

# VIGOR

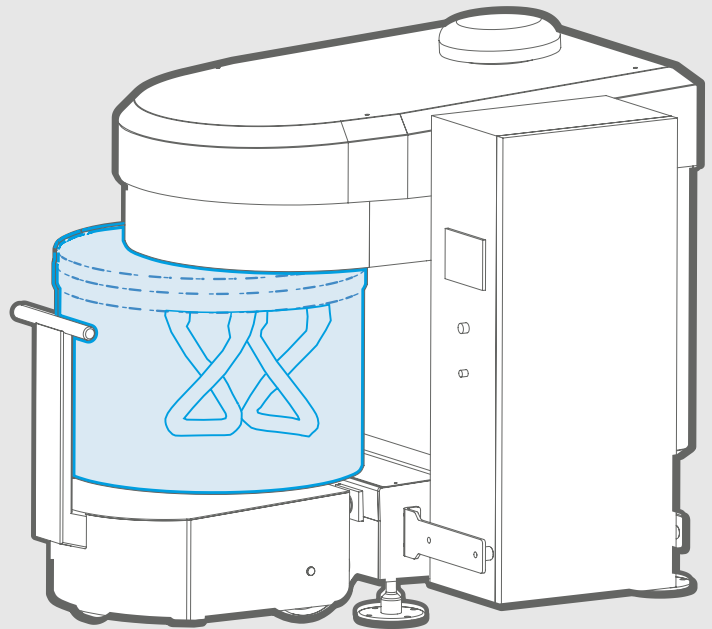
**A leap forward in double tool mixing technology.**

Strong, flexible and ductile

Modern design

Oil-Free transmission

Patented phase control



TOAST



RUSK



RYE BREAD



TORTILLA



ROLLS



FRUIT LOAF



BISCUITS



GLUTEN FREE



CROISSANT



CREME



PRETZEL



PIZZA



MUFFIN



BAGUETTE



BUNS

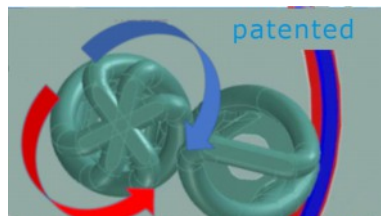


ARTISAN BREAD



WAFFLE

## Features



Patented phase control  
Mixing intensity and power under control.  
High flexibility, easy "fine tuning"



Multifunctional mixer capable of mixing a very wide range of products

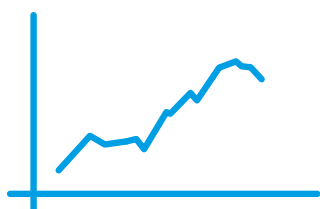


**OIL FREE**

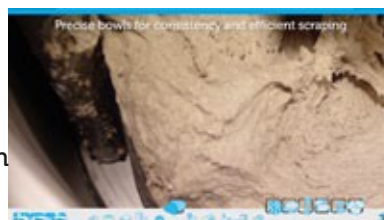
Oil free, gearbox free transmission.  
Reduced maintenance, no potential oil contamination, high hygienic standard.



Variable speed, PLC control and Mixing by Energy as Standard



Controlling the mixing intensity and energy means having the dough quality and consistency under control



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
GVE - 160	330 lt	15-20 KW	2.200 Kg (4,800 lbs)
GVE - 220	330 lt	18-22.5 KW	2.500 Kg (5,500 lbs)
GVE - 280	530 lt	22.5-26.5 KW	2.700 Kg (6,000 lbs)
GVE - 340	530 lt	28.5-32.5 KW	3.300 Kg (7,200 lbs)
GVE - 430	795 lt	35-40 KW	3.500 Kg (7,700 lbs)
GVE - 520	795 lt	DATA UPON REQUEST	
GVE - 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.



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