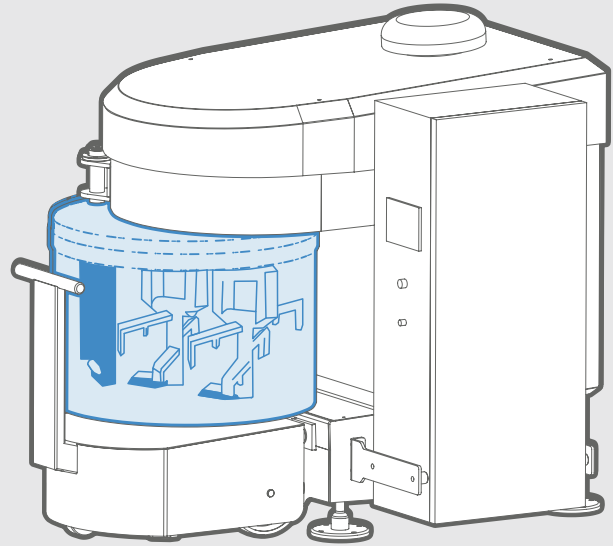


## REVA

For biscuits, crackers, thick batters and products with no gluten development, with clean dough ejection and easy recipe change.



### Mixing Tools



VERTICAL SCRAPER FOR "STRONGER" BATTERS



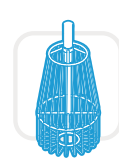
"L" SHAPED SCRAPER FOR LIQUID BATTERS



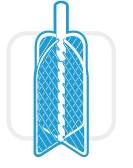
CUTTING TOOL



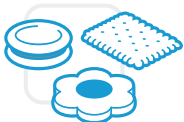
BATTER BEATER



WHISK



CROSS WHISK



BISCUITS



GLUTEN FREE



WAFFLE



SCONES



PIE



CUP CAKE



CREME



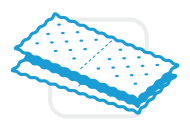
MUFFIN



COOKIES



CAKE DONUT



CRACKER

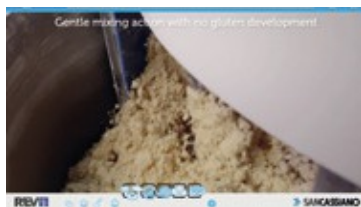
## Features



Innovative design of mixing tools for optimal batter circulation and homogeneous blend of all ingredients



Fast incorporation and delicate distribution of inclusions



Gentle mixing action with limited or no gluten development



Flexibility in mixing batches from 10 to 100% of bowl size



Variable speed and inversion of tools' rotation for maximum flexibility and blending homogeneity



Oil Free system and Hygienic design with no-risk of product contamination.



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



Fast product discharge, recipe changes and easy cleaning thanks to vertical mixing design.

## Data

Model	Bowl volume	Power Range	Net Weight
GRE- 300	300 lt	15-20 KW	2.000 Kg (4,400 lbs)
GRE- 400	400 lt	18-22,5 KW	2.200 Kg (4,800 lbs)
GRE- 500	500 lt	22,5-26.5 KW	2.500 Kg (5,500 lbs)
GRE- 600	600 lt	28,5-35.5 KW	2.700 Kg (6,000 lbs)
GRE- 800	800 lt	35-40 KW	3.300 Kg (7,200 lbs)
GRE- 950	950 lt	45-50 KW	3.500 Kg (7,700 lbs)
GRE- 1200/2100		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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