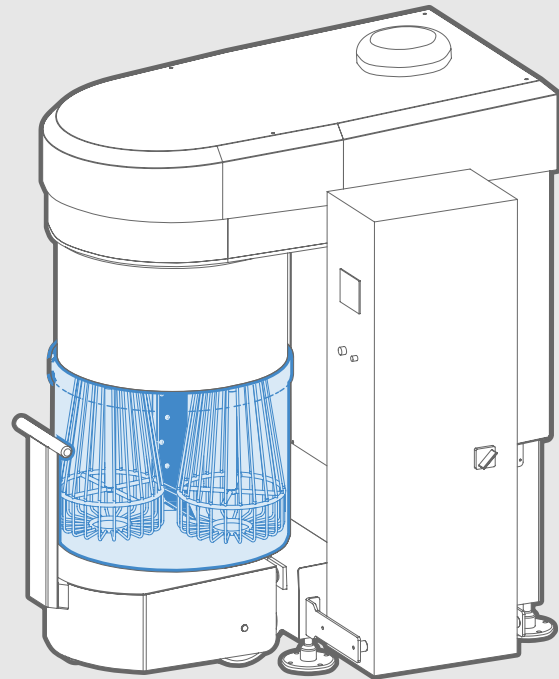


PLANETARY MIXERS

GPE

Unique oil free driving system with independent control of the scraper and tools' speed.

Small footprint and easy to operate in manual or in full automatic solutions.



Mixing Tools



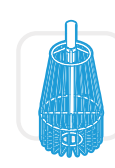
VERTICAL SCRAPER FOR "STRONGER" BATTERS



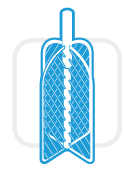
"L" SHAPED SCRAPER FOR LIQUID BATTERS



BATTER BEATER



WHISK



CROSS WHISK



CAKE



SWISS ROLL



CEREMONY CAKE



MACARONS



SPONGE



CUP CAKE



CREME



MUFFIN



COOKIES



CAKE DONUT

Features



Two inverters for independent control of scraper and tools rotation plus inversion of tools' rotation



Fast incorporation and delicate distribution of inclusions



Patented Oil Free driving system of the planetary tools rotation



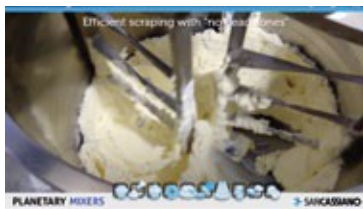
Large choice of mixing tools available with quick release designed for a wide variety of dough and batters



Possibility to intensively mix in pressure for consistent and elevated product aeration



Available with jacketed bowl for warming/cooling with water and/or steam Easy cleaning with optional CIP



Efficient scraping of bottom and side of the mixing bowl "with no dead zones"

Data

Model	Bowl volume	Power Range	Net Weight
GPE - 120	120 lt	5.5-7.5 KW	1.300 Kg (2,850 lbs)
GPE- 200	200 lt	8.5-11 KW	1.600 Kg (3,500 lbs)
GPE- 300	300 lt	15-18.5 KW	2.000 Kg (4,500 lbs)
GPE- 400	400 lt	24-27.5 KW	2.500 Kg (5,500 lbs)
GPE- 600	600 lt	37.5-42 KW	3.300 Kg (7,300 lbs)
GPE- 800/1200	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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