

## HYDRA MIXER



### Description

- ▶ Patented kneading system by means of two vertical synchronized tools.
- ▶ Low dough temperature increase during kneading.
- ▶ Hydration increase.
- ▶ Optimal gluten development.
- ▶ Reduced kneading times (compared with “Double Force” mixer).
- ▶ Reduced energy consumption thanks to a lower friction during the kneading.
- ▶ Flexibility of dough batch (down to 5-10% minimum of bowl capacity).
- ▶ Delicate and smooth kneading action for an optimal incorporation of inclusions (raisins, chocolate, sugar drops ...)
- ▶ Better blending of fat ingredients (butter, margarine, lard,...)

As all Sancassiano mixers, our Hydra mixers can be integrated in [automatic mixing equipment](#) and bottom discharge systems.

### Innovation in Mixing Phases



THE HUG



THE COMPRESSION



THE STRETCHING



THE KNEADING

### Mixer Especially Useful For:

- ▶ Artisan and bread with “open structure”
- ▶ Ciabatta bread
- ▶ Pizza
- ▶ Sugar waffle
- ▶ Panettone and Pandoro
- ▶ Croissant
- ▶ Donut
- ▶ Pita bread
- ▶ Flat breads
- ▶ Rye bread
- ▶ Ethnic bread
- ▶ Laminated dough