



BAKERY, PASTRY AND PIZZA EQUIPMENT

Main office :

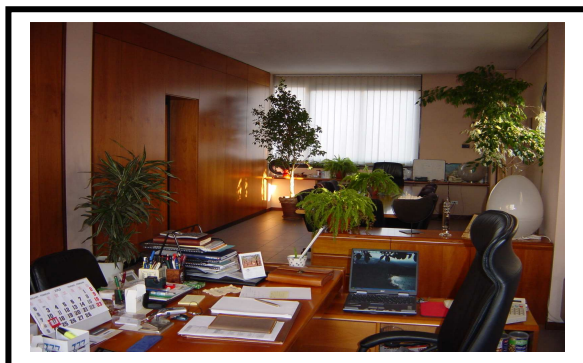
Via Perotti, 5 – 25125 Brescia, ITALY

Tel. +39 030 3581864 – Fax +39 030 3581859

Factory :

Via Perotti, 15 – 25125 Brescia, ITALY

E-mail : cpspa@cpspa.it - Web : www.cpmachinery.com



NET PRICE LIST EX-WORKS
2012

PREZZI	: Il presente listino annulla e sostituisce, con decorrenza dalla data indicata, tutti i precedenti.
PAGAMENTI	: Le condizioni di pagamento sono da concordarsi di volta in volta. Eventuali spese per bollo effetti e/o tratta registrazione contratti etc., sono sempre a carico del cliente.
CONSEGNA	: 20 - 30 gg. dalla conferma scritta dell'ordine, salvo casi di forza maggiore.
RESA	: La merce si intende sempre resa franco fabbrica. La merce viaggia a rischio e pericolo dell'acquirente, il quale è tenuto a controllarla, reclamando eventuali danni al trasportatore che ne è direttamente responsabile.
IMBALLO	: Non compreso
COLLAUDO/MONTAGGIO	: Il costo del montaggio e del collaudo presso il cliente non è compreso nel prezzo. Se richiesto il costo è di Euro 400,00 al giorno, escluse le spese di viaggio e trasferta.
GARANZIA	: Tutte le nostre macchine sono coperte da garanzia di mesi 12 (dodici) dalla data di spedizione. Sono esclusi dalla garanzia i motori e l'impianto elettrico. Per la durata della garanzia ci assumiamo l'impegno di riparare o sostituire gratuitamente e nel più breve tempo possibile quelle parti della fornitura che venissero riscontrate difettose. Sono in ogni caso a carico del cliente le spese di trasporto, trasferta e diaria del personale inviato per le riparazioni. Sono esclusi dalla garanzia le eventuali riparazioni o sostituzioni dovute a logoramento o rottura provenienti da manomissioni, da cattiva manutenzione, da imperizia, da casi fortuiti o da forza maggiore. Resta esplicitamente escluso ogni obbligo da parte nostra di risarcimento di danni. Non potrà usufruire del diritto di garanzia il cliente che non sia in regola con i pagamenti.
PROPRIETA'	: Le macchine e/o i materiali si intendono venduti con patto di riserva di proprietà sino all'integrale pagamento del prezzo (art. 1523 c.c. e seg.).

GENERAL SALES CONDITIONS

PRICE	: This price list cancels and substitutes the former ones.
PAYMENT	: The payment conditions are to be discussed each time.
DELIVERY	: 20 - 30 days from written order confirmation.
GOODS DELIVERED	: The goods are to be intended delivered Ex-Works. The goods travel at risk and danger of the buyer, that must check it, claiming the possible damages to the transport agent, who is directly responsible for it.
PACKING	: Not included. Quoted separately.
INSTALLATION	: The cost of installation and operation of the equipment is not included in the price. If required the cost of a technician is of Euro 400,00 per day. Transport, board and lodging are too at the buyers sole costs and expense.
WARRANTY	: All our machines are granted for 12 months for the date of delivery. Motors and electrical devices are not included in the warranty. Within the guarantee period the manufacturer will repair or replace free of charge as soon as possible any parts of the equipment which prove defectiveness. However, transport charges engineer's daily allowance as well as board and lodging shall be at buyer's expense. This warranty does not include the replacement or repairs due to deterioration or damage of the material from any tapering, bad maintenance, unskilfulness or other causes beyond the sellers control. Furthermore, the buyer who is not up to date with the agreed payment terms, will not be granted the use of the warranty.
OWNERSHIP	: The machines and/or the materials are sold on a title retention basis until the price has been paid in full (art. 1523 civil code and following).

Model	Packing Pallet + thick cardboard box
CPM 5 – CPM 8	€ 35,00
CPM 12 – CPM 18 – CPM 25	€ 40,00
CPM 38 – CPM 44 – P 30 – P 40 – DOX 25/25M/35/35M	€ 45,00
CPT 430 – CPT 540 – CPL 20	€ 90,00
SF 500 BL – SF 100	€ 120,00
FRL 500 – FRL 630	€ 120,00
CPTs 430 – CPTs 540	€ 120,00
CPM 50 – CPM 60 - CPM 80 – CPM 100 – CPM 120	€ 130,00
CO 9 – CO 20 – BME 700 – CPL 40 – CPL 60	€ 130,00
SM-3-30 – SM-3-36 – SF 600 N – SF 600 L	€ 160,00
SF 600TC – CPL90 - CPM 160 – CPM 200 – C 80 – C 100 – C 120	€ 180,00
CPS-20 – CPS-25 – CPS-30 – SM-4-30A – C160 – C200 – C250	€ 190,00
CPME 80 – CPME 100 – CPME 120 - CPM TL 80 – CPM TL 120	€ 270,00
CPME160 – CPME 200 - CPME 250 – CPM TL 160 – CPM TL 200 – SV ME	€ 290,00

TABLE MODEL SPIRAL MIXERS

Model	Details	Price Euro	Fig.
CPM 5	Spiral mixer, dough capacity Kg. 5 (lt. 7) Frame in thick stainless steel Bowl, spiral, central shaft and protection grid all in stainless steel Reducer with high efficiency gears in oil bath Motor power Kw 0,37 (HP 0,5) Bowl Ø 24x13 - Dough per hour = Kg. 20 Weight : Kg. 33 Length : cm. 52 Width : cm. 26 Height : cm. 52	€ 546	
CPM 8	Spiral mixer, dough capacity Kg. 8 (lt. 10) Frame in thick stainless steel Bowl, spiral, central shaft and protection grid all in stainless steel Reducer with high efficiency gears in oil bath Motor power Kw 0,37 (HP 0,5) Bowl Ø 26x20 - Dough per hour = Kg. 30 Weight : Kg. 36 Length : cm. 54 Width : cm. 28 Height : cm. 55	€ 621	
CPM 12	Spiral mixer, dough capacity Kg. 12 (lt. 15) Frame in thick stainless steel Complete with standard wheels Bowl, spiral, central shaft and protection grid all in stainless steel Reducer with high efficiency gears in oil bath Motor power Kw 0,75 (HP 1) Bowl Ø 32x21 – Dough per hour = Kg. 48 Weight : Kg. 60 Length : cm. 64 Width : cm. 35 Height : cm. 65	€ 790	
CPM 12 2V	CPM12 with two speed motor	€ 920	
CPM 18	Spiral mixer, dough capacity kg. 18 (lt. 20) Frame in thick stainless steel Complete with standard wheels Bowl, spiral, central shaft and protection grid all in stainless steel Reducer with high efficiency gears in oil bath Motor power kw 0,75 (HP 1) Bowl Ø 36 x 21 – Dough per hour = Kg. 70 Weight : Kg. 75 Length : cm. 68 Width : cm. 39 Height : cm. 65	€ 885	
CPM 18 2V	CPM18 with two speed motor	€ 1.012	
CPM 25	Spiral mixer, dough capacity kg. 25 (lt. 33) Frame in thick stainless steel Complete with standard wheels Bowl, spiral, central shaft and protection grid all in stainless steel Reducer with high efficiency gears in oil bath Motor power kw 1,125 (HP 1,5) Bowl Ø 40 x 26 – Dough per hour = Kg. 100 Weight : Kg. 95 Length : cm. 74 Width : cm. 43 Height : cm. 74	€ 1.012	
CPM 25 2V	CPM25 with two speed motor	€ 1.155	

TABLE MODEL SPIRAL MIXERS

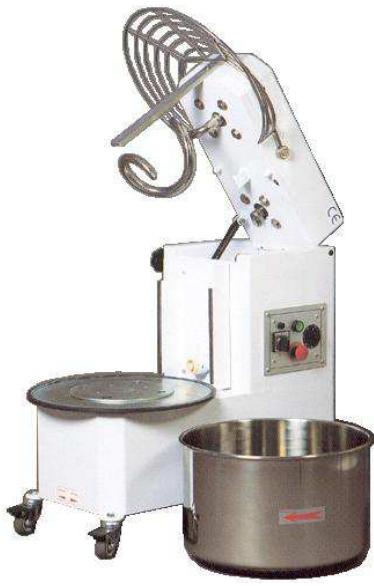
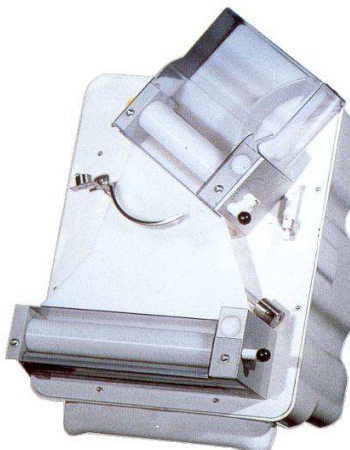
Model	Details	Price Euro	Fig.
CPM 38	Spiral mixer, dough capacity kg. 38 (lt. 40) Frame in thick stainless steel Complete with standard wheels Bowl, spiral, central shaft and protection grid all in stainless steel Reducer with high efficiency gears in oil bath Motor power kw 1,5 (HP 2) Bowl Ø 45 x 26 – Dough per hour = Kg. 140 Weight : Kg. 105 Length : cm. 82 Width : cm. 48 Height : cm. 74	€ 1.155	
CPM 38 2V	CPM38 with two speed motor	€ 1.338	
CPM 44	Spiral mixer, dough capacity kg. 44 (lt. 50) Frame in thick stainless steel Complete with standard wheels Bowl, spiral, central shaft and protection grid all in stainless steel Reducer with high efficiency gears in oil bath Motor power kw 1,5 (HP 2) Bowl Ø 50 x 27 – Dough per hour = Kg. 170 Weight : Kg. 110 Length : cm. 85 Width : cm. 53 Height : cm. 74	€ 1.225	
CPM 44 2V	CPM44 with two speed motor	€ 1.380	
CPM 12 ES	Spiral mixer, dough capacity Kg. 12 (lt. 15) Gas spinged liftable head + removable bowl Frame in thick stainless steel Complete with standard wheels Bowl, spiral, central shaft and protection grid all in stainless steel Reducer with high efficiency gears in oil bath Motor power Kw 0,75 (HP 1) Bowl Ø 32x21 - Dough per hour = Kg. 48 Weight : Kg. 80 Length : cm. 65 Width : cm. 37 Height : cm. 65	€ 1.038	
CPM 12 ES 2V	CPM12 ES with two speed motor	€ 1.175	
CPM 18 ES	Spiral mixer, dough capacity Kg. 18 (lt. 20) Gas spinged liftable head + removable bowl Frame in thick stainless steel Complete with standard wheels Bowl, spiral, central shaft and protection grid all in stainless steel Reducer with high efficiency gears in oil bath Motor power Kw 0,75 (HP 1) Bowl Ø 36x21 – Dough per hour = Kg. 48 Weight : Kg. 95 Length : cm. 69 Width : cm. 41 Height : cm. 65	€ 1.130	
CPM 18 ES 2V	CPM18 ES with two speed motor	€ 1.260	

TABLE MODEL SPIRAL MIXERS

Model	Details	Price Euro	Fig.
CPM 25 ES	Spiral mixer, dough capacity Kg. 25 (lt. 33) Gas spinged liftable head + removable bowl Frame in thick stainless steel Complete with standard wheels Bowl, spiral, central shaft and protection grid all in stainless steel Reducer with high efficiency gears in oil bath Motor power Kw 1,125 (HP 1,5) Bowl Ø 40x26 – Dough per hour = Kg. 100 Weight : Kg. 115 Length : cm. 75 Width : cm. 45 Height : cm. 74	€ 1.285	
CPM 25 ES 2V	CPM25 ES with two speed motor	€ 1.445	
CPM 38 ES	Spiral mixer, dough capacity Kg. 38 (lt. 40) Gas spinged liftable head + removable bowl Frame in thick stainless steel Complete with standard wheels Bowl, spiral, central shaft and protection grid all in stainless steel Reducer with high efficiency gears in oil bath Motor power Kw 1,5 (HP 2) Bowl Ø 45x26 - Dough per hour = Kg. 140 Weight : Kg. 130 Length : cm. 83 Width : cm. 50 Height : cm. 74	€ 1.445	
CPM 38 ES 2V	CPM38 ES with two speed motor	€ 1.630	
CPM 44 ES	Spiral mixer, dough capacity Kg. 44 (lt. 50) Gas spinged liftable head + removable bowl Frame in thick stainless steel Complete with standard wheels Bowl, spiral, central shaft and protection grid all in stainless steel Reducer with high efficiency gears in oil bath Motor power Kw 1,5 (HP 2) Bowl Ø 50x27 - Dough per hour = Kg. 170 Weight : Kg. 140 Length : cm. 86 Width : cm. 55 Height : cm. 74	€ 1.490	
CPM 44 ES 2V	CPM44 ES with two speed motor	€ 1.660	
SPECIAL VOLTAGES 230/50/3PH-220/60	For all the Models CPM		€ 120

PIZZA MOULDERS

Model	Details	Price Euro	Fig.
P 30	Pizza moulder Standard plastic model Dough weight gr. 80 ÷ 220 Pizza diameter Ø cm. 14 ÷ 29 Single phase 220V 50Hz Weight : Kg. 26 Length : cm. 41 Width : cm. 43 Height : cm. 64	€ 995	
P 40	Pizza moulder Standard plastic model Dough weight gr. 210 ÷ 700 Pizza diameter Ø cm. 26 ÷ 40 Single phase 220V 50Hz Weight : Kg. 35 Length : cm. 54 Width : cm. 50 Height : cm. 70	€ 1.160	
P 30 A	Pizza moulder Stainless steel model Dough weight gr. 80 ÷ 210 Pizza diameter Ø cm. 14 ÷ 29 Single phase 220V 50Hz Weight : Kg. 33 Length : cm. 42 Width : cm. 50 Height : cm. 63	€ 1.030	
P 40 A	Pizza moulder <u>Stainless steel model</u> Dough weight gr. 210 ÷ 700 Pizza diameter Ø cm. 26 ÷ 40 Single phase 220V 50Hz Weight : Kg. 37 Length : cm. 53 Width : cm. 53 Height : cm. 73	€ 1.205	
Optional	Electrical pedal	€ 115	

AUTOMATIC SPIRAL MIXERS WITH FIXED BOWL

Model	Details	Price Euro	Fig.
CPM 50	Spiral mixer kg.50 dough capacity 2 speeds - Automatic model 2 timers for 1 st and 2 nd speed One motor for spiral and bowl Motor Kw 1.5 / 3.0 Flour capacity kg. 30 Weight : Kg. 260 Length : cm. 110 Width : cm. 60 Height : cm. 130	€ 3.698	
CPM 60	Spiral mixer kg.60 dough capacity 2 speeds - Automatic model 2 timers for 1 st and 2 nd speed One motor for spiral and bowl Motor Kw 1.5 / 3.0 Flour capacity kg. 40 Weight : Kg. 260 Length : cm. 110 Width : cm. 60 Height : cm. 130	€ 3.795	
CPM 80	Spiral mixer kg.80 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1 st and 2 nd speed Two motors for spiral and bowl Spiral motor Kw 2,06 / 4,78 - Bowl motor Kw 0.66 Flour capacity kg. 55 Weight : Kg. 480 Length : cm. 120 Width : cm. 75 Height : cm. 135	€ 4.950	
CPM 100	Spiral mixer kg.100 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1 st and 2 nd speed Two motors for spiral and bowl Spiral motor Kw 2,06 / 4,78 - Bowl motor Kw 0.66 Flour capacity kg. 65 Weight : Kg. 540 Length : cm. 120 Width : cm. 75 Height : cm. 135	€ 5.155	
CPM 120	Spiral mixer kg.120 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1 st and 2 nd speed Two motors for spiral and bowl Spiral motor Kw 2,06 / 4,78 - Bowl motor Kw 0.66 Flour capacity kg. 80 Weight : Kg. 540 Length : cm. 130 Width : cm. 85 Height : cm. 135	€ 5.300	

AUTOMATIC SPIRAL MIXERS WITH FIXED BOWL

Model	Details	Price Euro	Fig.
CPM 160	Spiral mixer kg.160 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1st and 2nd speed Two motors for spiral and bowl Spiral motor Kw 3,7 / 7,75 - Bowl motor Kw 1,1 Flour capacity kg. 100 Weight : Kg. 860 Length : cm. 140 Width : cm. 95 Height : cm. 160	€ 6.250	
CPM 200	Spiral mixer kg.200 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1st and 2nd speed Two motors for spiral and bowl Spiral motor Kw 3,7 / 7,75 - Bowl motor Kw 1,1 Flour capacity kg. 125 Weight : Kg. 860 Length : cm. 140 Width : cm. 95 Height : cm. 160	€ 6.700	
	Extra charge for special voltage 220V three phase or 60Hz	€ 250	

ELECTRONIC SPIRAL MIXERS WITH FIXED BOWL

Model	Details	Price Euro	Fig.
CPM 80 el	Electronic spiral mixer, kg.80 dough capacity Flour capacity kg. 55. <u>Electronic control panel</u>, up to 99 programs <u>3 speeds</u> : 1 slow reversed speed for pre mixing and 2 standard slow and fast speeds 3 timers for 1st slow reverse speed, 2nd slow standard speed and 3rd fast speed Built in <u>Water doser</u> programmed on the control panel with indication of water temperature. Weight : Kg. 480 Length : cm. 120 Width : cm. 75 Height : cm. 135	€ 5.340	
CPM100 el	Spiral mixer kg.100 dough capacity Flour capacity kg. 65 <u>Electronic control panel</u>, up to 99 programs <u>3 speeds</u> : 1 slow reversed speed for pre mixing and 2 standard slow and fast speeds 3 timers for 1st slow reverse speed, 2nd slow standard speed and 3rd fast speed Built in <u>Water doser</u> programmed on the control panel with indication of water temperature. Option : <u>Thermal probe</u> for dough and external temperature Weight : Kg. 540 Length : cm. 120 Width : cm. 75 Height : cm. 135	€ 5.545	
CPM120 el	Spiral mixer kg.120 dough capacity Flour capacity Kg. 80 <u>Electronic control panel</u>, up to 99 programs <u>3 speeds</u> : 1 slow reversed speed for pre mixing and 2 standard slow and fast speeds 3 timers for 1st slow reverse speed, 2nd slow standard speed and 3rd fast speed Built in <u>Water doser</u> programmed on the control panel with indication of water temperature. Option : <u>Thermal probe</u> for dough and external temperature Weight : Kg. 540 Length : cm. 130 Width : cm. 85 Height : cm. 135	€ 5.690	
CPM160 el	Spiral mixer kg.160 dough capacity Flour capacity kg. 100 <u>Electronic control panel</u>, up to 99 programs <u>3 speeds</u> : 1 slow reversed speed for pre mixing and 2 standard slow and fast speeds 3 timers for 1st slow reverse speed, 2nd slow standard speed and 3rd fast speed Built in <u>Water doser</u> programmed on the control panel with indication of water temperature. Option : <u>Thermal probe</u> for dough and external temperature Weight : Kg. 860 Length : cm. 140 Width : cm. 95 Height : cm. 160	€ 6.640	
CPM200 el	Spiral mixer kg.200 dough capacity Flour capacity kg. 125 <u>Electronic control panel</u>, up to 99 programs <u>3 speeds</u> : 1 slow reversed speed for pre mixing and 2 standard slow and fast speeds 3 timers for 1st slow reverse speed, 2nd slow standard speed and 3rd fast speed Built in <u>Water doser</u> programmed on the control panel with indication of water temperature. Option : <u>Thermal probe</u> for dough and external temperature Weight : Kg. 860 Length : cm. 140 Width : cm. 95 Height : cm. 160	€ 7.090	

AUTOMATIC SPIRAL MIXERS WITH REMOVABLE BOWL

Model	Details	Price Euro	Fig.
CPME 80	Spiral mixer with removable bowl Kg. 80 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1 st and 2 nd speed Flour capacity kg. 50 Spiral motor Kw 4,5 Weight : Kg. 720 Length : cm. 160 Width : cm. 91 Height : cm. 145 Total h : cm. 186	€ 15.138	
CPME 100	Spiral mixer with removable bowl Kg. 100 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1 st and 2 nd speed Flour capacity kg. 65 Spiral motor Kw 4,5 Weight : Kg. 730 Length : cm. 160 Width : cm. 91 Height : cm. 145 Total h : cm. 186	€ 15.518	
CPME 130	Spiral mixer with removable bowl Kg. 130 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1 st and 2 nd speed Flour capacity kg. 80 Spiral motor Kw 6,8 Weight : Kg. 740 Length : cm. 160 Width : cm. 91 Height : cm. 145 Total h : cm. 186	€ 15.920	
C 80	Trolley with extra bowl for CPME 80 Dough capacity kg. 80	€ 3.295	
C 100	Trolley with extra bowl for CPME 100 Dough capacity kg. 100	€ 3.420	
C 130	Trolley with extra bowl for CPME 130 Dough capacity kg. 130	€ 3.570	
SB ST	Tilting lift for removable trolley Kg. 80, 100, 130 dough capacity SB : Discharging onto bench ST : Discharging onto Dough Hopper Installed power Kw. 1.1	€ 8.360 € 9.650	

AUTOMATIC SPIRAL MIXERS WITH REMOVABLE BOWL

Model	Details	Price Euro	Fig.
CPME 160	Spiral mixer with removable bowl Kg. 160 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1 st and 2 nd speed Flour capacity kg. 100 Spiral motor Kw 7,5 Weight : Kg. 1315 Length : cm. 190 Width : cm. 95 Height : cm. 146 Total h : cm. 190	€ 17.105	
CPME 200	Spiral mixer with removable bowl Kg. 200 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1 st and 2 nd speed Flour capacity kg. 125 Spiral motor Kw 7,5 Weight : Kg. 1325 Length : cm. 190 Width : cm. 95 Height : cm. 146 Total h : cm. 194	€ 17.995	
CPME 250	Spiral mixer with removable bowl Kg. 250 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1 st and 2 nd speed Flour capacity kg. 155 Spiral motor Kw 9 Weight : Kg. 1340 Length : cm. 194 Width : cm. 106 Height : cm. 146 Total h : cm. 194	€ 18.995	
C 160	Trolley with extra bowl for CPME 160 Dough capacity kg. 160	€ 3.800	
C 200	Trolley with extra bowl for CPME 200 Dough capacity kg. 200	€ 4.180	
C 250	Trolley with extra bowl for CPME 250 Dough capacity kg. 250	€ 4.625	
SV ME	Tilting lift for removable trolley Kg. 160, 200, 250 dough capacity Unloading height mt. 1,2 – 1,8 Installed power Kw. 1.1 Weight : Kg. 670 Length Max : cm. 170 Width Max : cm. 112 Height : cm. 283 Height Max : cm. 283	€ 10.070	

AUTOMATIC SPIRAL MIXERS WITH LIFT

Model	Details	Price Euro	Fig.
CPM TL 80	Automatic spiral mixer with lifter Discharge height : Mt. 2,06 Kg. 80 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1st and 2nd speed Flour capacity kg. 55 Spiral Motor : Kw 3 / 5,2 Bowl Motor : Kw 0,75 Weight : Kg. 1160 Length : cm. 155 Width : cm. 188 Height : cm. 175 Total h : cm. 310	€ 12.850	
CPM TL 120	Automatic spiral mixer with lifter Discharge height : Mt. 2,06 Kg. 120 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1st and 2nd speed Flour capacity kg. 80 Spiral Motor : Kw 3 / 5,2 Bowl Motor : Kw 0,75 Weight : Kg. 1220 Length : cm. 155 Width : cm. 188 Height : cm. 175 Total h : cm. 310	€ 13.920	
CPM TL 160	Automatic spiral mixer with lifter Discharge height : Mt. 2,04 Kg. 160 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1st and 2nd speed Flour capacity kg. 100 Spiral Motor : Kw 4,5 / 7,8 Bowl Motor : Kw 1,1 Weight : Kg. 1550 Length : cm. 155 Width : cm. 193 Height : cm. 175 Total h : cm. 325	€ 14.950	
CPM TL 200	Automatic spiral mixer with lifter Discharge height : Mt. 2,02 Kg. 200 dough capacity 2 speeds + reverse control Automatic model 2 timers for 1st and 2nd speed Flour capacity kg. 130 Spiral Motor : Kw 6,5 / 11 Bowl Motor : Kw 1,1 Weight : Kg. 1570 Length : cm. 155 Width : cm. 198 Height : cm. 175 Total h : cm. 343	€ 15.350	

BAKERY MACHINES

Model	Details	Price Euro	Fig.
SF 100	Flour sieve Flour comes out at cm. 104 from floor level Sifting capacity kg. 100 every 5 minutes Motor power : Kw 0,25 Hp 0,5 Weight : Kg. 320 Length : cm. 103 Width : cm. 69 Height : cm. 120	€ 2.675	
	Version with Stainless Steel drawer	€ 2.870	
SM-3-30	Semiautomatic bun divider / rounder Divides manually and rounds automatically 30 divisions : weight range from gr. 40 to gr. 130 4 kg dough capacity , Electric power : Kw 0,55 Weight : Kg. 190 Length : cm. 55 Width : cm. 66 Height : cm. 215	€ 4.495	
SM-9-36	Semiautomatic bun divider / rounder Divides manually and rounds automatically 36 divisions : weight range from gr. 34 to gr. 110 4 kg dough capacity , Electric power : Kw 0,55 Weight : Kg. 190 Length : cm. 55 Width : cm. 66 Height : cm. 215	€ 4.495	
SM-4-30A	Automatic bun divider / rounder Divides and rounds automatically 30 divisions : weight range from gr. 40 to gr. 130, 4 kg dough capacity , Electric power : Kw 0,75 Weight : Kg. 205 Length : cm. 61 Width : cm. 66 Height : cm. 145	€ 9.690	
SM-3-36A	Automatic bun divider / rounder Divides and rounds automatically 36 divisions : weight range from gr. 34 to gr. 110 4 kg dough capacity , Electric power : Kw 0,75 Weight : Kg. 205 Length : cm. 55 Width : cm. 66 Height : cm. 145	€ 9.690	

BAKERY MACHINES

Model	Details	Price Euro	Fig.
CPS-20 CPS-25 CPS-30	Automatic volumetric divider-rounder Fixed speed of 20, 25 and 30 pieces / min. Piston Ø 130mm weight range from gr. 150 a 1300 Piston Ø 120mm weight range from gr. 100 a 1000 Piston Ø 110mm weight range from gr. 60 a 600 Piston Ø 90mm weight range from gr. 30 a 300 Piston Ø 80mm weight range from gr. 25 a 250 Hopper capacity : kg. 50 Electric power : Kw 3	Weight : Kg. 450 Length : cm. 170 Width : cm. 70 Height : cm. 140 € 9.950	
HP 150	Extra hopper with maximum kg. 150 capacity	€ 950	
CO 9	Conical rounder Weight range from gr. 100 to gr. 800 Teflon coated aluminium channels Independent electric flour sprinkler	Weight : Kg. 220 Length : cm. 90 Width : cm. 90 Height : cm. 150 € 6.310	
CO 20	Conical rounder Weight range from gr. 300 to gr. 1.800 Teflon coated aluminium channels Independent electric flour sprinkler	Weight : Kg. 220 Length : cm. 90 Width : cm. 90 Height : cm. 150 € 6.475	
FRL 500	Sheeter moulder Roller width mm.500 2 cylinders Dough pieces from gr.30 to gr.600 Motor power : Kw 0,56 Hp 0,75	Weight : Kg. 145 Length : cm. 80 Width : cm. 75 Height : cm. 120 € 2.390	
FRL 630	Sheeter moulder Roller width mm.630 2 cylinders Dough pieces from gr.30 to gr.600 Motor power : Kw 0,56 Hp 0,75	Weight : Kg. 160 Length : cm. 93 Width : cm. 75 Height : cm. 120 € 2.650	

BAKERY MACHINES

Model	Details	Price Euro	Fig.
BME 700	Baguette moulder Roller width mm. 790 2 cylinders Dough pieces from gr. 50 to gr. 900 Production up to 2.500 pieces/hour Motor power : Kw. 0,375 Hp 0,5 Weight : Kg. 190 Length : cm. 97 Width : cm. 69 Height : cm. 160	€ 4.105	
CPT 430	Manual slicer - Table model Slicing width mm. 430 – Straight blades Slicing thickness mm. 8-10-12-14-16-18-20-22 Weight : Kg. 102 Length : cm. 79 Width : cm. 63 Height : cm. 82	€ 2.590	
CPT 540	Manual slicer - Table model Slicing width mm. 540 – Straight blades Slicing thickness mm. 8-10-12-14-16-18-20-22 Weight : Kg. 120 Length : cm. 90 Width : cm. 85 Height : cm. 82	€ 2.750	
CPTs 430	Manual slicer – Free standing model with wheels Slicing width mm. 430 – Straight blades Slicing thickness mm. 8-10-12-14-16-18-20-22 Weight : Kg. 125 Length : cm. 79 Width : cm. 63 Height : cm. 131	€ 3.055	
CPTs 540	Manual slicer – Free standing model with wheels Slicing width mm. 540 – Straight blades Slicing thickness mm. 8-10-12-14-16-18-20-22 Weight : Kg. 150 Length : cm. 96 Width : cm. 86 Height : cm. 137	€ 3.750	

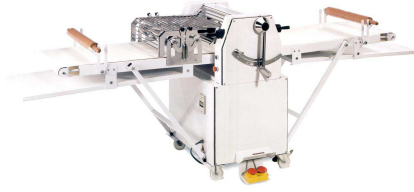
WATER DOSERS

Model	Details	Price Euro	Fig.
DOX 25	Automatic water doser Capacity lt. 50 / min. 220V 50Hz – 220V 60Hz 110V 50Hz – 110V 60Hz Digital display indicating water temperature External water pipes	€ 815	
DOX 25 M	Automatic water doser - mixer Capacity lt. 50 / min. 220V 50Hz – 220V 60Hz 110V 50Hz – 110V 60Hz Digital display indicating water temperature External water pipes	€ 1.060	
DOX 35	Automatic water doser Capacity lt. 50 / min. Digital display indicating water temperature 220V 50Hz – 220V 60Hz 110V 50Hz – 110V 60Hz Internal water pipes	€ 1.460	
DOX 35 M	Automatic water doser - mixer Capacity lt. 50 / min. Digital display indicating water temperature 220V 50Hz – 220V 60Hz 110V 50Hz – 110V 60Hz Internal water pipes	€ 2.180	

PLANETARY MIXERS

Model	Details	Price Euro	Fig.
CPL 20	Planetary mixer Capacity : 20lt., with 2 x Bowl 32x29 Gear-box transmission , 3 speeds Speeds : 1st 106, 2nd 196, 3rd 358 r.p.min Accessories : bowl, hook, beater, whisk Power : Hp 1,50 – 0,375 Kw Weight : Kg. 105 Length : cm. 55 Width : cm. 45 Height : cm. 82	€ 1.200	
CPL 40	Planetary mixer Capacity : lt. with 2 x Bowl 42x37 Gear-box transmission, 3 speeds Speeds : 1st 99 ; 2nd 176 ; 3rd 320 r.p.m. Accessories : bowl, hook , beater , whisk Motor power : Kw. 1. 2 ,Hp 1+1,5 , Three phase Weight : Kg. 200 Length : cm. 64 Width : cm. 53 Height : cm. 105	€ 2.340	
CPL 40/20	Planetary mixer 40 Lt capacity with KIT 20 Lt : bowl 20 Lt+ hook +beater and whisk adaptable to 40 lt Same Dimensions & Features as for the CPL 40	€ 2.590	
CPL 60	Planetary mixer Capacity : lt. 60 with 2 x 60 Lt Bowl + Trolley for The Bowl Gear-box transmission , 3 speeds Accessories : bowl, hook, beater, whisk Motor power : 3 Hp , 2,25 Kw Three phase Weight : Kg. 270 Length : cm. 83 Width : cm. 67 Height : cm. 133	€ 3.770	
CPL 90	Planetary 90 Lit capacity with 2 x 90 Lt Bowl + Trolley for the Bowl , Gear Box Transmission , 3 Speeds Accessories : Bowl, Hook, Beater, Whisk Motor Power 5 HP , 3,75 Kw , Three phases Weight : Kg 350 Length : Cm 99 Width : Cm 68 Height : Cm 130	€ 4.375	

PASTRY MACHINES

Model	Details			Price Euro	Fig.
SF500BL	Sheeter with belts mm. 500 x 700 Table model Cylinder maximum opening mm. 40 Electric power : Kw 0,55 Hp 0,75	Weight : Kg. Length : cm. Width : cm. Height : cm.	190 160 90 75	€ 2.850	
SF600 N	Sheeter with belts mm. 600 x 1000 Cylinder maximum opening mm. 47 Standard hand and pedal control Electric power : Kw 0,75 Hp 1	Weight : Kg. Length : cm. Width : cm. Height : cm.	230 250 103 116	€ 3.120	
SF600 L	Sheeter with belts mm. 600 x 1400 Cylinder maximum opening mm. 47 Standard hand and pedal control Electric power : Kw 0,75 Hp 1	Weight : Kg. Length : cm. Width : cm. Height : cm.	230 310 103 116	€ 3.165	
SF600 NI	Sheeter with belts mm. 600 x 1000 Belt and body frame completely in stainless steel Standard hand and pedal control Cylinder maximum opening mm. 47 Electric power : Kw 0,75 Hp 1	Weight : Kg. Length : cm. Width : cm. Height : cm.	230 250 103 116	€ 4.350	
SF600 LI	Sheeter with belts mm. 600 x 1400 Belt and body frame completely in stainless steel Standard hand and pedal control Cylinder maximum opening mm. 47 Electric power : Kw 0,75 Hp 1	Weight : Kg. Length : cm. Width : cm. Height : cm.	230 310 103 116	€ 4.550	
	Application of a two speed motor			€ 350	
SF600 LT	Sheeter with belts mm. 600 x 1400 Complete with cutting device for croissant Two speed motor Standard hand and pedal control Cylinder maximum opening mm. 47 Electric power : Kw 0,75 Hp 1	Weight : Kg. Length : cm. Width : cm. Height : cm.	250 310 103 116	€ 4.475	
SF600 LTI	Sheeter with belts mm. 600 x 1400 Complete with cutting device for croissant Belt and body frame completely in stainless steel Two speed motor Standard hand and pedal control Cylinder maximum opening mm. 47 Electric power : Kw 0,75 Hp 1	Weight : Kg. Length : cm. Width : cm. Height : cm.	250 310 103 116	€ 5.760	



MOTORWAY A4 MILAN – VENICE : EXIT BRESCIA WEST THEN FOLLOW THE INDICATIONS