



# SANCASSIANO

Dough mixing systems for Bakery  
and Food Service Industry

**ITEM No:**

## FIXED BOWL SPIRAL MIXER



### FUNCTIONAL FEATURES

- Twin speed with slow speed bowl reverse
- Two timers for independent programming of slow and fast speed
- Separate push button for manual jogging of bowl during discharge

### MECHANICAL FEATURES AND CONSTRUCTION CHARACTERISTICS

- Main frame in welded steel
- Mixing Bowl and Spiral Tool in stainless steel
- Strengthened polyurethane head cover
- Safety bowl guard in food grade PVC
- Finish in baked antioxidant, catalytic, water-based (non toxic) paint
- Spiral shaft constructed in single piece steel fusion
- Spiral and Bowl drive shafts supported by two radial plus one axial bearings
- Bowl driving system by belt transmission

### UNIQUE CONSTRUCTION FEATURES (FOR BID SPECIFICATION)

- Heavy-duty Spiral driving system by parallel axis gearbox and belt transmission
- Separate, water-tight low voltage control box with safety interlock
- Larger diameter Spiral and rotating center post for more gentle mixing
- Machine mounted on four casters with adjustable feet (eg: for easy sanitation)
- Can run full listed dough capacity even with 50% hydration recipes



ISO 9001

Authorized USA Distributor

# Allied

BAKERY EQUIPMENT

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