from 25 to 90 gr			
9757	mod. DRS 4 for 30 divisions from 40 to 135 gr			
9757	mod. DRS 4 for 22 divisions from 60 to 220 gr			
9757	mod. DRS 4 for 15 divisions from 150 to 360 gr			
*	Accessories			
5940	additional plate (specify type of machine)			
*	Automatic (automatic dividing and automatic rounding)			
9757	mod. DRA 4 for 36 divisions from 35 to 110 gr			
9756	mod. DRA 3 for 30 divisions from 25 to 90 gr			
9757	mod. DRA 4 for 30 divisions from 40 to 135 gr			
9757	mod. DRA 4 for 22 divisions from 60 to 220 gr			
9757	mod. DRA 4 for 15 divisions from 150 to 360 gr			
*	Accessories			
5940	additional plate (specify type of machine)			
	Additional price for stainless steel version			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- N°3 plates
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

MOULDERS

Code	Moulders			Photos
9312	2-cylinder moulder mod. "Super Mec" 500 mm. width			
9312	2-cylinder moulder mod. "Super Mec" 500 mm. width and outfeed belt with fixed moulding plate			
9312	2-cylinder moulder mod. "Super Mec" 600 mm. width			
9312	2-cylinder moulder mod. "Super Mec" 600 mm. width and outfeed belt with fixed moulding plate			
9312	4-cylinder moulder mod. "Super Mec" 600 mm. width			
9312	4-cylinder moulder mod. "Super Mec" 600 mm. width and outfeed belt with fixed moulding plate			
9312	4-cylinder moulder mod. "Super Mec" 600 mm. width INOX			
9312	4-cylinder moulder mod. "Super Mec" 600 mm. width and outfeed belt with fixed moulding plate INOX			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- Rotating wheels
- Equipped with infeed belt
- Equipped with product collecting table
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

MOULDERS

Code	Moulders			Photos
9312	2-cylinder moulder mod. emme2C 550 mm. width			
9312	2-cylinder moulder mod. emme2C 550 mm. width and outfeed belt with fixed moulding plate also for production of loafs, tin bread and baguettes			
9312	2-cylinder moulder mod. emme2C 550 mm. width and outfeed belt with motorized moulding plate also for production of loafs, tin bread and baguettes			
Additional price for stainless steel version				
9315	4-cylinder moulder mod. emme4C 550 mm. width			
9315	4-cylinder moulder mod. emme4C 550 mm. width and outfeed belt with fixed moulding plate also for production of loafs, tin bread and baguettes			
9315	4-cylinder moulder mod. emme4C 550 mm. width and outfeed belt with motorized moulding plate also for production of loafs, tin bread and baguettes			
*	Accessories:			
	additional moulding plate			
	1 row sides (tin bread unit)			
	2 row sides (tin bread unit)			
Additional price for stainless steel version				
for different voltages and frequencies from the standard (400V/50Hz)				

Standard equipment:

- Rotating wheels
- Equipped with infeed belt
- Equipped with product collecting tables
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

BAGUETTES MOULDERS

Code	Baguettes moulders			Photos
9324	baguette moulder 700 mm. width			
9324	baguette moulder 700 mm. width with motorized outfeed belt			
*	Accessories:			
	device for coupling with prefermentation proofer			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- Rotating wheels
- Equipped with product collecting table
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

MULTIFUNCTION CIABATTA DIVIDERS

	<i>Available in 4 models, it allows to break both hard and soft dough's with water percentage of up to 80%, and is especially suitable for the production of ciabatta breads of different formats, cut bread and rolled up bread.</i>			
Code	Ciabatta dividers mod. "SP"			Photos
9733	mod. SP 1.3 M weight range from 25 up to 800 gr., 1-2 or 3 rows suitable for (gauging) and cutting of soft dough as ciabatta, machine equipped with mechanized hopper with pr laminating device and electronic weight adjustment			
9733	mod. SP 1.3 A weight range from 25 up to 800 gr., 1-2 or 3 rows suitable for (gauging) and cutting of soft dough as ciabatta, machine equipped with mechanized hopper with pr laminating device and programmable electronic calculator for weight adjustment			
9733	mod. SP 1.6 M weight range from 25 up to 1300 gr., 1-2-3-4-5 or 6 rows suitable for (gauging) and cutting of soft dough as ciabatta, machine equipped with mechanized hopper with prelaminating device and electronic weight adjustment			
9733	mod. SP 1.6 A weight range from 25 up to 1300 gr., 1-2-3-4-5 or 6 rows suitable for (gauging) and cutting of soft dough as ciabatta, machine equipped with mechanized hopper with prelaminating device and programmable electronic calculator for weight adjustment			
	Accessories:			
8733	Two-way out-feed belt			
	Fixed moulding plate on the two-way out-feed belt			
	Extended outfeed belt			
	Fixed moulding plate on the extended outfeed belt			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- Rotating wheels
- Stainless steel protection
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

GUILLOTINE DIVIDERS

Code	Guillotine divider "SP 2.2"			Photos
9733	mod. SP 2.2 A with 1-2-3-4-5 rows, weight range from 40 up to 1000 for the production of ciabatta, ciabattina and zocchetto made up of: -automatic feeding hopper -one unit for cutting the dough in strips -one guillotine for cutting the dough in strips of variable length -programmable electronic calculator for weight adjustment -automatic loading on trays with trays magazine			
9733	mod. SP 2.2 A without automatic loading on trays			
*	Accessories:			
	1 row extra frame			
	2 rows extra frame			
	3 rows extra frame			
	4 rows extra frame			
	5 rows extra frame			
	for different voltages and frequencies from the standard (400V/50Hz)			
	See page 45 for the automatic dough feeder			

Standard equipment:

- n°1 frame
- Rotating wheels
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

AUTOMATIC GROUPS

Code	Automatic group "GAM 1.3"			Photos
9451	<p>mod GAM 1.3 M weight range from 25 up to 800 gr. made up of:</p> <ul style="list-style-type: none"> -a 1-2 or 3-row divider with automatic feeding hopper -continuous feeding device for dividing group -electronic weight adjustment -Ist and IInd 4-cylinder moulder 400 mm. width -outlet of IInd moulder on bench 			
9451	<p>mod GAM 1.3 A weight range from 25 up to 800 gr. made up of:</p> <ul style="list-style-type: none"> -a 1-2 or 3-row divider with automatic feeding hopper -continuous feeding device for dividing group -programmable electronic calculator for weight adjustment -Ist and IInd 4-cylinder moulder 400 mm. width -outlet of IInd moulder on bench 			
*	Automatic group "GAM 2.3"			
9451	<p>mod GAM 2.3 M weight range from 25 up to 800 gr. made up of:</p> <ul style="list-style-type: none"> -a 1-2 or 3-row divider with automatic feeding hopper -continuous feeding device for dividing group -electronic weight adjustment - Ist 4-cylinder moulder 400 mm. width and IInd 4-cylinder moulder 550 mm. width -rotating motorized belt for lateral outlet -outlet of IInd moulder on bench 			
9451	<p>mod GAM 2.3 A weight range from 25 up to 800 gr. made up of:</p> <ul style="list-style-type: none"> -a 1-2 or 3-row divider with automatic feeding hopper -continuous feeding device for dividing group -programmable electronic calculator for weight adjustment - Ist 4-cylinder moulder 400 mm. width and IInd 4-cylinder moulder 550 mm. width -rotating motorized belt for lateral outlet -outlet of IInd moulder on bench 			
*	Automatic group "GAM 3.3"			
9451	<p>mod GAM 3.3 M weight range from 25 up to 800 gr. made up of:</p> <ul style="list-style-type: none"> -a 1-2 or 3-row divider with automatic feeding hopper -continuous feeding device for dividing group -electronic weight adjustment - Ist 4-cylinder moulder 400 mm. width and detached IInd 4-cylinder moulder 550 mm. width -outlet of IInd moulder on bench 			

9451	mod GAM 3.3 A weight range from 25 up to 800 gr. made up of: -a 1-2 or 3-row divider with automatic feeding hopper -continuous feeding device for dividing group -programmable electronic calculator for weight adjustment - 1 st 4-cylinder moulder 400 mm. width and detached 2 nd 4-cylinder moulder 550 mm. width - outlet of 2nd moulder on bench			
	On request for all models 2nd 2-cylinder moulder without additional price			
*	Model GAM 1.3 - Extra price for:			
	outlet belt (400 mm. width) instead of bench			
	outlet belt with motorized moulding plate (400 mm. width) instead of bench			
	back side controls			
*	Models GAM 2.3 and GAM 3.3 - Extra price for:			
	outlet belt (550 mm. width) instead of bench			
	outlet belt with motorized moulding plate (550 mm. width) instead of bench			
	back side controls			
	moulding plate on the bridge belt			
*	On request for all models:			
	frame completely in stainless steel	quotation on request		
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- Rotating wheels
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

AUTOMATIC GROUPS

Code	Automatic group "GAM 1.6"			Photos
9452	mod. GAM 1.6 M weight range from 25 up to 1300 gr. made up of: -a 1-2-3-4-5 or 6-row divider with automatic feeding hopper -continuous feeding device for dividing group -electronic weight adjustment -I st and II nd 4-cylinder moulder 550 mm. width -rotating motorized belt for lateral outlet - outlet of IInd moulder on bench			
9452	mod GAM 1.6 A weight range from 25 up to 1300 gr. made up of: -a 1-2-3-4-5 or 6-row divider with automatic feeding hopper -continuous feeding device for dividing group -programmable electronic calculator for weight adjustment -I st and II nd 4-cylinder moulder 550 mm. width -rotating motorized belt for lateral outlet - outlet of IInd moulder on bench			
*	Automatic group "GAM 3.6"			
9452	mod. GAM 3.6 M weight range from 25 up to 1300 gr. made up of: -a 1-2-3-4-5 or 6-row divider with automatic feeding hopper -continuous feeding device for dividing group -electronic weight adjustment - I st 4-cylinder moulder 550 mm. width and <u>detached</u> II nd 4-cylinder moulder 550 mm. width - outlet of IInd moulder on bench			
9452	mod GAM 3.6 A weight range from 25 up to 1300 gr. made up of: -a 1-2-3-4-5 or 6-row divider with automatic feeding hopper -continuous feeding device for dividing group -programmable electronic calculator for weight adjustment - I st 4-cylinder moulder 550 mm. width and detached II nd 4-cylinder moulder 550 mm. width - outlet of IInd moulder on bench			
	On request for all models IInd 2-cylinder moulder without additional price			
	Models GAM 1.6 and GAM 3.6			
	Extra price for:			
	outlet belt			
	outlet belt with motorized moulding plate			
	back side controls			
	moulding plate on the bridge belt			
	Motorized hopper with horizontal and vertical conveyors necessary when the automatic group is connected with automatic dough feeder mod. DPG5 or DPG5SD			

	On request for all models:		
	frame completely in stainless steel	quotation on request	
	for different voltages and frequencies from the standard (400V/50Hz)		
	See page 45 for the automatic dough feeder		

Standard equipment:

- Rotating wheels
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

AUTOMATIC GROUPS

Code	Automatic group "RIDA"			Photos
9451	mod RIDA 1.3 M weight range from 25 up to 800 gr. made up of: -a 1-2 or 3-row divider with automatic feeding hopper -continuous feeding device for dividing group -electronic weight adjustment -4-cylinder moulder 400 mm. width			
9451	mod RIDA 1.3 A weight range from 25 up to 800 gr. made up of: -a 1-2 or 3-row divider with automatic feeding hopper -continuous feeding device for dividing group -programmable electronic calculator for weight adjustment -4-cylinder moulder 400 mm. width			
	On request for all models 2-cylinder moulder without additional price			
*	Extra price for:			
	outlet belt with fixed moulding plate			
	back side controls			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- Rotating wheels
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

AUTOMATIC GROUPS

Code	Automatic groups "AG - 1M"			Photos
9471	mod. AG - 1M with 1-2-3-4-5 rows, weight range from 40 up to 1000 for the production of ciabatta, ciabattina, zoccoletto, and rolled bread made up of: -one divider for cutting the dough in strips -one guillotine for cutting the dough in strips of variable length -one 4 cylinder moulders -automatic loading on trays with trays magazine			
9471	mod. AG - 1M with 1-2-3-4-5 rows, weight range from 40 up to 1000 for the production of ciabatta, ciabattina, zoccoletto, and rolled bread made up of: -one divider for cutting the dough in strips -one guillotine for cutting the dough in strips of variable length -one 4 cylinder moulders			
	Motorized hopper with horizontal and vertical conveyors necessary when the AG-1M is connected with automatic dough feeder mod. DPG5 or DPG5SD			
*	Accessories:			
	1 row extra frame			
	2 rows extra frame			
	3 rows extra frame			
	4 rows extra frame			
	5 rows extra frame			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- stainless steel version
- n°1 frame
- Rotating wheels
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

DOUGH FEEDERS

Code	Automatic dough feeders			Photos
9781	Automatic dough feeder mod. DPG5 including the connection to the automatic group hopper			
	Extra price for:			
	outlet belt (length up to 2 meters)			
9781	Automatic dough feeder mod. DPG5SD with direct discharge including the connection to the automatic group hopper			
	Extra price for:			
	outlet belt			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- Rotating wheels
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

PLANETARY MIXERS MOD. MIX

Code	Planetary mixers			Photos
9124	Planetary mixer 40 lt with variable speed and automatic bowl lifting			
*	Accessories:			
4821	additional stainless steel bowl			
5835	stainless steel spiral tool			
	set of tools and bowl for reduction to 20 lt.			
	bowl trolley			
	thick wire whisk			
9126	Planetary mixer 60 lt with variable speed and automatic bowl lifting			
*	Accessories:			
4821	additional stainless steel bowl			
5835	stainless steel spiral tool			
	set of tools and bowl for reduction to 30 lt.			
	bowl trolley			
	thick wire whisk			
	Additional price for stainless steel	quotation on request		
*	Accessories:			
	electric burner for MIX 40 and MIX 60			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- tools (thin wire whisk, spatula and hook)
- For capacity reduction set: thin wire whisks, hook and spatula (spiral tool is not available)
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

PLANETARY MIXER MOD. "BLUEMIX"

Code	Planetary mixer			Photos
9164	Planetary mixer 40 lt. with 3 speeds and with <i>manual bowl lifting</i>			
9164	Planetary mixer 40 lt. with electronic variable speed and with <i>manual bowl lifting</i>			
*	Accessories:			
	Electric bowl heater			
	Additional stainless steel bowl			
	Set of tools and bowl for reduction to 20 lt.			
	Whisk with 4 mm diameter thin wires			
	Whisk with 6 mm diameter thin wires			
	Reinforced whisk with 6 mm diameter thin wires			
	Spiral tool			
	Spatula			
	Scraper			
	Bowl trolley			
	Additional price for automatic bowl lifting			
	Additional price for stainless steel			
	Additional price for voltage and frequency 230/50 (only for 3 speeds version)			
9166	Planetary mixer 60 lt. with 3 speeds and with <i>manual bowl lifting</i>			
9166	Planetary mixer 60 lt. with electronic variable speed and with <i>manual bowl lifting</i>			
*	Accessories:			
	Electric bowl heater			
	Additional stainless steel bowl			
	Set of tools and bowl for reduction to 40 lt.			
	Whisk with 4 mm diameter thin wires			
	Whisk with 6 mm diameter thin wires			
	Reinforced whisk with 6 mm diameter thin wires			
	Spiral tool			
	Spatula			
	Scraper			
	Bowl trolley			
	Additional price for automatic bowl lifting			
	Additional price for stainless steel			
	Additional price for voltage and frequency 220/50-60 (only for 3 speeds version)			
	Additional price for voltage and frequency 220/50-60 (only for electronic variable speed version)			

9168	Planetary mixer 80 lt. with 3 speeds and with <i>electric bowl lifting</i>			
9168	Planetary mixer 80 lt. with electronic variable speed and with <i>electric bowl lifting</i>			
*	Accessories:			
	Additional stainless steel bowl			
	Whisk with 4 mm diameter thin wires			
	Whisk with 6 mm diameter thin wires			
	Reinforced whisk with 6 mm diameter thin wires			
	Stainless steel spiral tool			
	Stainless steel spatula			
	Scraper			
	Additional price for stainless steel			
	Additional price for voltage and frequency 220/50-60 (only for 3 speeds version)			
	Additional price for voltage and frequency 220/50-60 (only for electronic variable speed version)			
9168	Planetary mixer 100 lt. with 3 speeds and with <i>electric bowl lifting</i>			
9168	Planetary mixer 100 lt. with electronic variable speed and with <i>electric bowl lifting</i>			
*	Accessories:			
	Additional stainless steel bowl			
	Whisk with 4 mm diameter thin wires			
	Whisk with 6 mm diameter thin wires			
	Reinforced whisk with 6 mm diameter thin wires			
	Stainless steel spiral tool			
	Stainless steel spatula			
	Scraper			
	Additional price for stainless steel			
	Additional price for voltage and frequency 220/50-60 (only for 3 speeds version)			
	Additional price for voltage and frequency 220/50-60 (only for electronic variable speed version)			
*	Accessories for all models:			
	Additional price for single phase voltage or electrical plant under UL standards			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- Thin wires whisk, spatula and spiral tool
- For capacity reduction set: Thin wires whisk, spatula and spiral tool
- Stainless steel bowl with wheels (only for version 80 and 100 lt.)
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

9168	Planetary mixer 130 lt. with 3 speeds and with <i>electric bowl lifting</i>			
9168	Planetary mixer 130 lt. with electronic variable speed and with <i>electric bowl lifting</i>			
*	Accessories:			
	Additional stainless steel bowl			
	Whisk with 4 mm diameter thin wires			
	Reinforced whisk with 6 mm diameter thin wires			
	Stainless steel spiral tool			
	Stainless steel spatula			
	Scraper			
	Additional price for stainless steel			
	Additional price for voltage and frequency 220/50-60 (only for 3 speeds version)			
	Additional price for voltage and frequency 220/50-60 (only for electronic variable speed version)			
9168	Planetary mixer 160 lt. with 3 speeds and with <i>electric bowl lifting</i>			
9168	Planetary mixer 160 lt. with electronic variable speed and with <i>electric bowl lifting</i>			
*	Accessories:			
	Additional stainless steel bowl			
	Whisk with 4 mm diameter thin wires			
	Reinforced whisk with 6 mm diameter thin wires			
	Stainless steel spiral tool			
	Stainless steel spatula			
	Scraper			
	Additional price for stainless steel			
	Additional price for voltage and frequency 220/50-60 (only for 3 speeds version)			
	Additional price for voltage and frequency 220/50-60 (only for electronic variable speed version)			
*	Accessories for all models:			
	Additional price for single phase voltage or electrical plant under UL standards			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- Thin wires whisk, spatula and spiral tool
- For capacity reduction set: Thin wires whisk, spatula and spiral tool
- Stainless steel bowl with wheels (only for version 80 and 100 lt.)
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

DOUGH SHEETERS

Code	Dough sheeter "RUNNER"			Photos
9655	with belts 500 x 1400 mm.			
9655	with belts 500 x 1800 mm.			
9655	with belts 500 x 2000 mm.			
9656	with belts 600 x 2000 mm.			
9656	with belts 600 x 2400 mm.			
9656	with belts 600 x 2800 mm.			
*	Extra price for (only for mod. 600):			
	Three phases version with inverter (to change the belts and cylinders speed)			
	Cutting device			
	Cutting rollers			
	Stainless steel version (600 model only)			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- n°2 rolling pins
- double controls: joystick and pedals for model 600 only
- Dough collecting table
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

AUTOMATIC DOUGH SHEETERS

Code	Automatic dough sheeter "RUNNER A"			Photos
	The standard version with stainless steel frame and 100 programs touch screen control panel			
9666	with belts 670 x 2800 mm. one movable winder on the right hand side included			
9666	with belts 670 x 3200 mm. one movable winder on the right hand side included			
9666	with belts 670 x 3800 mm. one movable winder on the right hand side included			
*	Accessories:			
	Additional price for voltage and frequency 220/50-60			
	Cutting device			
	Cutting rollers			
	Additional price for electrical plant under UL standards			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- n°2 rolling pins
- Dough collecting table
- Motorized flour sprinkler
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

GRINDERS AND SUGAR MILL

Code	Grinders			Photos
9612	2-cylinder grinder			
	Additional price for stainless steel version			
9612	2-cylinder grinder with almond grinder device			
	Additional price for stainless steel version			
9614	3-cylinder grinder 400 mm width			
9614	3-cylinder grinder with almond grinder device			
*	Sugar mill			
	The standard version is in stainless steel			
9904	sugar mill on case (hourly production Kg 30)			
*	Accessories:			
	each extra filter			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- Rotative wheels
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

DIVIDER-ROUNDERS - BMAC

Code	2-row drum divider-rounders			Photos
	The standard version is in stainless steel			
9705	mod. BMAC, 2 rows (with programmable computer and touch screen multifunction controls). -maximum production 3000 pieces/hour -1 drum (specify the required weight range) -1 piston ledge to be chosen among the below mentioned weight range accessories			
*	Accessories			
	Piston ledge from gr. 20 to gr. 34 (2 rows)			
	Piston ledge from gr. 30 to gr. 54 (2 rows)			
	Piston ledge from gr. 45 to gr. 80 (2 rows)			
	Piston ledge from gr. 75 to gr. 145 (2 rows)			
	Piston ledge from gr. 120 to gr.230 (2 rows)			
	Piston ledge from gr. 130 to gr.250 (2 rows)			
	Piston ledge from gr. 250 to gr. 500(1 rows)			
	Two rows drum from gr. 20 to gr. 50			
	Two rows drum from gr. 50 to gr. 80			
	Two rows drum from gr. 80 to gr. 125			
	Two rows drum from gr. 125 to gr. 150			
	Two rows drum from gr. 150 to gr. 180			
	Two rows drum from gr. 180 to gr. 220			
	Two rows drum from gr. 220 to gr. 280			
	One row drum from gr. 250 to gr. 500			
	forming station Pinner 400 M			
	flour sprinkler on the PINNER 400 M			
	automatic oil system of the product			
	for different voltages and frequencies from the standard (400V/50Hz)			
	Possibility to couple with the intermediate proofer, stamping unit, moulding and pressing device for production of round bread (hamburgers), stamped round bread (kaiser, rosetta, spaccatina), moulded bread (finger rolls, baps, crusty cobs, hot dogs, buns and soft roll)			

Standard equipment:

- stainless steel version
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards
- 1 drum (specify the required weight range)
- 1 piston ledge to be chosen among the above mentioned weight range accessories

COMPACT LINE

Code	Compact Line M110 - 2 A			Photos
9705	<p>Automatic plant for the production of stamped bread, round bread and rolls. With programmable computer an touch screen multifunction controls.</p> <p>-1 drum (specify the required weight range) -1 piston ledge to be chosen among the below mentioned weight range accessories</p> <p>Installation: excluded</p>			
*	Accessories			
	Stamp for Kaiser			
	Stamp for Rosetta			
	Stamp for Tartaruga			
	Stamp for Stella			
	Stamp for Maggiolino			
	Stamp for Spaccatina			
	Piston ledge from gr. 20 to gr. 34 (2 rows)			
	Piston ledge from gr. 30 to gr. 54 (2 rows)			
	Piston ledge from gr. 45 to gr. 80 (2 rows)			
	Piston ledge from gr. 75 to gr. 145 (2 rows)			
	Piston ledge from gr. 120 to gr. 230 (2 rows)			
	Piston ledge from gr. 130 to gr. 250 (2 rows)			
	Piston ledge from gr. 250 to gr. 500 (1 rows)			
	Two rows drum from gr. 20 to gr. 50			
	Two rows drum from gr. 50 to gr. 80			
	Two rows drum from gr. 80 to gr. 125			
	Two rows drum from gr. 125 to gr. 150			
	Two rows drum from gr. 150 to gr. 180			
	Two rows drum from gr. 180 to gr. 220			
	Two rows drum from gr. 220 to gr. 280			
	One row drum from gr. 250 to gr. 500			
	flour sprinkler on the PINNER 400 M			
	automatic oil system of the product			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- stainless steel version
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards
- 1 drum (specify the required weight range)
- 1 piston ledge to be chosen among the above mentioned weight range accessories

DRUM DIVIDER-ROUNDERS

Code	Drum divider-rounders			Photos
	The standard version is in stainless steel			
9701	mod. SART 44, 4 rows weight range from 100 to 220 gr (*) maximum production 6000 pieces/hour each extra drum (specify the required weight range)			
9701	mod. SART 53, 5 rows weight range from 40 to 130 gr (*) maximum production 10000 pieces/hour each extra drum (specify the required weight range)			
9701	mod. SART 62, 6 rows weight range from 25 to 80 gr (*) maximum production 12000 pieces/hour each extra drum (specify the required weight range)			
9701	mod. D-PRO 5, 5 rows weight range from 20 to 150 gr (*) maximum production 10000 pieces/hour each extra drum (specify the required weight range)			
	Accessories for all models			
	Special belts to be coupled to various units			
	(*) Please specify the following: (to determine the most suitable drum to supply with the machine, please specify what type of dough you intend to work with and the weight you wish to obtain)			
9781	Automatic dough feeder mod. DPG5SR including the connection to the drum divider-rounders			
	for different voltages and frequencies from the standard (400V/50Hz)			

Standard equipment:

- n°1 drum (SART)
- 5 meters of fire resistant cable and EEC plug 3P + E + N
- Construction according to current accident prevention, hygiene and electrical standards

MODULES FOR 4, 5, 6-ROWS DRUM DIVIDER-ROUNDERS

Drum divider-rounders are the first ring of the chain which, through adequate modules, allow to automatize the plant up to a maximum level which is defined "FULL AUTOMATION".

You will find here with some examples of modules which allow, according to the characteristics and their positioning, to reach several levels of automation.

The classical products you can achieve with these solutions are:

- Round bread, hamburgers, stamped round bread, arabic bread.
- Hot dogs, finger rolls, various types of moulded bread, also stamped bread.

Our technical office is at your disposal for any enquiry for above mentioned products and our commercial office is able to offer you the best solution to your requirements.

	Special belts to be coupled to various units	
9275	Intermediate proofer complete with humidifier and temperature control. Resting time from 10 to 60 minutes	
9315	4-cylinder moulder 650 mm. width	
*	Accessories By-pass device	
9315	4-cylinder moulder 850 mm. width	
*	Accessories By-pass device	
9354	Moulding pressing device mod. Pinner 600 with working width of 600 mm.	
*	Accessories Motorized flour sprinkler 3 row sides	

MODULES FOR 4, 5, 6-ROWS DRUM DIVIDER-ROUNDERS

9354	Moulding pressing device mod. Pinner 800 with working width of 800 mm.	
*	Accessories Motorized flour sprinkler 5 row sides	
9002	Snap belt mod. NS6083 with working width of 600 mm.	
*	Accessories Aligner pneumatic	
9002	Snap belt mod. NS8083 with working width of 800 mm.	
*	Accessories Aligner pneumatic	
9491	Automatic loading on trays mod. ATL6080 with trays magazine from 60x80 cm.	
9491	Automatic loading on trays mod. ATL80100 with trays magazine from 80x100 cm.	
	Seeding machine with working width of 600 mm.	
*	Accessories Supplementary recovery tray	
	Seeding machine with working width of 800 mm.	
*	Accessories Supplementary recovery tray	
9492	Automatic tray loader mod. CAT60 for trays 60x80 cm.	
9492	Automatic tray loader mod. CAT80 for trays 80x100 cm.	

EXAMPLES OF AUTOMATIC LINES

MINI UNIVERSAL LINE

MINI UNIVERSAL LINE is suitable to produce rolls, hot dogs, hamburgers, rolled bread and bolillos (with an extra additional unit) from 30 to 160 g. The line is composed of a 2 rows divider and rounder able to produce 2400 pieces per hour which, thanks to a rows duplicator device, feeds in turn a 6 or 10 minutes proofer. At the exit of the proofer there is a pinning unit which feeds a snap belt depositing the pieces on trays. On request a seed dispenser can be added to the line.



FAST LINE

The FAST LINE is suitable to produce rolls, hamburgers and hot dogs from 25 to 22 g. This line is composed of 4-5-6 rows divider end rounder, pinning unit and snap belt to deposit the pieces on 60x80 or 40x60 cm trays. The line is equipped with an automatic trays loading system. The hourly production is from 1000 to 1600 pieces per row.



4, 5, 6-ROWS AUTOMATIC LINE FOR ROUND AND MOULDED BREAD

This line allows to produce more types of products such as finger rolls baps crusty cobs hot dogs and soft rolls of different weight ranges. It is composed of a 4- to 6 rows divider-rounder, a multiple way intermediate proofer from 5 to 60 minutes resting time complete with electronic humidifier and temperature control device, moulding pressure device with rotating and contrarotating belt and a snap belt to automatically deposit the products on trays with width size up to 800 mm.

The dough batches inside the trays are programmable through a PLC.



AUTOMATIC BREAD PLANT FOR STAMPED BREAD

Automatic bread line to produce round stamped bread (like kaiser, rosetta and spaccatina bread). It is composed of a 4÷6- rows divider rounder, a multi-ways intermediate proofer from 10 minutes resting time complete with humidifier and temperature control device. Automatic dough pieces discharge on 800x600 mm trays.



AUTOMATIC BREAD PLANT FOR BIG BREAD SIZES AND MOULDED BREAD

This line allows to achieve round and moulded bread (up to 1200 gr) complete with “ stress free “ volumetric divider, intermediate proofer from 10 to 60 minutes complete with humidifier and temperature control and 700 mm width long loaf moulder.

**2-ROW AUTOMATIC BREAD PLANT FOR BIG BREAD SIZES AND MOULDED BREAD**

This line allows to produce round and moulded bread (up to 1200 gr) complete with pre-dosing hopper which is automatically loaded from a bowls tipping elevator, oil free hydraulic piston type volumetric divider, intermediate proofer from 10 to 60 minutes complete with humidifier and temperature control and 700 mm long loaf moulder.



DOUBLE LINE

The double line is suitable for production of rolls, hot dogs, and hamburgers. The double rows production line is composed of: a 4-5-6 rows divider and rounder with weight range from 25 to 220g, intermediate proofer from 6 to 10 minutes, moulder, pinning unit and snap belt. Thanks to the possibility to divider into two parts the line after proofer, the plant can produce pieces up to 250 mm long.



MULTIPRODUCT AUTOMATIC PLANT

Example of completely automatic bread plant to produce various types of products.



