

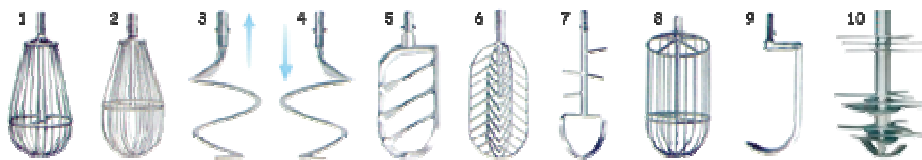


## OIL FREE PLANETARY MIXER “C SHAPE”

### Description

- ▶ Patented “OIL FREE” planetary movement, without oil and gears.
- ▶ No risk of oil leakage into the dough.
- ▶ Maintenance drastically reduced.
- ▶ “Sanitary” design of the working chamber without gaskets and sharp edges.
- ▶ Planetary group made of two mixing tools and one bowl scraper following the full internal profile of the bowl.
- ▶ Scraper and mixing tools speed programmable by inverter.
- ▶ Pressure/vacuum mixing available as option.
- ▶ Heated/cooled bowl available as option.
- ▶ Possibility of automatic ingredients loading and product discharge.
- ▶ PLC system for recipe and speed storage.
- ▶ Wide range of mixing tools available.

### Available Mixing Tools



- Tools 1,2,8** sponge cakes, aerated batters, whipped cream, sponge cake
- Tools 3,4,7** shortbread, short pastry, rotary moulded biscuits...
- Tools 5,6** muffins, creams, cakes, brownies, cheese cakes wire-cut and deposited biscuits, filling...
- Tools 10** special products
- Tools 9** scraper

### Mixer Especially Useful For:

- ▶ Muffin
- ▶ Cakes
- ▶ Creams
- ▶ Whipped cream
- ▶ Sponge cake
- ▶ Brownies
- ▶ Deposited biscuits
- ▶ Wire-cut biscuits
- ▶ Shortbread
- ▶ Cup cakes
- ▶ Filling
- ▶ Cheese cake
- ▶ .....