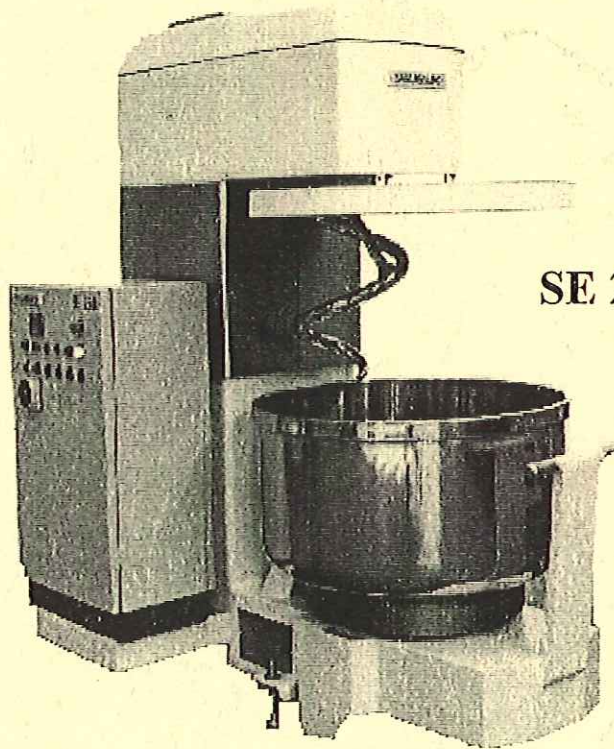


June 1999

La Brea
SE500

Serial N° 12811

AUTOMATIC SPIRAL MIXER WITH REMOVABLE BOWL

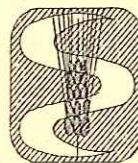


SE 200/700

USE AND MAINTENANCE PARTS LIST



English



SANCASSIANO

MACCHINE E IMPIANTI
PER L'ARTE BIANCA

Keep for future reference

**GARANZIA - (I)**

Vi garantiamo la buona costruzione del complesso per un periodo di dodici mesi decorrenti dalla data odierna. Ci impegniamo pertanto a riparare o sostituire gratuitamente quelle parti che per cattiva qualità di materiale o per difetto di lavorazione, o per imperfetto montaggio, si dimostrassero difettose. Detta garanzia viene totalmente estesa anche all'impianto elettrico, nonché all'unità elettronica di comando e di controllo, ove prevista. La garanzia non sarà estesa a quelle parti danneggiate da uso improprio o non corretto, o consumate dalla normale usura. La garanzia è inoltre limitata alla fornitura delle parti sostituite, rese franco ns. stabilimento in Roddi (CN) ITALIA, e non si estende alle prestazioni di manodopera per la sostituzione o alle spese di trasporto delle parti. Sono altresì escluse da detta garanzia qualsiasi tipo di intervento e sostituzione di materiali effettuate da terzi e non preventivamente autorizzate dalla SANCASSIANO S.p.A. anche se effettuate nel suddetto periodo. Inoltre detta garanzia non sarà estesa a quei ricambi non originali SANCASSIANO. La presente garanzia esclude qualunque danno indotto (mancata produzione ecc.) che possa derivare da un "fermo macchina" di qualsiasi natura. La presente garanzia esclude qualsiasi altra convenzione nazionale o internazionale se non espressamente richiamata.

GUARANTEE - (GB)

We guarantee the appropriate manufacture of the supply, to the best of our professional knowledge, for 12 months from present date. During these 12 months, we undertake to repair or replace, at no cost to buyer all those parts that, due to insufficient quality of material, and/or due to defective manufacture, and/or due to imperfect assembly, should prove to be defective. Guarantee includes the electrical parts and the running and control electronic unit. Guarantee is not extended to parts damaged by improper or incorrect use, neither it is extended to normal wear and tear. Guarantee is limited to the supply of spare parts on the basis of "EXW Roddi" and does not include neither the work (for replacement of parts) nor any forwarding cost for these parts. Further, this guarantee does not include any and all indirect damage (such as temporary suspension of production) arising from failure of the equipment, or part of it, due to whatever reasons. Additional types of guarantee (on the base of National or International agreements) are not included in this Contract, if not specifically declared.

GARANTIE - (F)

Nous Vous garantissons la bonne construction et la bonne qualité du matériel, pendant une période de 12 mois à partir d'aujourd'hui. Nous nous engageons donc à réparer ou substituer gratuitement les pièces avec défauts de matériel, de fabrication, ou défectueuses pour montage incorrect. La garantie comprend aussi les pièces de l'installation électrique, et l'unité électronique de contrôle et commande, quand prévue. La garantie ne sera pas appliquée sur les pièces endommagées par une utilisation pas correcte de la machine, ou usées par le normal emploi. La garantie est limitée à la fourniture des pièces détachées, rendues départ usine, et sont exclues tous prestations de main d'oeuvre ou frais de transport. Sont exclues de la garantie la substitution des pièces et toute intervention réalisée et pas préventivement autorisée par SANCASSIANO, même si réalisées pendant la période de garantie. La garantie exclue tout dommage causé (faute de production,...) par un arrêt ou un fonctionnement imparfait de la machine ou de l'installation. Cette garantie exclue tout sorte d'autre convention nationale ou internationale.

GARANTIE - (D)

SANCASSIANO garantiert eine einwandfreie Herstellung und gute Qualität aller Teile des Lieferumfanges (mechanisch, elektrisch und elektronisch). Im Garantiefall erfolgt die Lieferung der Teile ab Werk, Roddi - Italien. Kosten für Fracht, Montage und Arbeitskosten nicht inbegriffen. Die Garantiedauer beträgt 12 Monate vom heutigen Datum. Diese Garantie gilt für die ganze Elektroanlage einschliessig der SPS-Einheit, wann benutzt. Die Garantie gilt nicht für Teile, die falsch verwendet wurden, sowie für die Teilen, die normal verältern. Die Garantie umfaßt keine Arbeiten, die von Dritten auch innerhalb der Garantiedauer wenn ohne Bestätigung von Sancassiano, ausgeführt wurden sowie indirekte Schäden, z.B. Produktions- ausfall bei Maschinenstillstand. Diese Garantie schließt jedes andere nationale oder internationale Recht aus, das hier nicht eindeutig erwähnt wurde.

GARANTÍA - (E)

Les garantizamos buena construcción del complejo por un periodo de 12 meses, a partir de la fecha de hoy. Nos responsabilizamos, por tanto, el reparar o sustituir gratuitamente cualquier parte que por defecto de calidad de material o por defecto de elaboración, o por imperfecto montaje, se demostrase defectuosa. Dicha garantía viene totalmente aplicada también a la instalación eléctrica, no así, a la Unidad Electrónica de Comando y Control. La garantía no será extensible a aquellas partes dañadas por uso impropio o no correcto, o consumidas de la normal utilización. La garantía es por tanto limitada al suministro de las partes a sustituir, franco establecimiento de Roddi (CN) y no se entiende a la prestación de mano de obra para su sustitución o a los gastos de trabajo de las partes. La garantía excluye cualquier daño inducido (falta de producción, etc.) que pueda derivar de una "parada de máquina" de cualquier naturaleza.

GARANTIA - (P)

Garantimos uma assistência adequada, por técnicos qualificados, ao equipamento fornecido por nós, pelo prazo de meses a partir da presente data. Durante este prazo, reparamos ou substituímos sem custos para o cliente todas peças que se mostrem deficientes pela qualidade do material, montagem deficiente ou deficiente manufatura. A garantia inclui partes eléctricas e electrónicas de comando e controlo. A garantia não é extensível a peças danificadas por uso impróprio, não correcto ou gasto naturalmente. A garantia é limitada ao fornecimento de peças "EXW Roddi", e não inclui trabalho (para substituição de peças) nem custos de envio. São excluídas da garantia qualquer dano indirecto (falha temporária da produção) que possa parar o equipamento por razões naturais. Tipos de garantia adicionais (com base em acordos Nacionais ou Internacionais) não estão incluídos neste contrato, só em casos expressamente declarados.

WAARBORG (B)

Wij garanderen U de goede constructie en de goede kwaliteit van het materiaal gedurende een periode van 12 maanden, met ingang van heden. Dit wil zeggen dat wij ons ertoe verbinden de onderdelen met materiaalgebreken, fabricagefouten of beschadiging door onjuiste montage, gratis te herstellen of te vervangen. De waarborg omvat ook de onderdelen van de elektrische installatie, en de elektronische controle- en besturingseenheid, indien aanwezig. De waarborg wordt niet toegepast voor onderdelen welke beschadigd zijn door een onjuist gebruik van de machine, of versleten door het normaal gebruik. De waarborg beperkt zich tot de levering van de losse stukken, verstuurd at fabriek, en dus vallen eventuele werkuren en transportkosten ten laste van de koper. Zijn eveneens uitgesloten van de garantie: alle vervangingen van onderdelen en de gerealiseerde interventies die niet op voorhand door SANCASSIANO worden toegestaan, en dit zelfs tijdens de garantieperiode. De waarborg sluit ook elke schade uit (productiefouten,...) die zou kunnen veroorzaakt zijn door het stivallen of het slecht functioneren van de machine of installatie. Deze garantie sluit elke andersluidende nationale of internationale overeenkomst uit.

Roddi, 01/08/00

Il presidente della SANCASSIANO S.p.A.
Amabile Drocco

Dear customer,

thanks for choosing a SANCASSIANO mixer.

We have prepared this "Manual" to help you to get a full satisfaction with the machine you have just purchased.

We advise to read it carefully before starting to operate.

In this Manual you will find information, suggestions and warnings for a safe and quick use.

You will find enclosed the list of "SANCASSIANO Service Points" in Italy and in the rest of the world, and a few pages to present our whole production.

The President of SANCASSIANO S.p.A.

Amabile Drocco

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WARNINGS

This manual contains the information necessary for the comprehension of the characteristics and for a safe use and maintenance of the machine.

We shall treat subjects as:

- ☐ installation
- ☐ use
- ☐ cleaning
- ☐ disposal of the machine

It is very important to keep the present manual for all the period of use of the machine.

In case of sale to another user, please supply the manual too.

WARNING

SANCASSIANO declines every responsibility for troubles, faults and accidents due to the incorrect application of the recommendations contained in this manual. We decline every responsibility in case of injuries happened in consequence of modifications made to the machine by the user, or after the installations of equipment not previously authorized by SANCASSIANO.

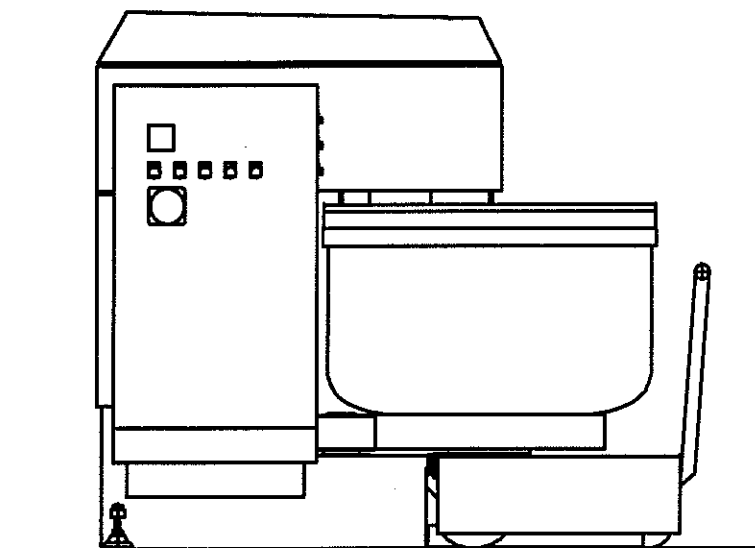
More in detail we decline our responsibility in case of damage due to:

- ☐ Wrong use
- ☐ Inefficient maintenance

We reserve the possibility to change the information contained in this manual without previous notice.

We reserve the possibility to modify the machine or some of its parts without a sudden and quick revision of the manual and the parts list.

MIXER SE200/700



(Fig. A)

- ◆ Automatic spiral mixer with removable bowl.
- ◆ Batch quantity from 200 up to 700 Kg. of dough depending on the model.
- ◆ The bowl guard protects the dough from being contaminated by working environment.
- ◆ The mixer must be placed in a well lighted area to permit good visibility on mixer's controls.
- ◆ The best position for the operator is in front of the machine so that to have good accessibility to all controls.
- ◆ Verify that the feeding current has the correct voltage, frequency and that is three-phase + ground.
- ◆ The mixer is leaning on feet of synthetic material for the absorption of vibrations.

MAIN TECHNICAL FEATURES

- Supporting structure (basement, frame, head and trolley) in welded steel.
- Head rise and descent movement by means of driving columns in rectified steel.
- Hydraulic cylinder with double locking valve and automatic bowl lock reset.
- Automatic bowl lock by hydraulic cylinder controlled by the central hydraulic unit, equipped with electric motor and gear pump.
- Spiral mixing tool in stainless steel 18/8 - AISI 304.
- Spiral drive motor with double polarity, insulation class "F", shaft in special steel 38NiCrMO4.
- Bowl in stainless steel AISI 304 - 18/8, with central column.
- Bowl drive system by friction wheel, driven by ratiomotor.
- Bowl safety guard in stainless steel for food.
- The machine is painted with water base epoxy paint in addition to an antioxidant component.
- The name of any single machine shows the maximum batch in kg:

S.E. 200 max. batch 200 kg.

S.E. 250 max. batch 250 kg.

S.E. 300 max. batch 300 kg.

S.E. 400/500 max. batch 400/500 kg.

S.E. 600/700 max. batch 600/700 kg.

Dough capacity hereafter indicated is related to a recipe featuring 65% of water absorption. More consistent dough (composed by less hydrated flour) require a proportional reduction of the capacity.

NOISE EMISSION: The level of noise of the mixer has been checked and found to be always under the limit of 78 dB (A), during normal running. The value, measured in accordance with the current regulation is:

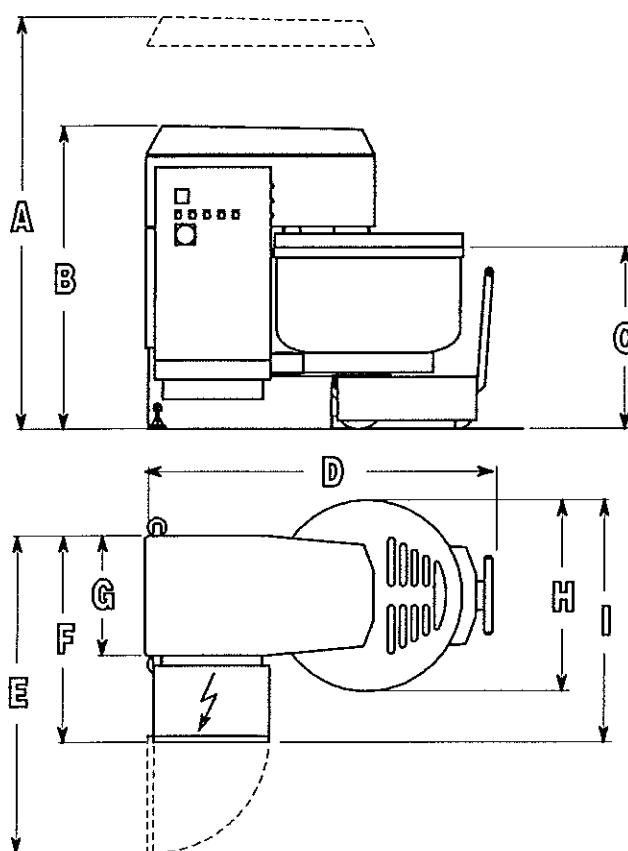
65 dB front 67 dB side

INTENDED USE

The machines described in the present manual must be used for mixing yeasted or non yeasted food dough. They also may be used for mixing food products in general; in fact, all the parts in contact with the product are made of stainless steel or other suitable materials.

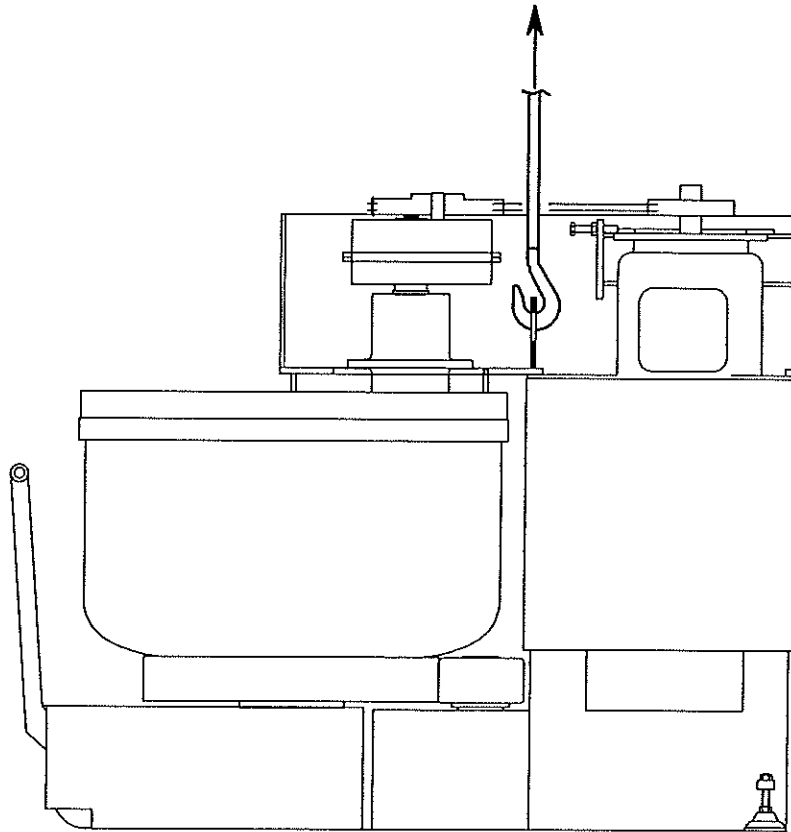
The machines described in the present manual must not be used for mixing toxic chemical substances, or any substance from which by-products, dangerous for health of operator could be obtained.

OVERALL DIMENSIONS



MODEL	DIMENSIONS (mm)									WEIGHT (Kg)
	A	B	C	D	E	F	G	H	I	
SE200	2130	1570	875	1813	1650	1070	620	988	1255	1230
SE250	2130	1570	937	1813	1650	1070	620	988	1255	1255
SE300	2130	1570	937	1863	1650	1070	620	1098	1310	1285
SE400	2208	1648	920	2020	1745	1165	715	1250	1435	1835
SE500	2208	1648	960	2020	1745	1165	715	1250	1435	1860
SE700	2440	1740	1100	2225	1745	1165	715	1450	1535	2120

LIFTING HANDLING AND STORAGE



- ◇ For lifting the machine, remove the top cover and fasten a hook or any other lifting equipment to the proper bracket, as shown in the drawing.
- ◇ Before lifting, be sure that the weight of the mixer does not exceed the capacity load of your crane.
- ◇ Lifting must be done by specialized personnel only.

In case you need to store the machine for a long time, we advise a dry and clean place, in order to prevent oxidation.

INSTRUCTION FOR A CORRECT INSTALLATION AND FOR THE FIRST PERIOD OF USE

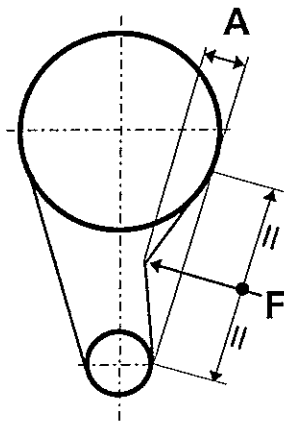
(Read before using the first time)

- 1) Connect the electric power supply and verify that the spiral and the bowl are turning counterclockwise. Otherwise, reverse the connection of two wires in the plug of the power supply cord.
- 2) The belts must always be tightened: after the first twenty working hours, and then periodically, check the tension (Fig. B).
For a flexion "A" of 10 mm. the power applied "F" shall be the following:

Mixing arm drive belts $A = 10 \text{ mm}$ $F = 4 \text{ Kg.}$

- 3) Characteristics and serial number of every mixer are on the number plate in the back of each machine.
- 4) To check and to repair the electrical equipment see the wiring diagram enclosed.
- 5) In case the mixer does not start, proceed as follows:
 - verify that the timers are not on zero;
 - verify that power reaches the mixer;
 - verify that the thermal protective switch is on (red push-button switches are inside the electric control board);
 - verify that all the fuses are efficient (if provided);
 - verify that the bowl is well locked to the mixer.
- 6) Protect the control unit from salt, water and flour.
- 7) Periodically grease the parts of the machine (see proper chapter).

FIG. B



8) The working area around the mixer must be large enough to allow the operator to move easily; the mixer must be placed with the back side at a minimum distance of 10 cm. from the wall.

9) The acceptable temperature for a good working of the mixer is between 5 and 45°C.

10) The electric plant of the working site must be equipped with a safety device protecting the mixer from overcurrent (fuses or automatic switches).

The data concerning current input are pressed on the label on the machine back side.

11) To adjust the tension of V belts (see point 2):

- disconnect the plug from the power supply circuit
- remove the top cover loosening the four fixing screws;
- loosen the bolts that fix the motor plate;
- adjust the tension of V belts by means of proper screw;
- tighten the bolts fixing the motor plate;
- put the top cover in its original position.

12) **CLEANING**: The whole mixing system has been designed and manufactured according to the basic principles to ensure the cleanability of the machines, and permit the elimination of dirt by a simple cleaning method.

All the parts of the system must be cleaned using a **damp cloth** with a detergent substance, and then dried with a soft and clean cloth.

All the detergents usually employed for house and medical equipment are appropriate. Do not use acids and bases with concentration over 50 % and organic solvents for paint.

For cleaning, do not use jets of water or steam; this might damage some mechanical parts of the machine and cause the risk of electric shock.

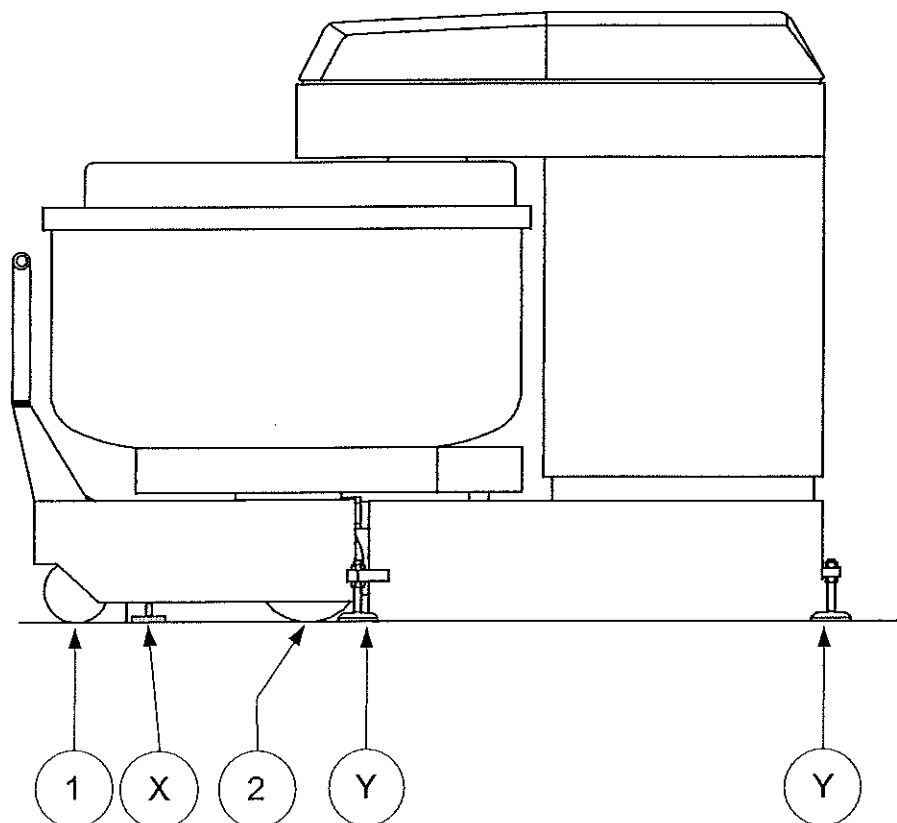
13) **HYDRAULIC SYSTEM** : Do the following checks at regular intervals (every month):

- Fluid level in the tank: a quick sinking of the fluid level is a signal of leakage.
- Leakage prevention: check the pipes and the fittings. Keep the equipment clean for an easy localisation of the leakage.
- Flexible pipes: check the pipes to have no deformations, tearings of the sheath, other damage or leakage. In case, replace the pipe.
- The fluid must be replaced every 3000 service hours. Use only oil adaptable to high pressure hydraulic systems - HLP - ISO L CKB46".

14) Referring to the special version lifted from the ground by stainless steel levelling feet, we recommend to never level the mixer operating directly on the lower nut when this is loaded, because this might damage the thread. We advise to use a lever (or else) to lift the machine and then adjust the unloaded lower nut. Then, you can lock the upper nut strongly with a key.

LEVELING THE MACHINE

(Standard version)

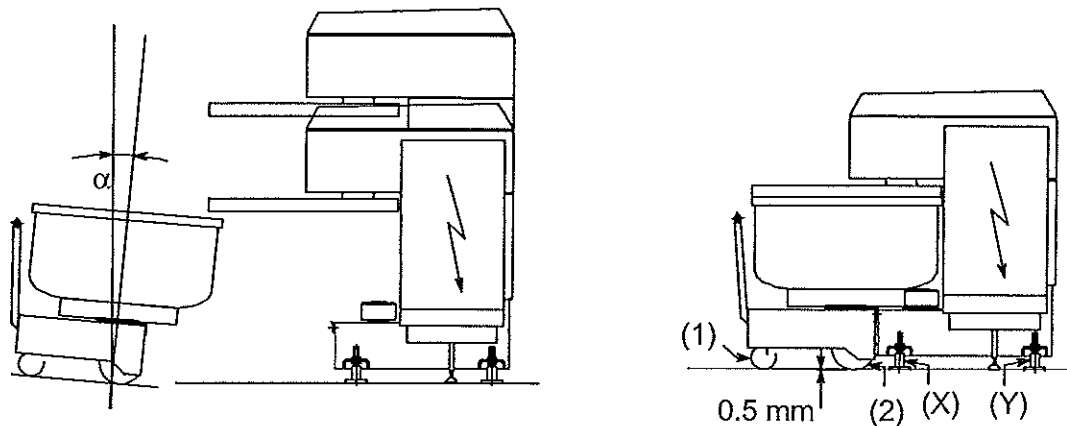


INSTRUCTIONS FOR LEVELLING THE MACHINE

- 1 Install the machine on a plane and regular floor. The base of the mixer must be resting on the floor perfectly along the whole perimeter.
 - 2 Screw the feet indicated with (X) until they are lifted from the ground.
 - 3 Lock the bowl to the machine by pressing the button for mixer's head descent.
 - 4 Adjust the feet (Y) until the wheels of the bowl trolley (1) and (2) touch the ground without carrying a load (they spin freely).
 - 5 Loosen the feet (X) until they touch the ground without being excessively loaded.
- The feet (Y) must not lift the mixer from the ground.

LEVELING THE MACHINE

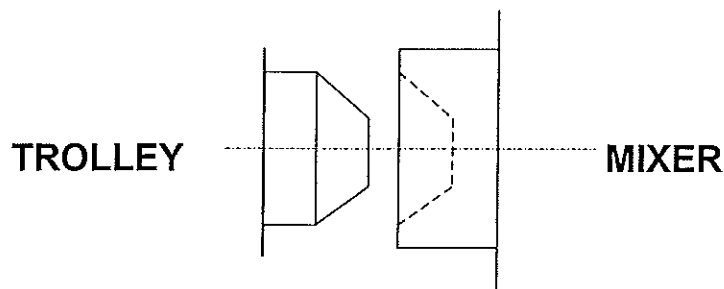
(Version lifted from the ground)



A careful leveling of the machine is very important for its correct working. For best result, install the machine on a level floor. It is important that the mixer be placed on a level floor to prevent the locking of the bowl in misaligned position, and the attendant risk of faults or damage to the locking hook or other components.

When installing the machine, be sure that the angle "α" is very near to zero. To achieve this result adjust the leveling feet (X) and (Y) as explained in the following instructions:

- 1 Install the machine on a level and regular floor.
- 2 Align the bowl trolley with the machine by adjusting the front feet (X) of the mixer until the conical couplings are even with each other



- 3 Lock the bowl to the machine by pressing the button for mixer's head descent.
- 4 Adjust the back feet (Y) until the wheels of bowl trolley (1) and (2) are lightly lifted from the ground (about 0,5 mm or 0.2 inches). It is enough that they spin freely.

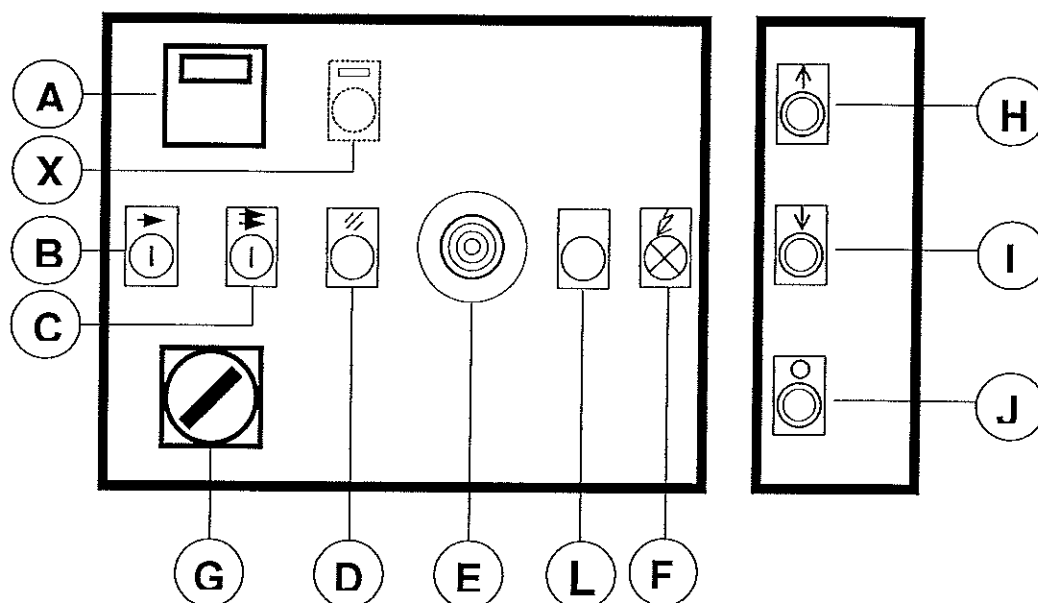
IMPORTANT: Do not try to adjust the lower nut at (X) (Y) unless the machine is supported by a jack or other lifting device. Doing so may damage the threads. We advise to use a lever or else to lift the machine, and then adjust the lower nut when it is free of load. Then, you can lock the upper nut strongly with a wrench.

RULES FOR SAFETY

- ◆ We advise a periodical efficiency control of all the safety device.
- ◆ The electrical connection of the mixer must be made in accordance to the standards in force.
- ◆ The guards and the electrical protecting device must never be removed or tampered.
- ◆ Check periodically the condition of the limit switches of bowl lock and head lifting system.
- ◆ Actual kneading can be done only when the bowl guard is lowered and when the bowl is locked.
- ◆ THE USE OF JETS OF WATER OR STEAM IS FORBIDDEN WHEN CLEANING THE MIXER BECAUSE THIS MIGHT CREATE DANGEROUS SITUATIONS AND DAMAGE SOME MECHANICAL PARTS.
- ◆ For all checks or repairs of the electrical plant, please consult the wiring diagram that you will find enclosed to the instruction handbook.
- ◆ IMPORTANT: Before cleaning, repairing or any other operation, please disconnect the machine from the power supply source.
- ◆ IMPORTANT: in case you change the electrical connection of the machine, before starting again, remember to check the correct direction of rotation of the mixing tool and bowl. In case of opposite rotation, reverse the phases of the electrical connection.
N.B. : The opposite direction of rotation can damage the mechanical parts of mixer.
- ◆ The safety valve of the lifting hydraulic cylinder (part 4 of fig. 6) **must never be removed or tampered** because this might cause the descent of mixer's head. Before any intervention we advise to lower mixer's head.

SANCASSIANO DECLINES EVERY RESPONSIBILITY FOR ACCIDENTS CAUSED BY UNSKILLFULNESS, INOBSERVANCE OF ABOVE MENTIONED RECOMMENDATIONS AND FROM WRONG USE OF THE MACHINE.

CONTROL PANEL



A Timer for rotation of mixing tool (spiral), I/II speed.

B Push button for rotation of mixing tool in first speed (→).

C Push button for rotation of mixing tool in second speed (→ →).

D Push button for automatic working cycle reset (//).

E Emergency stop push button.

F " MAINS ON " White pilot lamp (⚡).

G Main disconnect switch

H Push button for lifting mixer's head (↑).

I Push button for the descent of mixer's head (hold to run type control) - (↓).

J Push button Start of automatic cycle (⌚).

X Push button reset emergency (only for some models).

L Push button for RESET EMERGENCY.

DIGITAL TIMER “CET”

INSTRUCTIONS FOR PROGRAMMING THE MIXING TIME

FRONT PUSH-BUTTON PANEL



YELLOW

- During programming mode, cursor moves to the left
- During normal mode allows temporary visualisation of the programmed data



YELLOW

- During programming mode increases the flashing figures.



BLUE

- Access and quit from the programming mode.



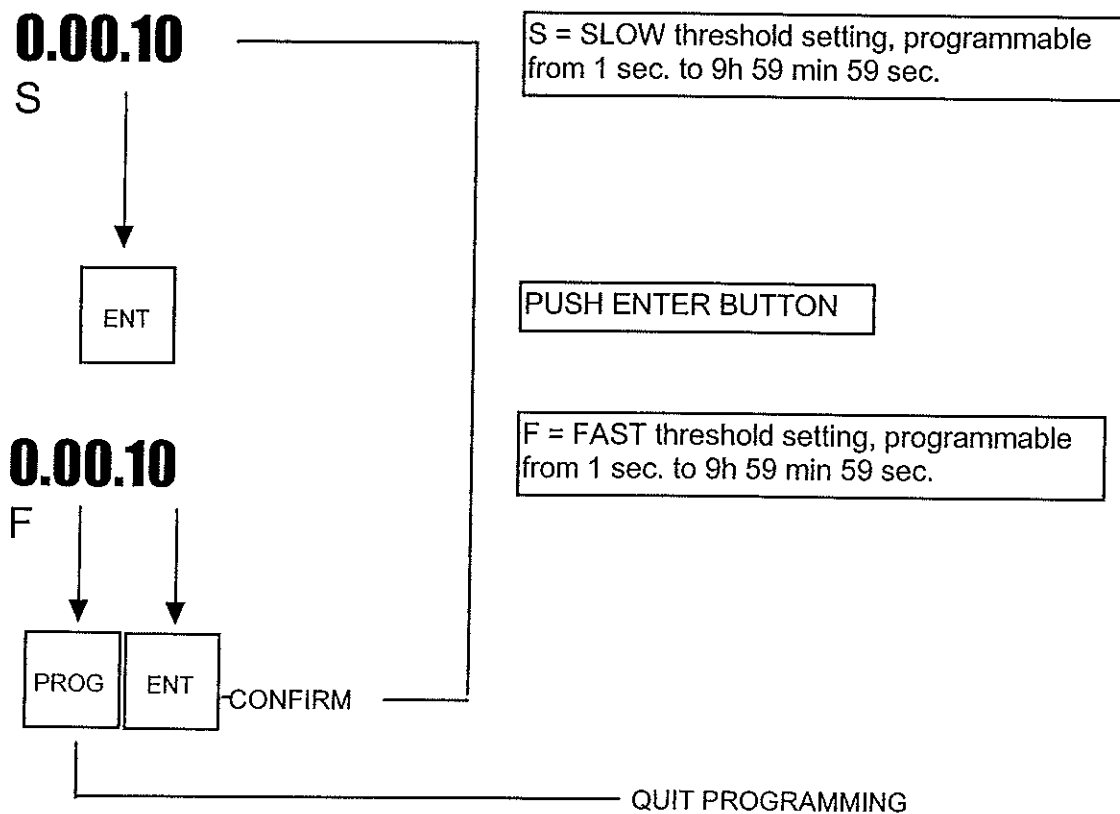
RED

- During programming mode confirms the data and passes to the next (ENT).
- During normal mode resets the device.

PROGRAMMING OF MIXING TIME

For programming mixing time, access and proceed as follows:

Press push button PROG the display visualises:



Use the left arrow to move through the digits and the up arrow to change the digits number.

Press push-button RES outside programming for new value entering access.

OPERATING INSTRUCTIONS

IMPORTANT: the correct position of the mixer at the beginning of the working cycle is with the head lifted.

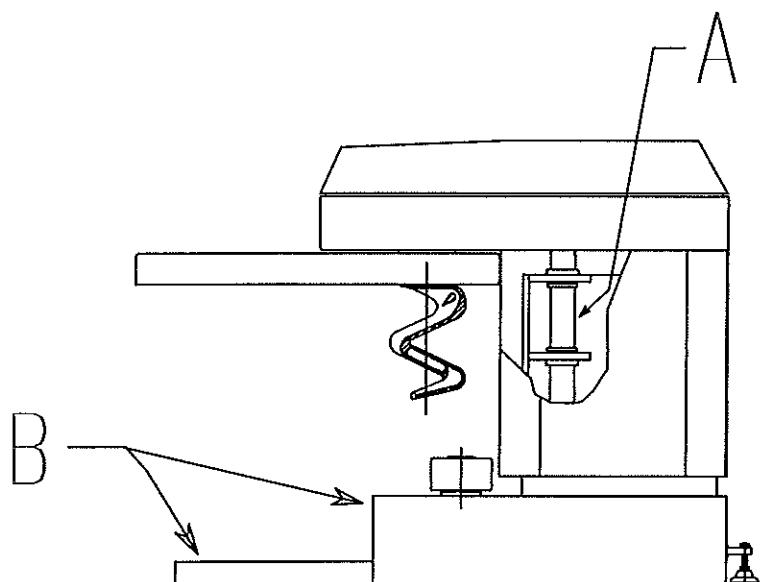
After introducing the ingredients into the bowl, operate as follows:

- release the "emergency stop" button (E) by turning it lightly;
- place the bowl trolley in the correct position to be locked by the mixer; pushing the bowl against the base of the mixer, the bowl is automatically locked and the head descends a few centimetres;
- press the "descent" push button (I) to have the descent of mixer's head; keep the button pushed until you can hear the noise of the hydraulic pump.
- set the mixing time (low and high speed) on the timer (A);
- press the button "automatic cycle" to start working with mixing time previously set on timer (A).
At the end of cycle the head will be rising automatically and the bowl is released;
- pull the bowl out of the mixer for emptying;

The mixer is now ready for another batch.

When the mixer has been stopped by pressing the emergency stop button, to re-start the work it is necessary to release the stop button (E) and then press the reset emergency button (X) (this is just valid for the version equipped with this control).

LUBRICATION



POINT "A" Remove the side cover (part 7 of fig. 10) and grease the lifting columns inside the machine, every 2500 hours of work.

After greasing, mount the side guards in the original position.

POINT "B" Grease every 500 hours of work.

Lubricants:

Grease VANGUARD LIKO 3 or ESSO BEACON 3 or MOBIL MOBILUX 3

ADJUSTMENT OF THE BOWL FRICTION WHEEL

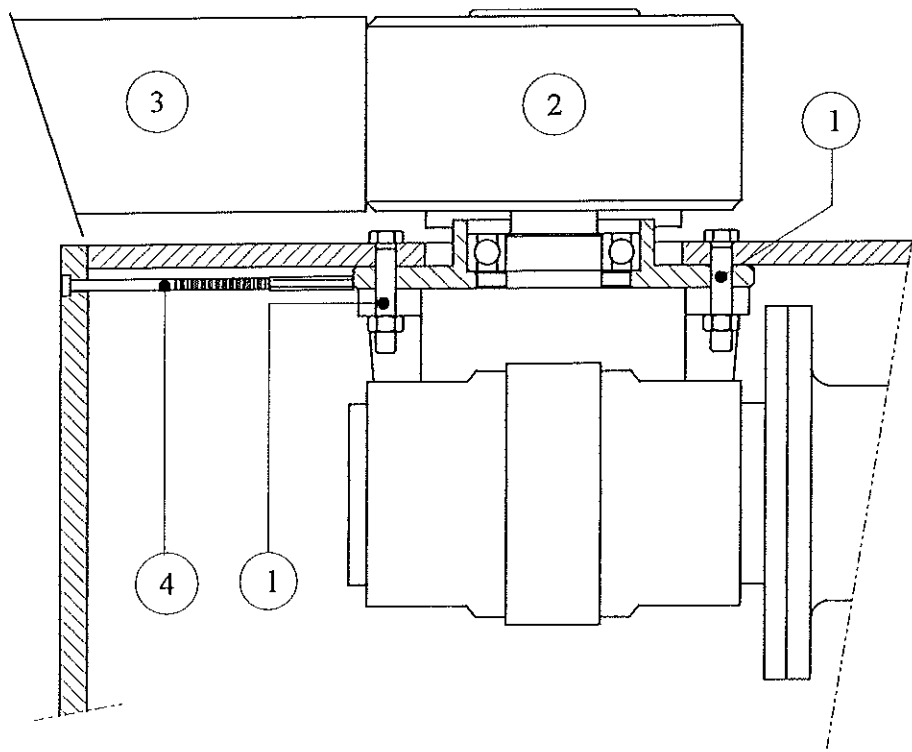
(adjusting screw version)

In case of slipping of the friction wheel (defective transmission of the motion) we advise to wash the surface of the wheel with liquid degreaser.

When this treatment is not sufficient, adjust the position of the friction wheel.

How to adjust the bowl friction wheel:

1. Lift mixer's head to the upmost position (the bowl is released automatically);
2. Remove bowl trolley;
3. Loosen all bolts (1) that fix the group "gearbox/friction wheel" to the base of the mixer and loosen the adjusting screw (4) to move the friction wheel back;
4. Place the bowl back into the mixer and lock it automatically by lowering mixer's head;
5. Tighten the adjusting screw (4) until the surfaces of the friction wheel (2) and the bowl support (3) get in contact;
6. Release and remove the bowl trolley;
7. Tighten the adjusting screw (4) two complete rounds to move the friction wheel (2) towards the bowl support (3) of about 2.5 mm;
8. Tighten all bolts (1) fixing the group "gearbox/friction wheel" to the base of the mixer.



DISPOSAL OF THE MIXER

The tank of the hydraulic unit contains about 5 litres of oil, which is a highly pollutant substance; to sell this oil off, address to an authorised centre for collection of used oil. The remaining machine can be scrapped in a centre for collection of metallic material.

AFTER SALE SERVICE AND SPARE PARTS

For a quick solution to any problem you can have during the using this mixer, you can contact:

SANCASSIANO

MACCHINE E IMPIANTI PER L'ARTE BIANCA

✉ Via CAVALLOTTO, 8
12060 RODDI (CN)
ITALIA

☎ Tel. 0173 - 280.324
Fax. 0173 - 615.211

We'll be able to help you much better if you let us know:

- serial number
- the type of machine
- the year of construction

All the data mentioned above are written on the number plate located on the back side of the mixer.

To order spare parts we advise to fill in the enclosed form with the following information:

- Code number of the part
- Type of machine
- Voltage of power supply
- Serial number of the machine (on the plate in the back side of the mixer)

We recommend to use only **original spare parts** supplied by SANCASSIANO, and to follow the indications given in the manual for a correct maintenance of the machine. The replacement of a worn part achieved in time and a good greasing of mechanical parts, will let you save money and time.

SPARE PARTS ORDER FORM

SANCASSIANO

MACCHINE E IMPIANTI PER L'ARTE BIANCA

✉ 12060 RODDI (CN)

Via CAVALLOTTO, 8

ITALY

SENDER

COMPANY:.....

Mr./Mrs.....

ADDRESS:.....

.....

TEL.....

FAX.....

MODEL OF MACHINE.....

SERIAL N°.....

YEAR OF CONSTRUCTION.....

Fault of the machine

.....

.....

PART N°	DESCRIPTION	Qty.

SHIPMENT

PAYMENT

Date: Stamp and signature

Figura 1

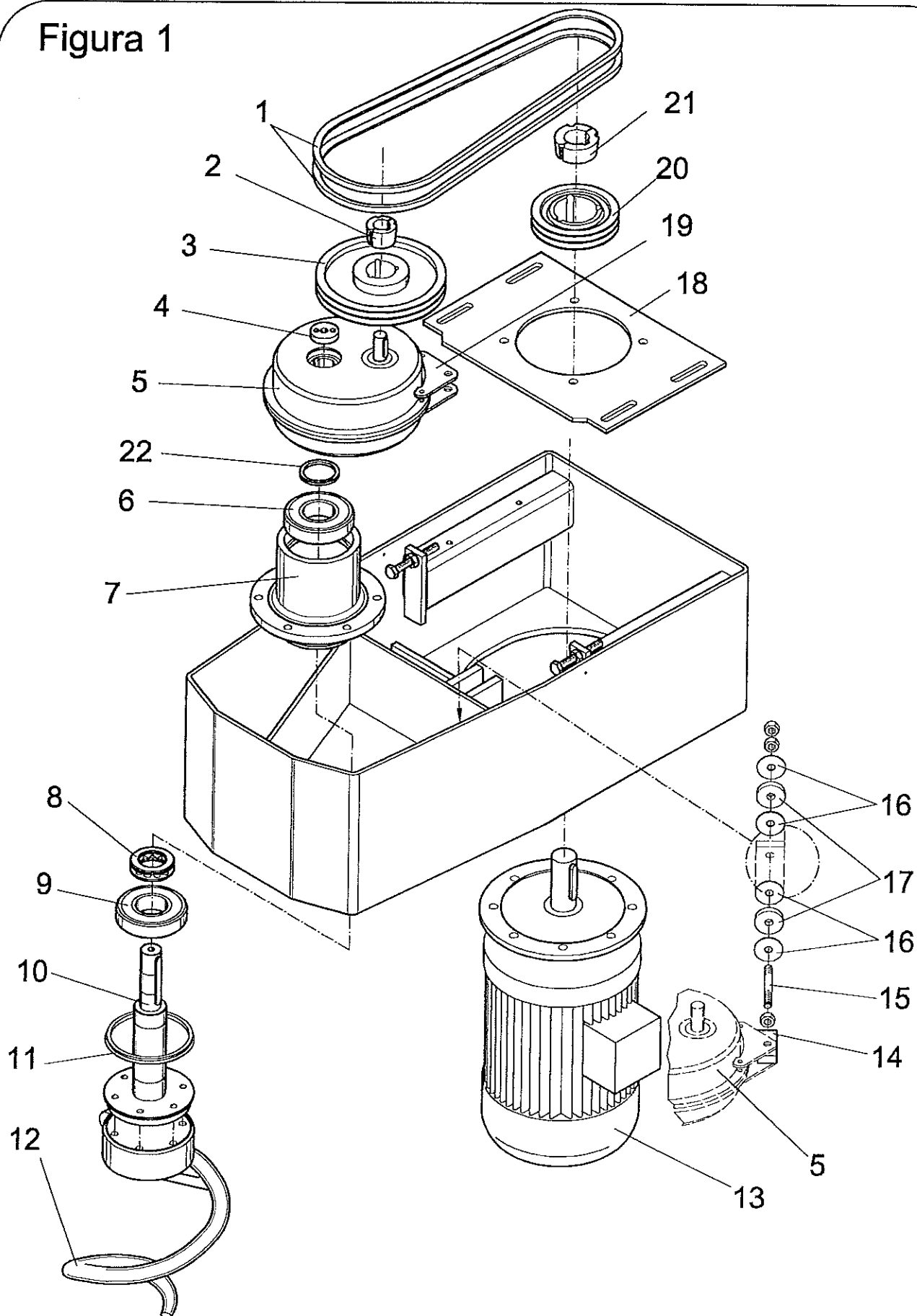


FIG.1**MIXING TOOL DRIVE GROUP**

N°	Code	Description	Q	Type
1	10.10512 SPA 1982	V belt	2	200
1	10.10512 SPA 1982	V belt	2	250
1	10.12683 SPA 1957	V belt	3	300
1	10.9160 SPA 2120	V belt	3	400
1	10.11202 SPA 2182	V belt	3	500
2		Taper lock bushing 2517	1	200
2		Taper lock bushing 2517	1	250
2		Taper lock bushing 3020	1	300
2		Taper lock bushing 3020	1	400
2		Taper lock bushing 3020	1	500
3	10.8369	Pulley	1	200
3	10.8369	Pulley	1	250
3	10.10372	Pulley	1	300
3	10.10372	Pulley	1	400
3		Pulley PBT SPA Φ 355 mm	1	500
4	51.16228	Washer	1	200/500
5	10.9210.A	Gearbox	1	200
5	10.9210.A	Gearbox	1	250
5	10.9211.A	Gearbox	1	300
5	10.9211.A	Gearbox	1	400
5	10.9211.A	Gearbox	1	500
6	10.1491 (6314 2RS)	Radial ball bearing	1	200
6	10.1491 (6314 2RS)	Radial ball bearing	1	250
6	10.1491 (6314 2RS)	Radial ball bearing	1	300
6	10.1491 (6314 2RS)	Radial ball bearing	1	400
6	10.1491 (6314 2RS)	Radial ball bearing	1	500
7	51.13042	Hub	1	200
7	51.13042	Hub	1	250
7	51.13042	Hub	1	300
7	51.14091	Hub	1	400

N°	Code	Description	Q	Type
7	51.14091	Hub	1	500
8	10.1506 (51214)	Thrust ball bearing	1	200
8	10.1506 (51214)	Thrust ball bearing	1	250
8	10.1506 (51214)	Thrust ball bearing	1	300
8	10.1506 (51214)	Thrust ball bearing	1	400
8	10.1506 (51214)	Thrust ball bearing	1	500
9	10.1491 (6314 2RS)	Radial ball bearing	1	200
9	10.1491 (6314 2RS)	Radial ball bearing	1	250
9	10.1491 (6314 2RS)	Radial ball bearing	1	300
9	10.1491 (6314 2RS)	Radial ball bearing	1	400
9	10.1491 (6314 2RS)	Radial ball bearing	1	500
10	51.17694	Shaft	1	200
10	51.17694	Shaft	1	250
10	51.17693	Shaft	1	300
10	51.17695	Shaft	1	400
10	51.17695	Shaft	1	500
11	10.12353	Seal V ring V 170 A	1	200
11	10.12353	Seal V ring V 170 A	1	250
11	10.12353	Seal V ring V 170 A	1	300
11	10.12353	Seal V ring V 170 A	1	400
11	10.12353	Seal V ring V 170 A	1	500
12	53.4991	Spiral	1	200
12	53.4991	Spiral	1	250
12	53.4992	Spiral	1	300
12	53.4993	Spiral	1	400
12	53.4993	Spiral	1	500
13	10.9703	Motor	1	200
13	10.9704	Motor	1	250
13	10.10451	Motor	1	300
13	10.9070	Motor	1	400
13	10.9070	Motor	1	500
14	51.9234	Block for tightener	1	200/500
15	40.1296	Tightener	1	200/500

N°	Code	Description	Q	Type
16	40.9638	Washer	4	200/500
17	10.9583	Vibration dampener	2	200/500
18	20.9135	Motor plate		200
18	20.9135	Motor plate		250
18	20.9135	Motor plate	1	300
18	20.8361	Motor plate	1	400
18	20.8361	Motor plate	1	500
19	20.9223	Bracket	2	200
19	20.9223	Bracket	2	250
19	20.9224	Bracket	2	300
19	20.9224	Bracket	2	400
19	20.9224	Bracket	2	500
20	10.9933	Pulley	1	200
20	10.10510	Pulley	1	250
20	10.10427	Pulley	1	300
20	10.10428	Pulley	1	400
20		Pulley PBT SPA Φ 355	1	500
21		Taper lock bushing 2012	1	200
21		Taper lock bushing 2012	1	250
21		Taper lock bushing 2517	1	300
21		Taper lock bushing 2517	1	400
21		Taper lock bushing 2517	1	500
22	51.9202.A	Spacer	1	200
22	51.9202.A	Spacer	1	250
22	51.8385.A	Spacer	1	300
22	51.8385.A	Spacer	1	400
22	51.8385.A	Spacer	1	500

Figura 2

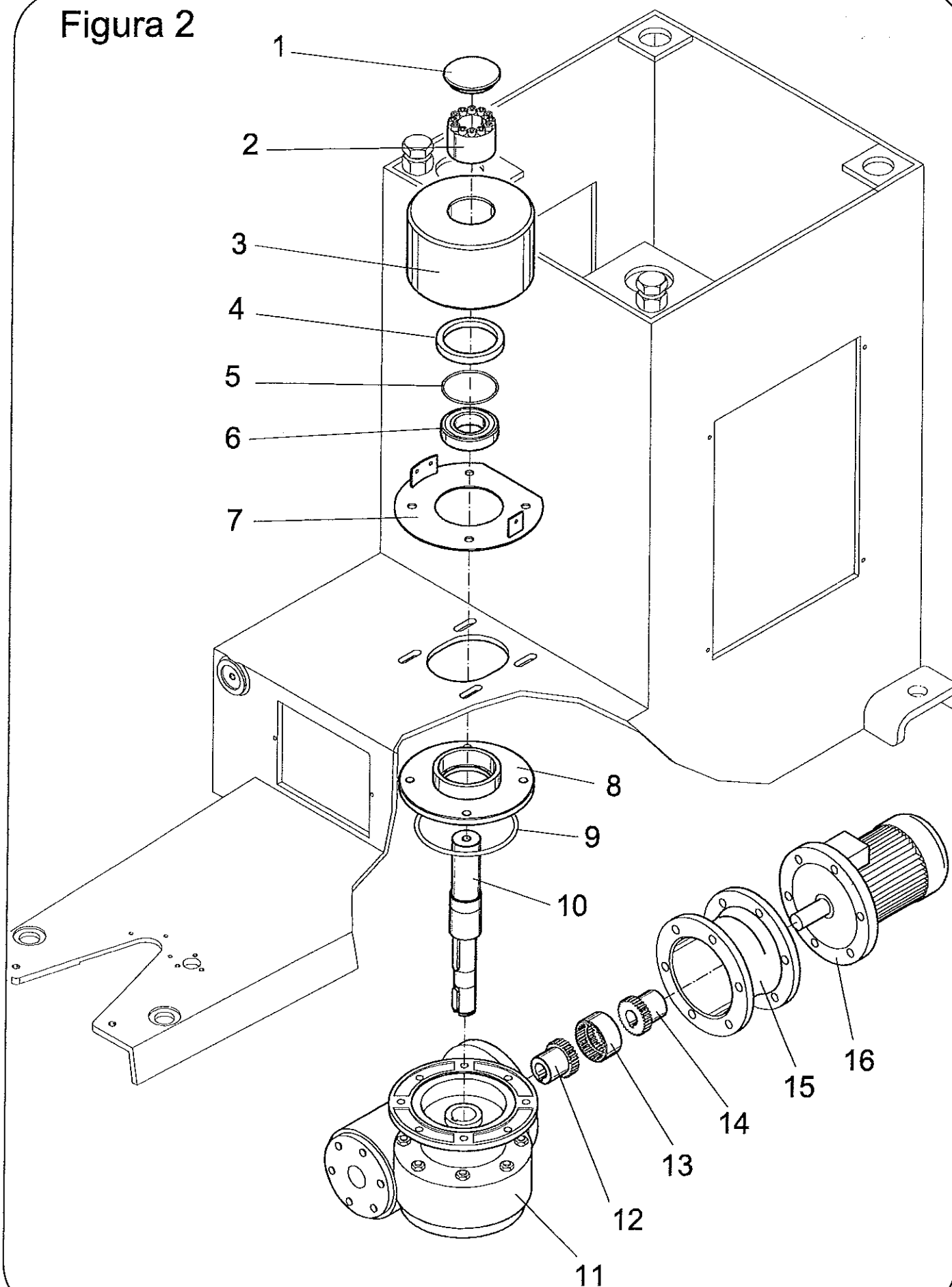


FIG.2**BOWL DRIVE GROUP**

N	Code	Description	Q	Type
1	51.830	Cap	1	200/500
2	10.1396	Self centering locking unit	1	200/500
3	51.15304	Friction ring	1	200/300
3	51.15305	Friction ring	1	400/500
4	51.11700	Ring	1	300
5	10.10598	Seal V ring	1	200/250
5	10.10599	Seal V ring	1	300/500
6	10.1494	Radial ball bearing (6210 2RS)	1	200/250
6	10.1476	Radial ball bearing (6212 2RS)	1	300/500
7	20.15698	Guard	1	200/250
7	21.14858	Guard	1	300/500
8	51.11705	Hub	1	200/250
8	51.11706	Hub	1	300/500
9	10.12729	O ring 4600	1	200/250
9	10.12728	O ring 4675	1	300/500
10	51.5716.A	Shaft	1	200/250
10	51.5822	Shaft	1	300/500
11	10.6254	Gearbox	1	200/250
11	10.11291	Gearbox	1	300/500
12		Half coupling (gearbox side)	1	
13		Toothed central bushing	1	
14		Half coupling (motor side)	1	
12-13-14	52.6883	Complete coupling	1	200/250
12-13-14	52.5779	Complete coupling	1	300/500
15	52.5838	Spacer	1	300/500
16	10.5840.V2238	Motor	1	200/250
16		Motor MF100L4 KW2.6 B5	1	300/500

Figura 3

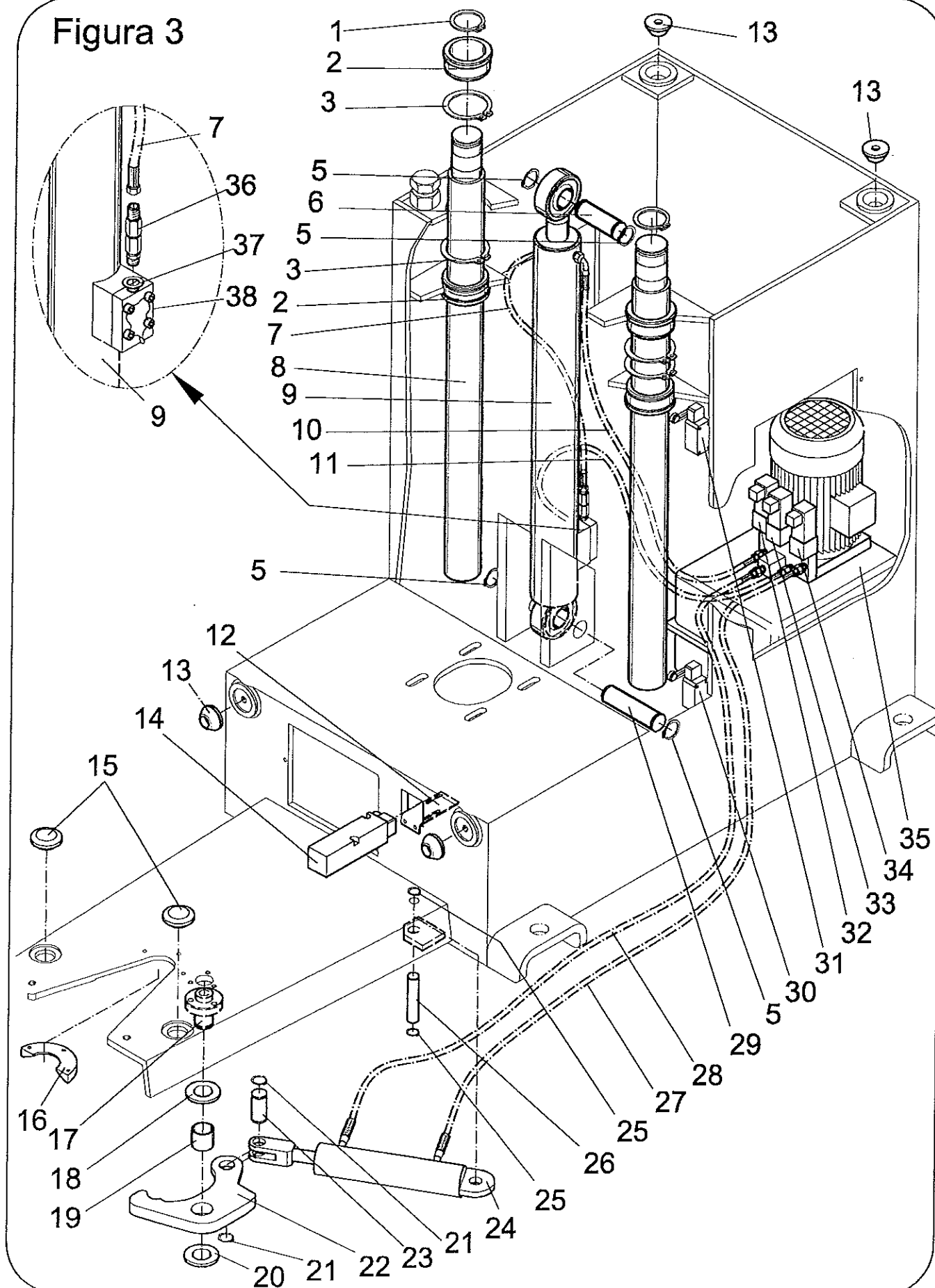


FIG.3**HEAD LIFTING – BOWL LOCK GROUP**

N	Code	Description	Q	Type
1		Seeger ring Ø 50	2	SE200/500
2	51.9664	Bushing	4	SE200/500
3		Seeger ring Ø 75	4	SE200/500
5		Seeger ring Ø 30	2	SE200/500
6	51.513	Upper pin	1	SE200/500
7		Hydraulic hose FLEX SAE 100 R2T ¼"	1	SE200/500
8	51.9665	Column	2	SE200/500
9	10.4607	Hydraulic cylinder	1	SE200/300
9	10.8347	Hydraulic cylinder	1	SE400/500
10	10.4749	Hydraulic hose FLEX SAE 100 R2T 3/8"	1	SE200/500
11	10.4749	Hydraulic hose FLEX SAE 100 R2T 3/8"	1	SE200/500
12	51.9471	Support	1	SE200/500
13	21.379	Taper pin	4	SE200/500
14	10.9434	Magnetic safety sensor	1	SE200/500
15	51.9666.A	Rest for wheels	2	SE200/500
16	51.4850	Taper washer	1	SE200/500
17	51.866	Pin	1	SE200/500
18	51.606	Washer	1	SE200/500
19	10.4229	Bushing	1	SE200/500
20	51.606	Washer	1	SE200/500
21		Seeger ring Ø 20	2	SE200/500
22	52.552	Hook	1	SE200/500
23	51.5221	Pin	1	SE200/500
24	10.6905	Hydraulic cylinder	1	SE200/500
25		Seeger ring Ø 15	2	SE200/500
26	51.5222	Pin	1	SE200/500
27		Hydraulic hose FLEX SAE 100 R2T ¼"	1	SE200/500
28		Hydraulic hose FLEX SAE 100 R2T ¼"	1	SE200/500
29	51.7113	Lower pin	1	SE200/300
30	10.3575	Limit switch	1	SE200/500
31	10.3575	Limit switch	1	SE200/500
32	10.14401	Pressure switch Rexroth HED8 (P1-75 bar)	1	SE200/500
33	10.14401	Pressure switch Rexroth HED8 (P2-125 bar)	1	SE200/500
34	10.14401	Pressure switch Rexroth HED8 (P3-110 bar)	1	SE200/500
35	10.8359	Hydraulic unit Oil sistem K383016093	1	SE200/500
36	10.9567	Valve	1	SE200/500
37		Copper washer	1	SE200/500
38	10.8701	Safety valve	1	SE200/500

Figura 4

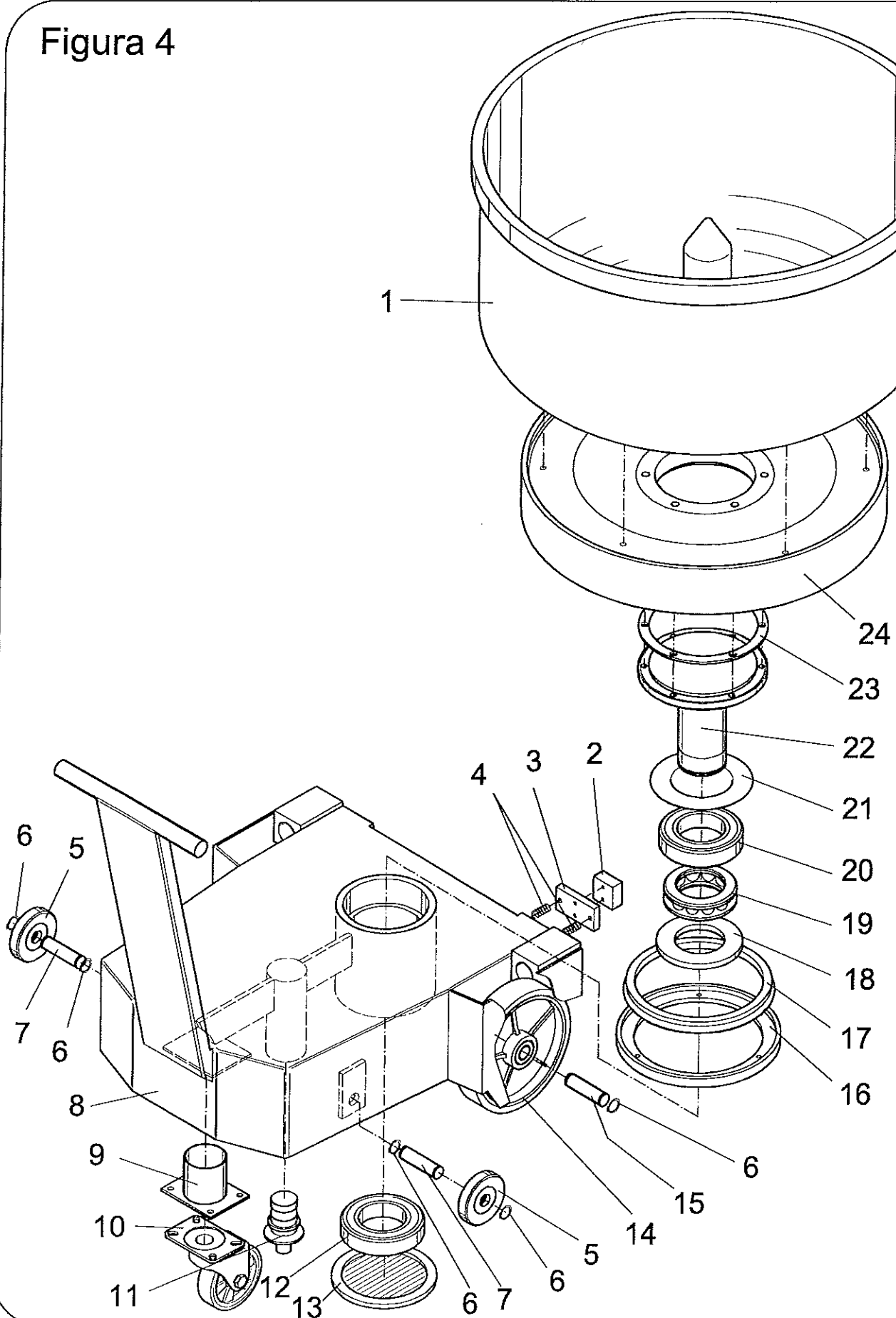


FIG.4

BOWL TROLLEY GROUP

N	Code	Description	Q	Type
1	10.6358.A	Bowl	1	SE200
1	10.6359.A	Bowl	1	SE250
1	10.6360.A	Bowl	1	SE300
1	10.6343.A	Bowl	1	SE400
1	10.6344.A	Bowl	1	SE500
2	10.9435	Magnet	1	SE200/500
3	51.9713	Support plate for magnet	1	SE200/500
4		Spring	2	SE200/500
5	51.446	Wheel	2	SE200/500
6		Seeger ring Ø 25	8	SE200/500
7	51.4952.A	Pin	2	SE200/500
8		Welded frame	1	SE200/500
9	51.10583	Spacer for castor (optional)	1	SE200/500
10	10.1471	Castor LAG 8209	1	SE200/500
11	51.467	Pin	1	SE200/500
12	10.1485	Radial ball bearing (6218)	1	SE200/500
13	51.13168	Lower cap (optional)	1	SE200/500
14	10.1472	Wheel	2	SE200/500
15	51.5042.A	Pin	2	SE200/500
16	51.13166	Protection flange (optional)	1	SE200/500
17	10.13171	Seal V ring V250 A (optional)	1	SE200/500
18	51.443	Washer	1	SE200/500
19	10.1502	Thrust ball bearing (51118)	1	SE200/500
20	10.1485	Radial ball bearing (6218)	1	SE200/500
21	51.4778	Protection washer (optional)	1	SE200/500
22	53.4538	Shaft	1	SE200/500
23	20.13167	Upper ring (optional)	1	SE200/500
24	52.6340	Support	1	SE200/300
24	52.6342	Support	1	SE400/500

Figura 5

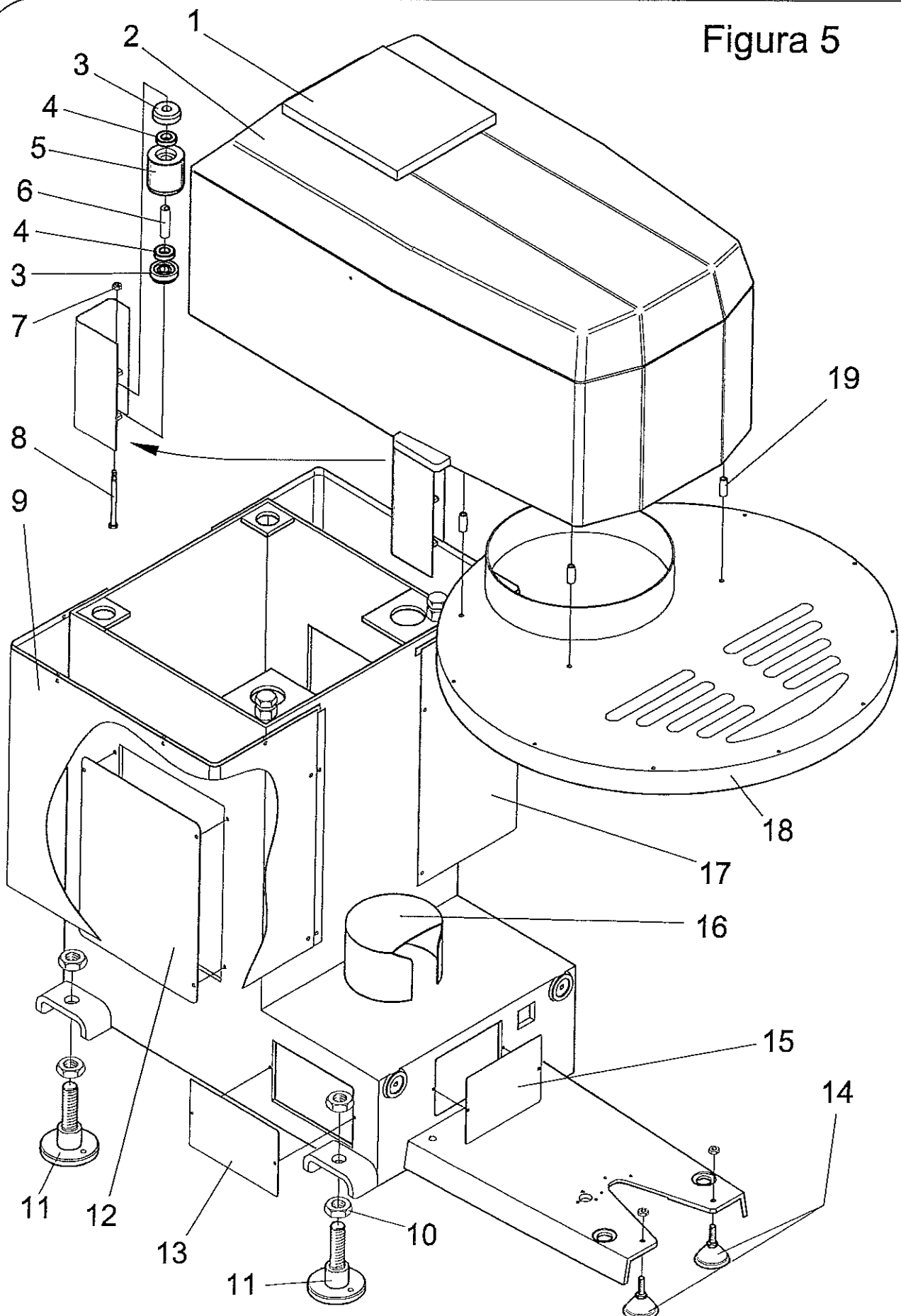


FIG.5

COVERINGS GROUP

N	Code	Description	Q	Type
1	51.8559	Aeration top lid	1	SE200/500
2	20.344	Top guard	1	SE200/300
2	20.313	Top guard	1	SE400/500
3	51.12624	Protection cap	4	SE200/500
4	10.1481.I	Ball bearing W62042RS1 inox	4	SE200/500
5	10.1473	Support roll	2	SE200/500
6	51.12625	Eccentric pin	2	SE200/500
7		Hexagonal nut M 10	2	SE200/500
8		Screw M10 x 140	2	SE200/500
9	20.10085	Left side movable guard	1	SE200/300
9	20.10338	Left side movable guard	1	SE400/500
10		Hexagonal stainless steel nut	8	SE200/500
11	51.8578	Complete stainless steel foot	4	SE200/500
12	21.9667	Lateral fixed guard	2	SE200/500
13	20.16068	Side base fixed guard	1	SE200/500
14	10.6832	Foot PS 65	2	SE200/500
15	21.8782	Front base fixed guard	1	SE200/500
16	23.5488	Guard for friction ring	1	SE200/500
17	20.10085	Right side movable guard	1	SE200/300
17	20.10338	Right side movable guard	1	SE400/500
18	52.10126	Bowl lid	1	SE200
18	52.8563	Bowl lid	1	SE250
18	52.8564	Bowl lid	1	SE300
18	52.8765	Bowl lid	1	SE400
18	52.8766	Bowl lid	1	SE500
19		Spacer	4	SE200/500

Figura 6

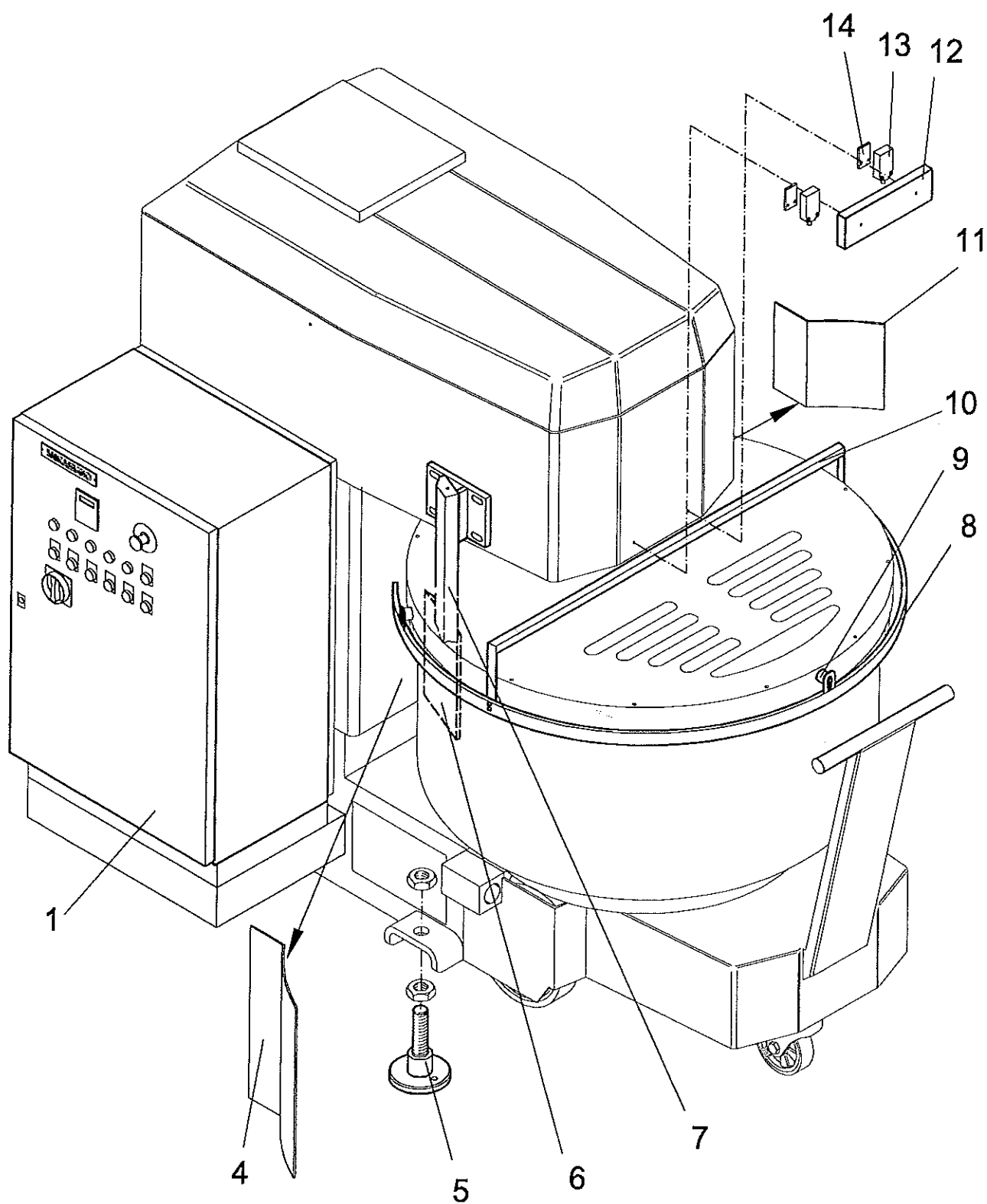


FIG. 6**GUARDS AND ELECTRICAL ENCLOSURE**

N	Code	Description	Q	Type
1	20.10772	Electrical enclosure	1	SE200/500
4	51.8184	Guard for scraper	1	SE200
4	51.8211	Guard for scraper	1	SE250/300
4	51.8733	Guard for scraper	1	SE400/500
5	51.9401	Complete stainless steel foot (optional)	4	SE200/500
6	51.12056	Scraper (optional)	1	SE200/300
6		Scraper (optional)	1	SE400/500
7	51.12057	Support for scraper (optional)	1	SE200
7	51.12192	Support for scraper (optional)	1	SE250
7	51.12410	Support for scraper (optional)	1	SE300
7		Support for scraper (optional)	1	SE400/500
8	52.6160	Safety ring (optional)	1	SE200/250
8	52.7952	Safety ring (optional)	1	SE300
8	52.7953	Safety ring (optional)	1	SE400/500
9	51.8531	Pin (optional)	3	SE200/300
9	51.8531	Pin (optional)	5	SE400/500
10	51.8182	Sensitive trip bar (optional)	1	SE200
10	51.8210	Sensitive trip bar (optional)	1	SE250
10	51.8311	Sensitive trip bar (optional)	1	SE300
10	51.8513	Sensitive trip bar (optional)	1	SE400/500
11	51.9184	Guard (optional)	1	SE200
11	51.8183	Guard (optional)	1	SE250
11	51.8483	Guard (optional)	1	SE300
11	51.8732	Guard (optional)	1	SE400/500
12	20.16214	Guard for limit switch	1	SE200/500
13	10.8907	Limit switch Telemecanique XCM G5112	2	SE200/500
14	21.16213	Plate	2	SE200/500

Figura 7

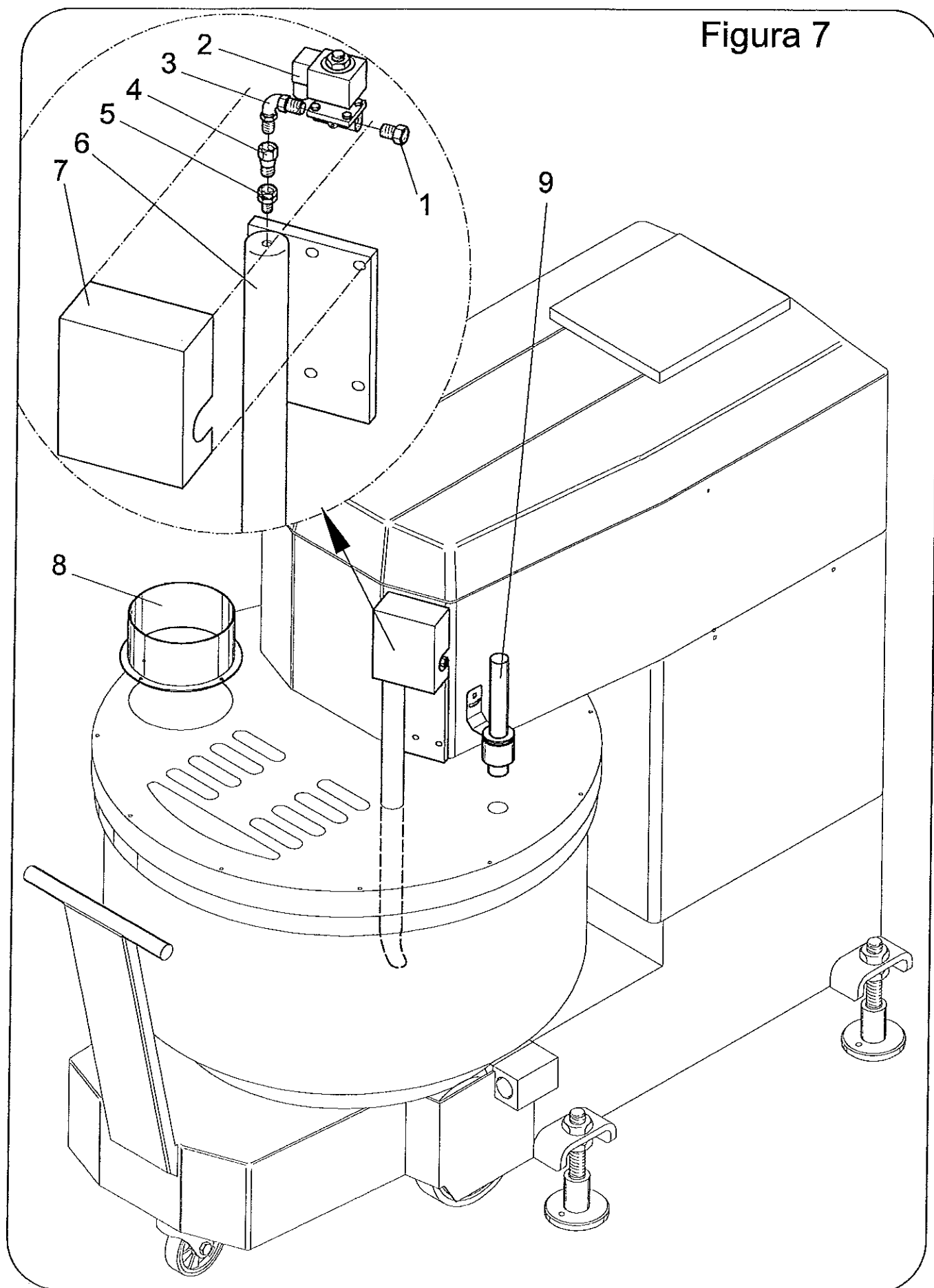


FIG.7

CO2 INJECTION TOOL (optional)

N	Code	Description	Q	Type
1		Fitting 3/8" – 1/2"	1	SE200/500
2	10.5059	Solenoid valve Parker PM 145.5 AR	1	SE200/500
3		Elbow 90° - 1/2"	1	SE200/500
4		Fitting 3/8" – 1/2"	1	SE200/500
5		Reduction 3/8" – 1/2"	1	SE200/500
6	51.16550	Injection tool	1	SE200/500
7	51.13311.A	Guard	1	SE200/500
8	51.14482	Exhaust gas collar	1	SE200/500
9		Infrared temperature detector	1	SE200/500

Figura 8

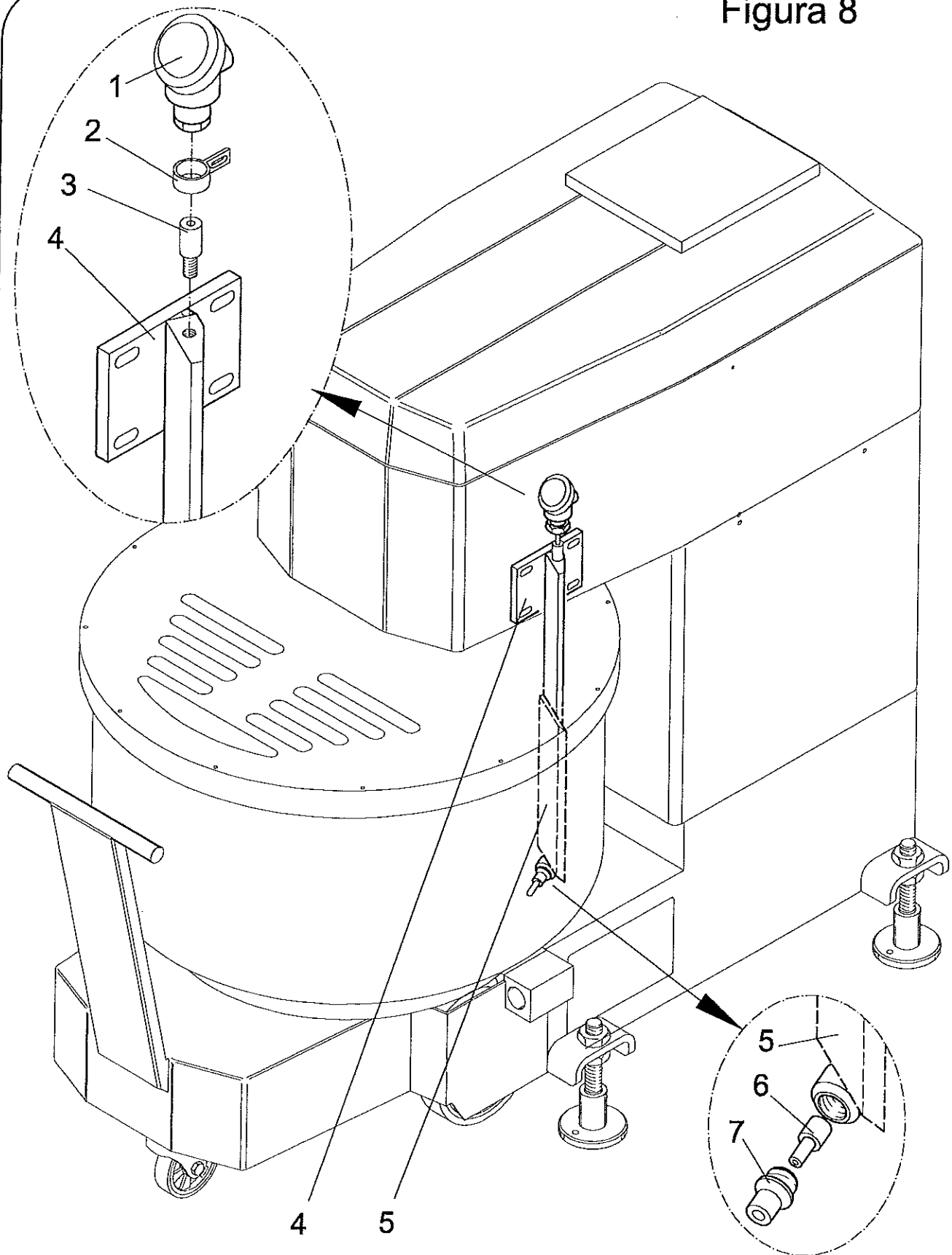


FIG.8

THERMOCOUPLE TEMPERATURE SENSOR (optional)

N	Code	Description	Q	Type
1	10.12409	Thermocouple D4.5 x 750	1	SE200/300
1	10.15203	Thermocouple D4.5 x 780	1	SE400/500
2	51.13509.A	Ring	1	SE200/500
3		Sliding ring	1	SE200/500
4	51.14877.D45	Metallic support for scraper	1	SE200
4	51.12935.D45	Metallic support for scraper	1	SE250/300
4		Metallic support for scraper	1	SE400/500
5	51.14875	Plastic scraper	1	SE200
5	51.12477	Plastic scraper	1	SE250/300
5		Plastic scraper	1	SE400/500
6	51.12763.D45	Centering bushing	1	SE200/500
7	51.12762	Internal ring for bushing	1	SE200/500

figura 9

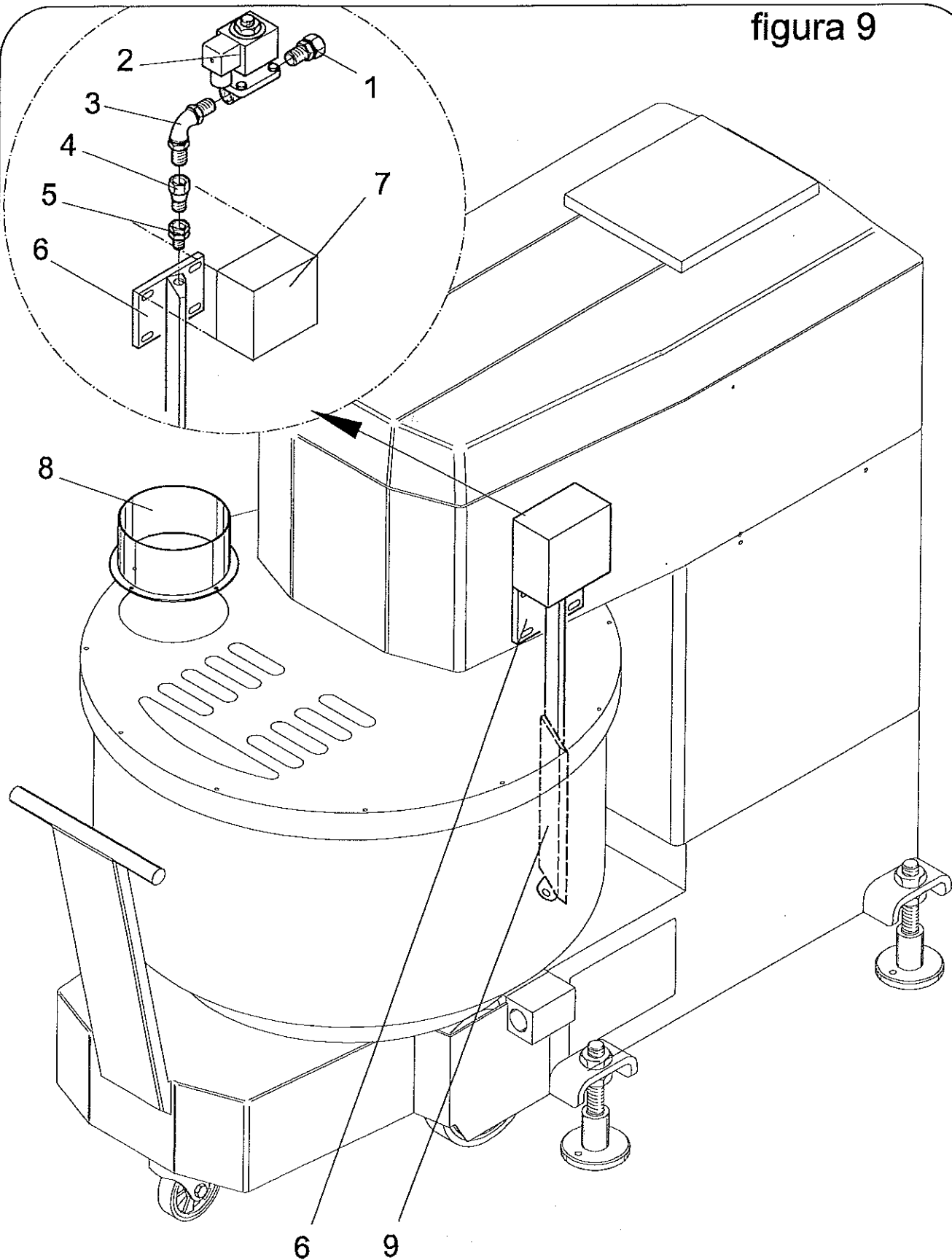


FIG.9**CO2 INJECTION SCRAPER (optional)**

N	Code	Description	Q	Tipo
1		Fitting 3/8" – 1/2"	1	SE200/500
2	10.5059	Solenoid valve Parker PM 145.5 AR	1	SE200/500
3		Elbow 90° - 1/2"	1	SE200/500
4		Fitting 3/8" – 1/2"	1	SE200/500
5		Fitting 3/8" – 1/2"	1	SE200/500
6	51.12378	Metallic scraper	1	SE200
6	51.10497.A	Metallic scraper	1	SE250
6	51.13323	Metallic scraper	1	SE300
6	51.14538	Metallic scraper	1	SE400/500
7	51.13311.A	Guard	1	SE200/500
8	51.14482	Exhaust gas collar	1	SE200/500
9	51.12477	Plastic scraper	1	SE200
9	51.12193	Plastic scraper	1	SE250/300
9	51.14541	Plastic scraper	1	SE400/500

FIGURA 10

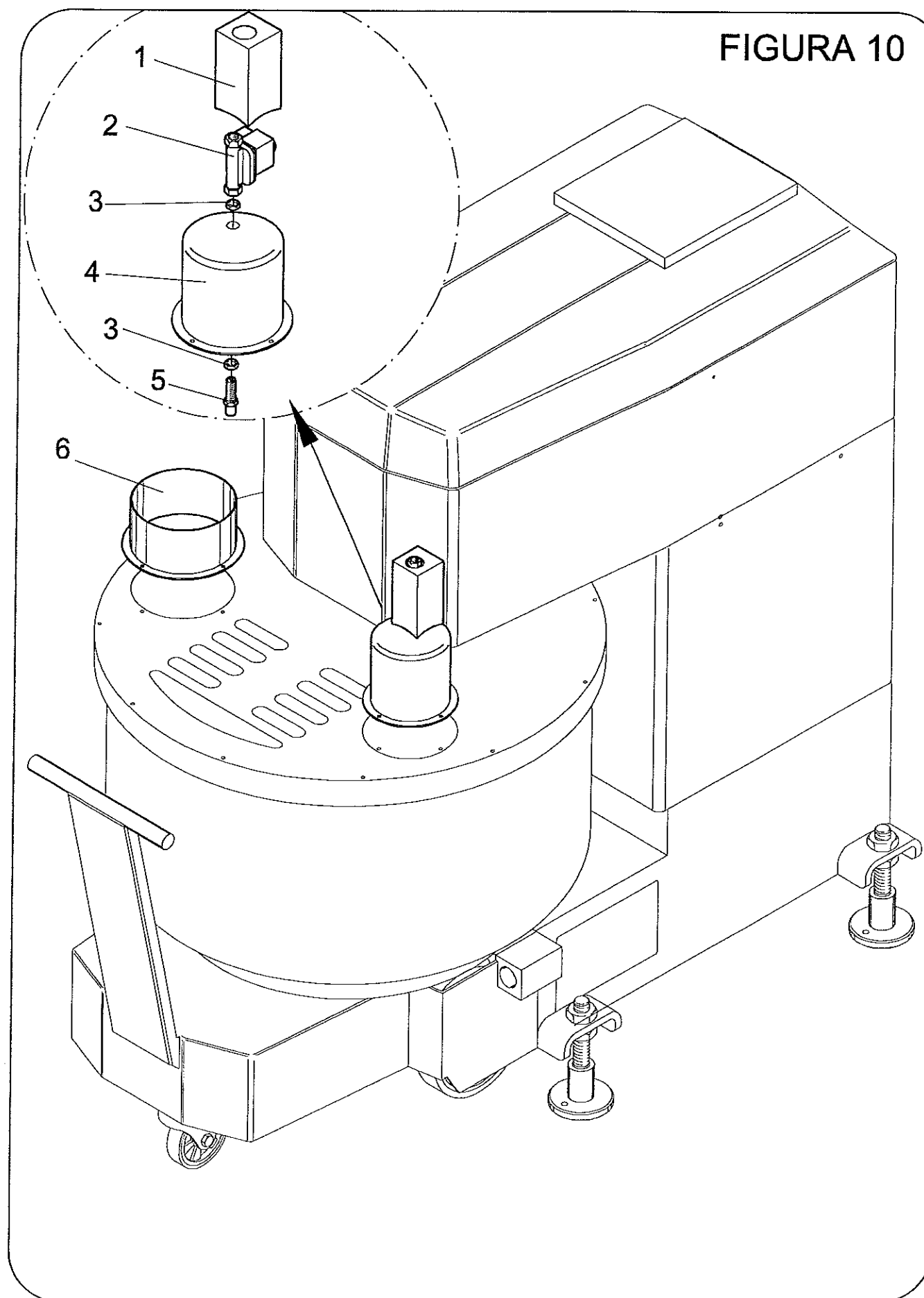


FIG. 10**CO2 INJECTION – BELL SYSTEM (optional)**

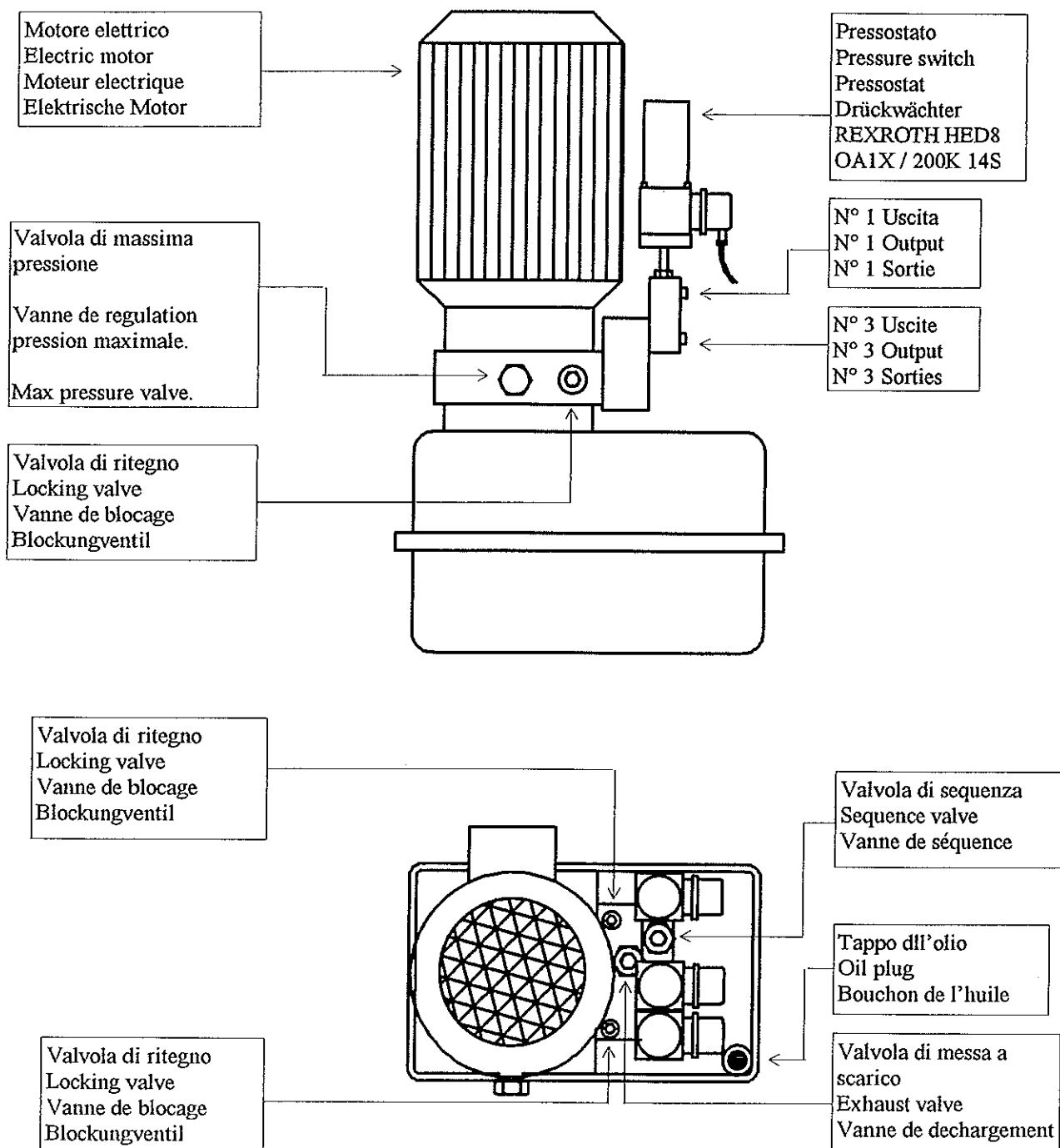
N	Code	Description	Q	Type
1	21.17745	Guard	1	SE200/500
2	10.11301	Complete solenoid valve Danfoss	1	SE200/500
3		Hexagonal nut	2	SE200/500
4	51.11283	Injection bell	1	SE200/500
5	10.11286	Nozzle	1	SE200/500
6	51.7018	Exhaust gas collar	1	SE200/500

CENTRALINA IDRAULICA

HYDRAULIC UNIT

CENTRALE HYDRAULIQUE

HYDRAULISCHE GRUPPE



COD. 10.8359 - SE200/500 - PLT-C 120/600
 COD. 10.7088 - SE130/160 - BTE120/160
 COD. 10.7088 - SE80

SCHEMA - DIAGRAM: IS.14562
 SCHEMA - DIAGRAM: IS.14566
 SCHEMA - DIAGRAM: IS.7983.A

CILINDRO SOLLEV.TESTATA
(HEAD LIFTING CYLINDER)

VM MF140504
code 10.9567

CILINDRO AGGANCIO CARRELLO
(BOWL LOCK CYLINDER)

VALVOLA AVBSO SE 30FCI
cod.10.8701

Valvola VSO
30-14-10-06
Codice 10.13664

N.3 Pressostati
(Pressure switch)
Rexroth HED8
cod.10.14401

Pompa cod. 10.11798
C1 640 80000
GR.1 - 3,7 cc

CENTRALINA
IDRAULICA
K383016093
COD. 10.8359

VU 38 SE MP

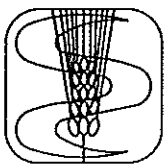
VU 38 SE MP

VMS

SERBATOIO TIPO S 07
CAPACITA' = 6 LITRI

MOTORE KW 1.5
N°4 POLI
1400 GIRI
FLANGIA B14
DIAM. = 140 mm.
POMPA GR.1-3.7cc

0 Aggiunto valvola codice 10.13664 - Giamasio - 30/11/1999



SANCASSIANO

MACCHINE E IMPIANTI
PER L'ARTE BIANCA

OGGETTO SCHEMA IDRAULICO

TIPO
SE200/500
PLT-C 120/600

COMM.

CLIENTE

Tolleranza gen.

La proprietà di questo disegno
e riservato a termini di legge.

Materiale

± 0.05

Sostituisce il

Trattamento

Sostituito dal

Disegnato GIAMESIO

Data 23-11-98

Controllato

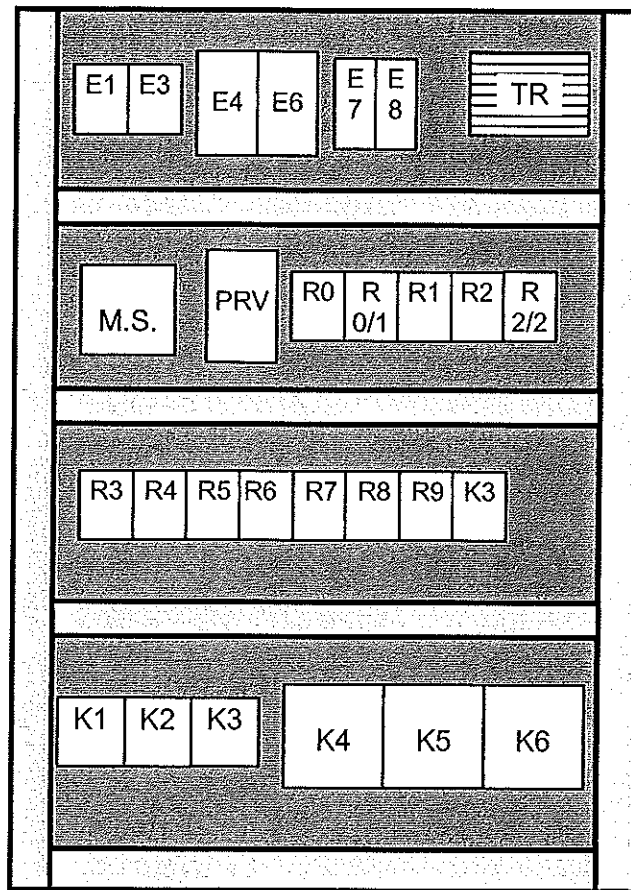
Scala /

DIS. N°

IS.14562

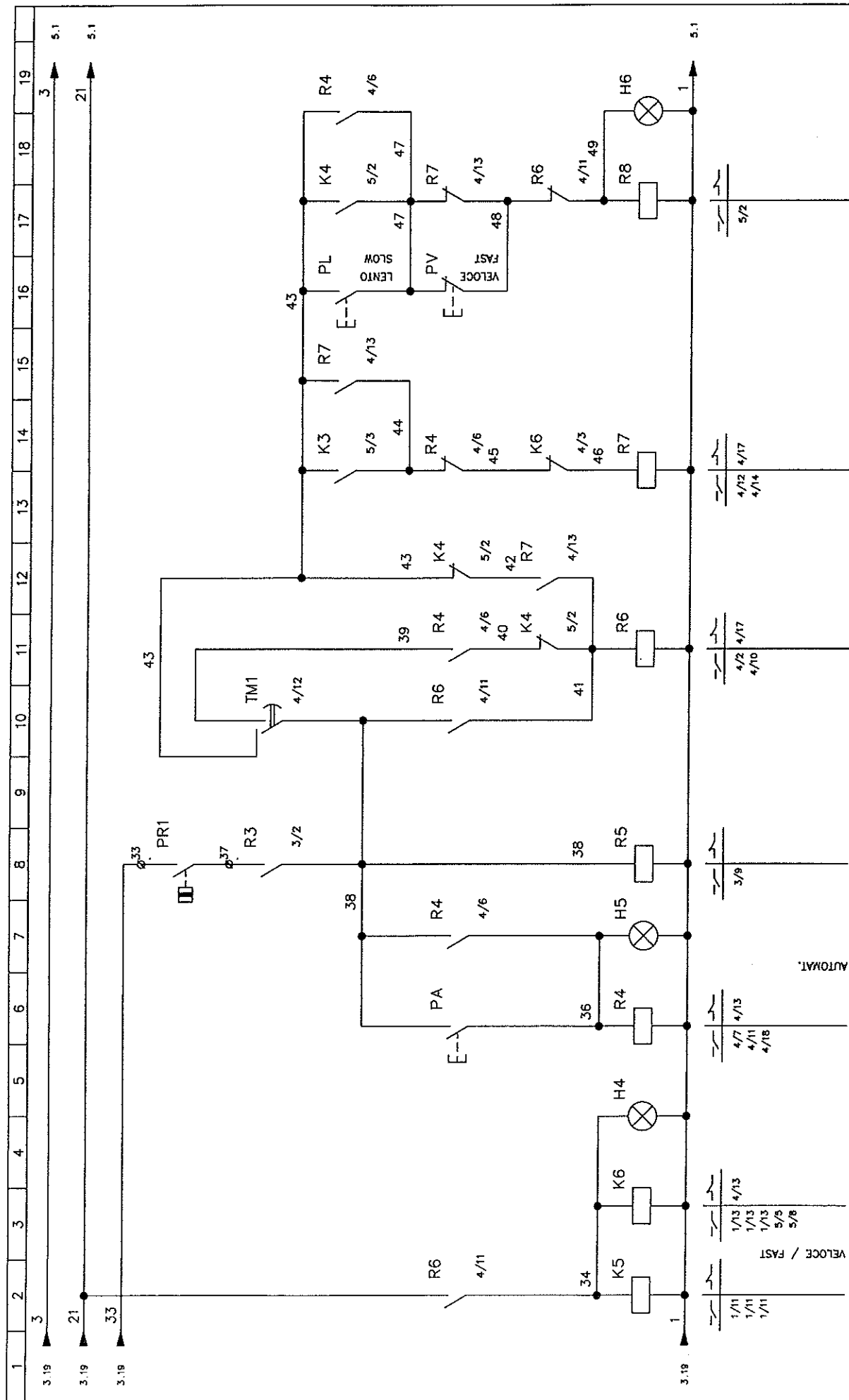
ELECTRICAL COMPONENTS

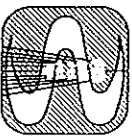
SPIRAL MIXER SE 500 (# 12810, # 12811) custom version



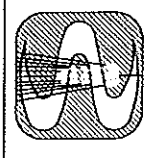
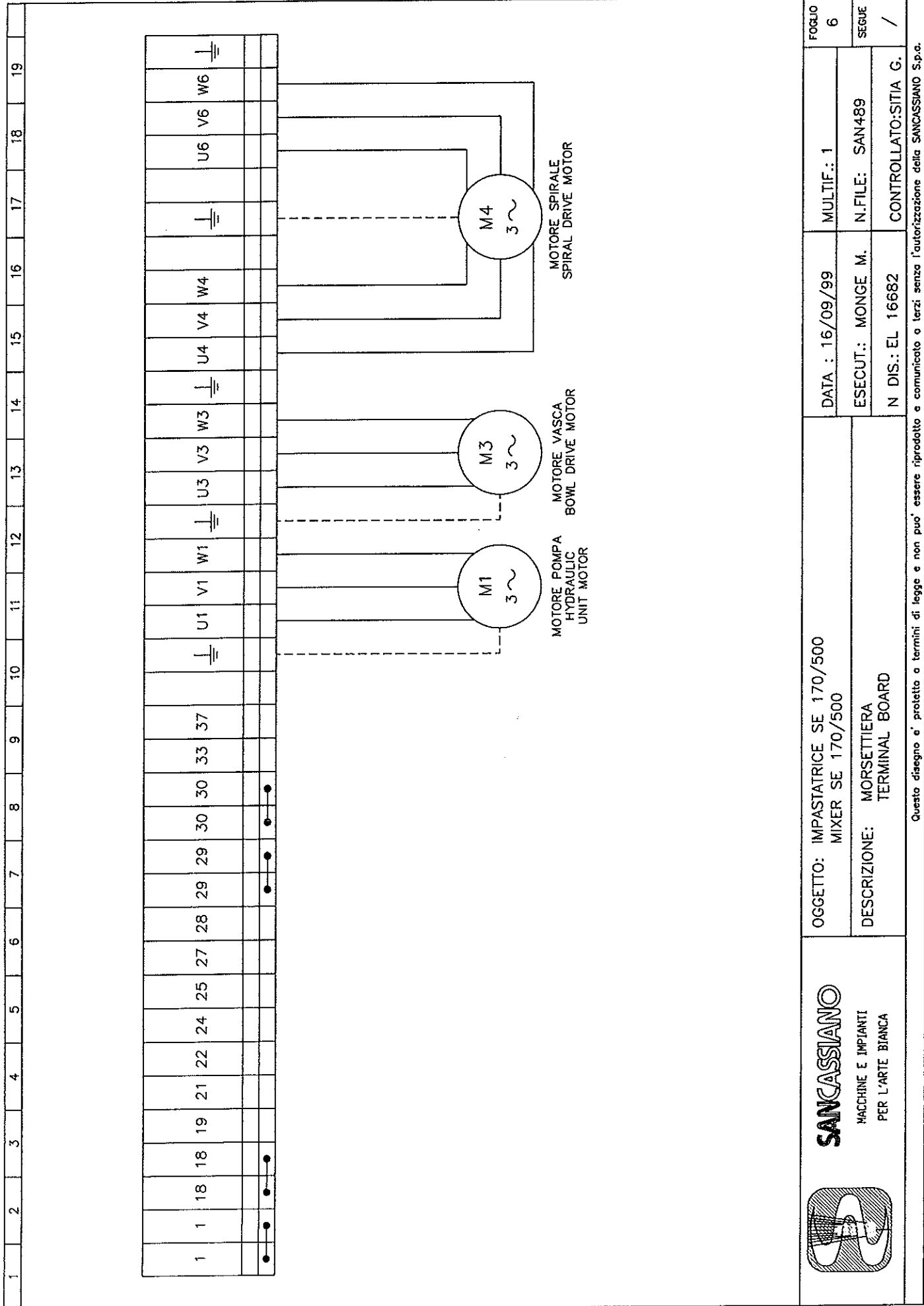
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E3	TELEMECANIQUE GV2M10
E4/E6	TELEMECANIQUE GV3 M40
E7	TELEMECANIQUE GB2 CD08
E8	TELEMECANIQUE GB2 CB14
TR	TRANSFORMER 400 VA
M.S.	MAIN DISCONNECT SWITCH BREMAS 63 A
PRV	PREVENTA type XPS-AS
R0→R2/2	TELEMECANIQUE LC1 D0901
R3→R9	TELEMECANIQUE LC1 D0901
K3	TELEMECANIQUE LC1 D0901
K1→K3	TELEMECANIQUE LC1 D1210
K4/K5	TELEMECANIQUE LC1 D4011
K6	TELEMECANIQUE LC1 D5011

SE 500 ALLIED for LA BREA BAKERY (U.S.A.)



	OGGETTO: IMPASTATRICE SE 170/500 MIXER SE 170/500		DATA : 16/09/99	MULTIF.: 1	FOLGIO 4
	DESCRIZIONE: CIRCUITI AUSILIARI AUX. CIRCUIT		ESECUT.: MONGE M.	N.FILE: SAN489	SEQUE
			N DIS.: EL 16682	CONTROLLATO:SITIA G.	5

Questo disegno e' protetto a termini di legge e non puo' essere riprodotto e comunicato a terzi senza l'autorizzazione della SANCASSIANO S.p.a.



SANCASSIANO
MACCHINE E IMPIANTI
PER L'ARTE BIANCA

OGGETTO: IMPASTATRICE SE 170/500
MIXER SE 170/500

DESCRIZIONE: MORSETTIERA
TERMINAL BOARD

DATA : 16/09/99

ESECUT.: MONGE M.

N DIS.: EL 16682

MULTIF.: 1

N.FILE: SAN489

CONTROLLATO: SITIA G.

FOGLIO
6

SEGUE
/

☞ SANCASSIANO PRODUCT RANGE ☞

Dear customer, we'd like to take this chance to inform you (in case you still don't know) about our wide range of products, properly studied to solve the problems of food dough mixing all over the world.

SANCASSIANO S.p.A. chose more than thirty years ago to be specialised in producing mixing equipment and automation, feeling sure that elements such as experience and quality are very important for the complete satisfaction of our customers.

We are proud to introduce to you a wide range of machines and equipment which are synonymous of quality and advanced technology all over the world.

✎ MIXERS ✎

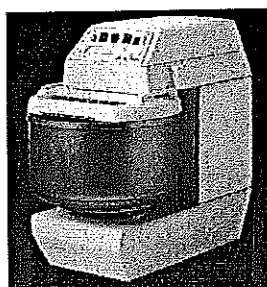
☛ FIXED BOWL SPIRAL MIXERS ☛

F3X and SF Models

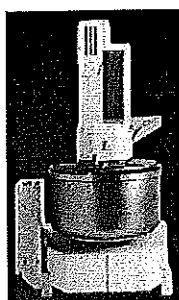
spiral mixers with capacity from 40 up to 300 Kg of dough. Designed to be adaptable to any type of production for the maximum reliability and quality, typical of the spiral system and of the original SANCASSIANO solution with the central cylinder part of the bowl.

Model R3X - F3X/RT

fixed bowl spiral mixer with a self tipping equipment. This solution provides both the quality of the spiral system and the advantage of the automatic discharge of the dough. The tilting side can be left or right, and the tipping height is variable too. Bowl capacity from 100 up to 300 Kg of dough.



model F3X



model R3X



model F3X/RT

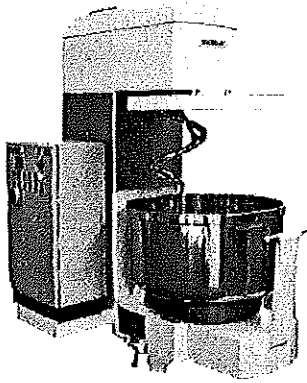
☛ SINGLE AND DOUBLE SPIRAL MIXERS WITH REMOVABLE BOWL

SE Model

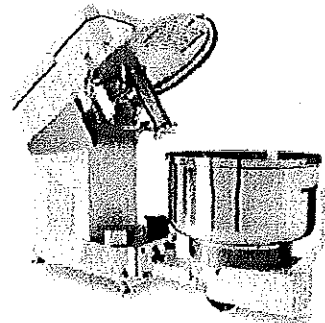
a strong and solid spiral mixer, able to perform both high quality mixing and mechanical reliability. It is available in three different series (SE 80-160, SE 200-300 e SE 400-900) in order to satisfy all the production needs. It is addressed to an industrial use, so it can be equipped with all the modern optional: cryogenic gas injection system for cooling the dough, PLC for the automatic control of recipes and working cycles, frequency converter for speed control, dough temperature detector.

Double Force Model

A new heavy duty mixing system (patented by SANCASSIANO in 1988), able to halve the already short working time of the traditional spiral system. The batch is machined by the interaction of a group of tools composed of two spirals and a misaligned rotating cylinder. The "soft" action of this rotating cylinder on the dough is responsible for the homogeneity and the high quality of the final product. The high quality of this machine and its heavy duty structure has become a reference standard in the world. The available versions, all addressed to the industrial production, have a capacity range from 140 to 800 Kg of dough, and can be equipped with a range of optional just like the SE model, including the complete stainless steel version.



model SE200-300



model DF "Double Force"

➤ FRENCH FORK MIXER WITH REMOVABLE BOWL

FRC Model

the advanced SANCASSIANO TECHNOLOGY applied to the French fork tradition; a strong and solid mixer, able to perform both high quality mixing and mechanical reliability.

Available in two models (240 and 320 Kg), it is addressed to an industrial use, so it can be equipped with all the modern optional: cryogenic gas injection system for cooling the dough, PLC for the automatic control of recipes and working cycles, frequency converter for speed control, dough temperature detector.

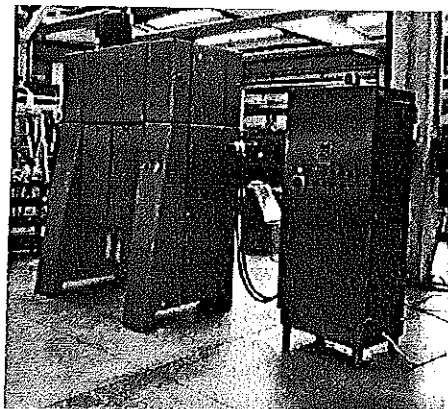
➤ PLANETARY MIXER WITH REMOVABLE BOWL

PLT and PLT-C Model

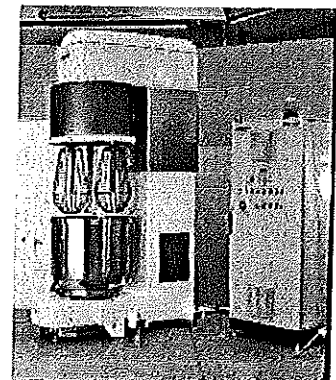
The new planetary mixer with removable bowl, available in different models from 120 up to 600 litres, in order to satisfy all the production needs.



model FRC



model PLT



model PLT-C

➤ TWIN ARMS MIXERS ➤

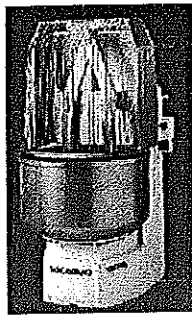
Fixed bowl model BTF

Traditional twin arms mixer, particularly adaptable for confectionery products. Capacity from 40 up to 160 kg of dough.

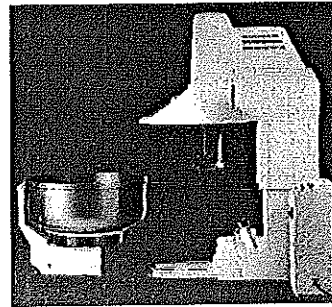
Removable bowl model BTE

automatic mixer for industrial production, designed to couple confectioner's tradition and SANCASSIANO research and technology. Available in different sizes, for mixing from 120 up to 400 Kg of dough.

The shape of mixing arms, and their speed of rotation can be adapted to the customer's requirements.



model BTF

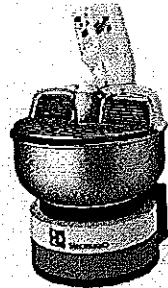


model BTE

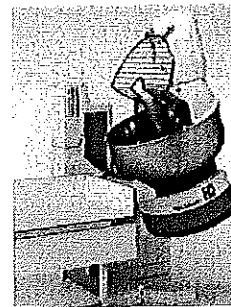
➡ FORNELLA ⬅

Models Fornella F, RT, RS

a modern conception of fork mixer, able to machine the most difficult dough thanks to its great performance and small size. The version "F" has a fixed bowl, while the versions "RT" and "RS" offer the convenient solution of the automatic discharge of the dough. The tipping side can be left or right and the height is variable too. Capacity from 90 to 250 Kg of dough for model "F" and from 160 to 250 Kg of dough for models "RT" and "RS".



model Fornella F



model Fornella RT

⌘ BOWL LIFTING AND TILTING MACHINES ⌘

Models ER2

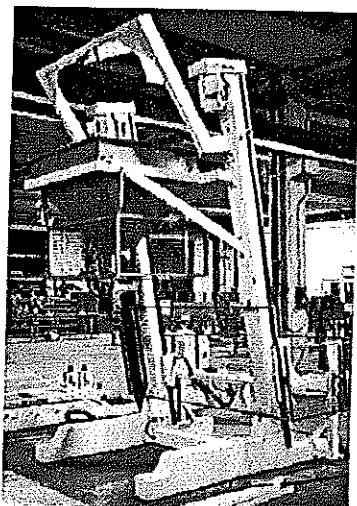
Industrial elevator - bowl tipper with inclined double guide and screw lifting system, able to overturn all the types and sizes of SANCASSIANO bowls. The great solidity and reliability of this machine has made it a top model of our production and one of the most appreciated by the customers. Designed to be easily integrated in automatic plants, it can be equipped with the automatic systems for scraping or washing the bowls, or with the motorised lateral translation in both directions. It is available at any tipping height.

Models ER1-OB

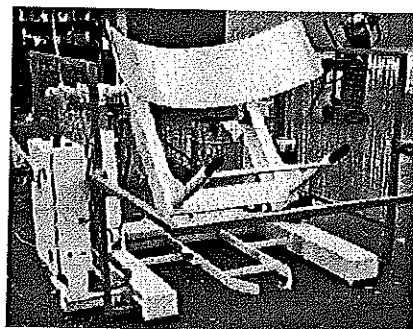
Inclined single guide elevator - bowl tipper, with screw lifting system, able to overturn bowls with capacity up to 300 Kg of dough. The compact size and the great versatility make this machine adaptable to any type of application, even in small sites. It is available for any tipping height.

Models ERT

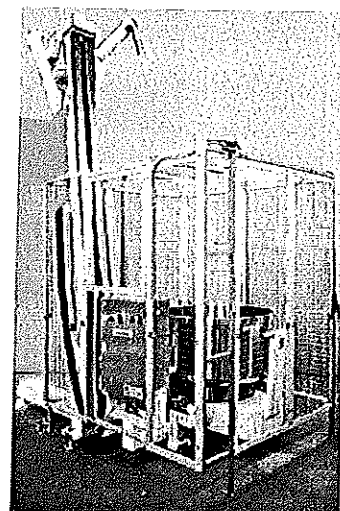
Hydraulic, table discharging tilting machine, able to overturn all the types and sizes of SANCASSIANO bowls. It provides a great solidity and reliability with a small price. The same optional of the model ER2 can be provided and it can be integrated in the automatic plants. Available for tipping heights up to 1300 mm.



model ER2 equipped with scraping system and STIA divider



model ERT



model ER1

▣ DOSING HOPPERS AND CONVEYOR BELTS ▣

Model STI Hopper in stainless steel with rounded edge and dosing group with shutter and handwheel.

Model STIA Hopper in stainless steel with rounded edge and dosing group with shutter driven by ratiomotor and photoelectric cell.

Model STM Hopper in stainless steel with rounded edge and dosing group with automatic shutters and stainless steel rolls, for machining and drawing hard dough.

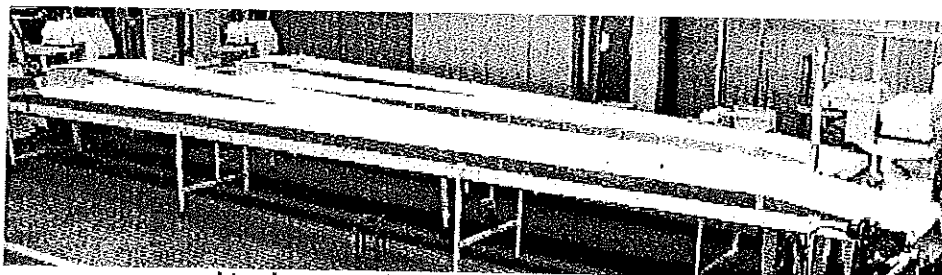
Model STL Hopper in stainless steel with rounded edge and dosing group with star blades tools. It can be adapted both for soft and for hard dough.

Model SPV Volumetric divider for soft dough. Equipped with a hopper in stainless steel with rounded edge, intermediate volumetric chamber with a shutter driven by a pneumatic cylinder. Automatic working cycle controlled by timers.

Model SPP Dividing group adaptable for any type of dough, controlled by an electronic scale. The group is composed of: hopper in stainless steel with rounded edge, drawing rolls, pneumatic driven shutter, conveyor belt mounted on load cells, self setting digital display of weight.

To satisfy particular requirements we can supply specially made dividing systems which can also be integrated in automatic mixing plants.

To complete our wide range of products and equipment, SANCASSIANO technical department is able to design special **conveying and transport belt systems**, for the direct interaction between the mixing chamber and the production line.



combined system of conveyor belts and mixing stations

⌘ AUTOMATIC MIXING PLANTS *⌘*

Automatic mixing system with Translation device

It's the most simple of automatic systems. It is essentially composed of a mixer and an elevator, connected by a translation device. This solution allows the complete automation of the mixing line in a small space and with a very low price.

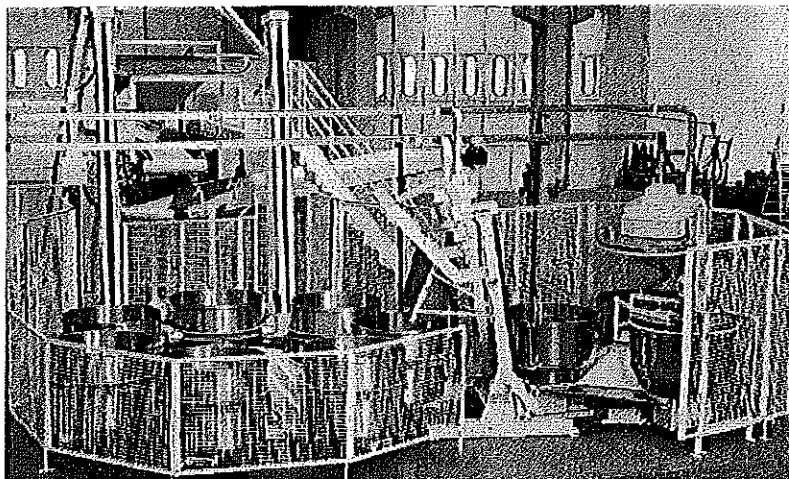
The system can be equipped with any type of mixer (from "twin arms" to "Double Force") and any type of elevator (ER2, ER1, ERT). The whole plant is lifted from the ground to permit an easy cleaning, and the control system can be normally electric or electronic (PLC).

Both the mixer and the elevator can be equipped with some optional necessary to be adaptable to the industrial production. All the hoppers and the conveying systems by SANCASSIANO can be installed on this type of plant.

Carousel mixing system

It was the first automation introduced on the market by SANCASSIANO in 1980 and nowadays is still advanced thanks to its extraordinary productivity due to very short "dead time". The system can be easily adapted to the customer's needs, with several dosing stations, mixing stations (different types) and discharge systems (elevators ER1, ER2, ERT).

Our designer engineers have a great experience to project standard and simple three stations carousels (dosing-mixing-discharge) or complex integrated and interactive systems. Even in this case, for best result, a wide range of optional is available to provide a perfect control of the production.



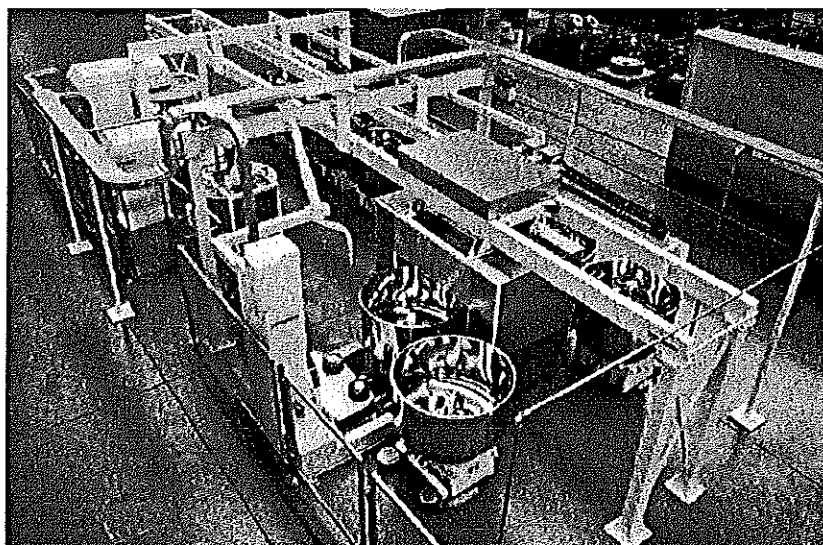
automatic Carousel mixing system

Robot automatic mixing system

Surely, it is the most complete and flexible existing automation, able to replace completely the human work.. In fact, the robot can achieve all the operations usually made by the personnel, moving bowls from one station to another according to production requirements and to working cycles previously programmed.

The system can be easily adapted to the customer's needs, with different type of mixers (fork, twin arms or spiral) and elevators (ER2, ER1, ERT) and with several dosing and leavening stations. It is also possible to feed several production lines with different recipes in the same time.

This type of plant is controlled by a PLC for an easy access to all the parameters of work such as mixing time, leavening time, etc.. SANCASSIANO's research and technology has designed a lot of solutions to improve the use, hygiene requirements and performance of this plant that nowadays represents the most advanced step of technology in our field.



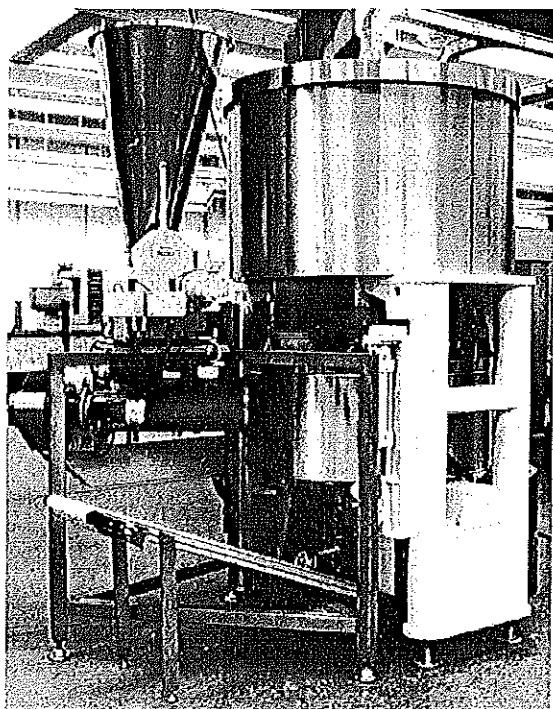
Robot automatic mixing system

*Continuous mixing system "Continuous **FORCE**"*

The last mixing system created by SANCASSIANO and registered with several patents from 1991 to 1994. It is surely the solution of the future: one step beyond the traditional "batch" systems with discontinuous feeding.

This new solution is able to offer both the quality and flexibility of the spiral mixing tool and the advantage of the Continuous system. The ingredients fed by means of "loss in weight feeders" are blended in a PREMIX chamber and mixed in a circular channel in which a variable number of spiral mixing tools (depending on the production per hour wanted) are machining a small portion of batch. Each spiral tool has a circular motion around its axis (responsible of machining process) and a planetary motion around the bowl axis (for conveying the dough to the outlet area). The speed of each motion is independent and adjustable, for an efficient control of the production (both in quality and in quantity).

The whole equipment (including feeders) is controlled by a PLC to manage recipes and parameters.



Continuous mixing system "Continuous **FORCE**"

*For any further information,
DO NOT HESITATE to contact
your usual dealer or directly our
sales department.*



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LISTE DER SERVICE PUNKTE FUER "SANCASSIANO" PRODUKTE
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