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## BAKERY, PASTRY AND PIZZA EQUIPMENT

Main office :

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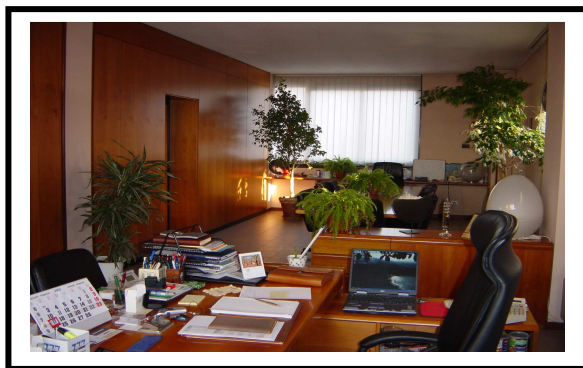
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**NET PRICE LIST**  
**EX-WORKS 2016**

## CONDIZIONI GENERALI DI VENDITA

- 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 ).

| <b>Model</b>                                                      | <b>Packing<br/>Pallet + thick cardboard<br/>box</b> |
|-------------------------------------------------------------------|-----------------------------------------------------|
| 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                 | € 55,00                                             |
| CPT 430 – CPT 540 – CPL 20                                        | € 110,00                                            |
| 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                                          | € 150,00                                            |
| CPM 120                                                           | € 170,00                                            |
| CO 9 – CO 20 – BME 700 – CPL 40 – CPL 60                          | € 150,00                                            |
| SSA30/36 – SQGSA-20 - SQSA 20/24 - SF 600 N – SF 600 L            | € 160,00                                            |
| SF 600TC – CPL80 - CPM 160 – C 80 – C 120 –                       | € 200,00                                            |
| CPM 200                                                           | € 200,00                                            |
| CPS-20 – CPS-25 – CPS-30 – SQA20/24 –SA30/36 – C160 – C200 – C250 | € 220,00                                            |
| C300                                                              | € 200,00                                            |
| CPM 280                                                           | € 250,00                                            |
| CPME 80 – 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                                            |
| CPME300                                                           | € 300,00                                            |

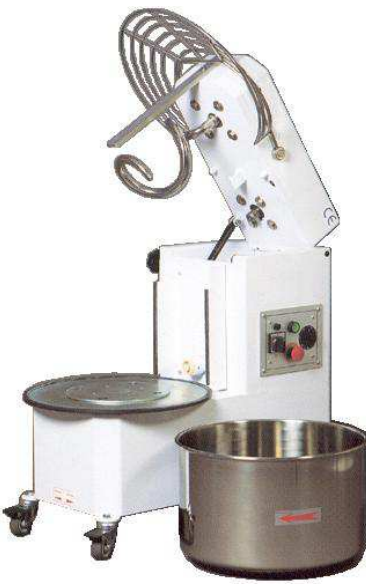
## TABLE MODEL SPIRAL MIXERS

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

## TABLE MODEL SPIRAL MIXERS

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

## TABLE MODEL SPIRAL MIXERS

| Model                                             | Details                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Price Euro     | Fig.                                                                                 |
|---------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|--------------------------------------------------------------------------------------|
| <b>CPM 25 ES</b>                                  | <p>Spiral mixer, dough capacity Kg. 25 ( lt. 33 )<br/> Gas spinged liftable head + removable bowl<br/> Frame in thick stainless steel<br/> Complete with standard wheels<br/> Bowl, spiral, central shaft and protection grid all in stainless steel<br/> Reducer with high efficiency gears in oil bath<br/> Motor power Kw 1,125 ( HP 1,5 )<br/> Bowl Ø 40x26 – Dough per hour = Kg. 100</p> <p>Weight : Kg. 115<br/> Length : cm. 75<br/> Width : cm. 45<br/> Height : cm. 74</p> | <b>€ 1.285</b> |  |
| <b>CPM 25 ES 2V</b>                               | CPM25 ES with two speed motor                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <b>€ 1.445</b> |                                                                                      |
| <b>CPM 38 ES</b>                                  | <p>Spiral mixer, dough capacity Kg. 38 ( lt. 40 )<br/> Gas spinged liftable head + removable bowl<br/> Frame in thick stainless steel<br/> Complete with standard wheels<br/> Bowl, spiral, central shaft and protection grid all in stainless steel<br/> Reducer with high efficiency gears in oil bath<br/> Motor power Kw 1,5 ( HP 2 )<br/> Bowl Ø 45x26 - Dough per hour = Kg. 140</p> <p>Weight : Kg. 130<br/> Length : cm. 83<br/> Width : cm. 50<br/> Height : cm. 74</p>     | <b>€ 1.445</b> |                                                                                      |
| <b>CPM 38 ES 2V</b>                               | CPM38 ES with two speed motor                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <b>€ 1.630</b> |                                                                                      |
| <b>CPM 44 ES</b>                                  | <p>Spiral mixer, dough capacity Kg. 44 ( lt. 50 )<br/> Gas spinged liftable head + removable bowl<br/> Frame in thick stainless steel<br/> Complete with standard wheels<br/> Bowl, spiral, central shaft and protection grid all in stainless steel<br/> Reducer with high efficiency gears in oil bath<br/> Motor power Kw 1,5 ( HP 2 )<br/> Bowl Ø 50x27 - Dough per hour = Kg. 170</p> <p>Weight : Kg. 140<br/> Length : cm. 86<br/> Width : cm. 55<br/> Height : cm. 74</p>     | <b>€ 1.490</b> |                                                                                      |
| <b>CPM 44 ES 2V</b>                               | CPM44 ES with two speed motor                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <b>€ 1.660</b> |                                                                                      |
| <b>SPECIAL VOLTAGES 230/50/3PH-220/60- 400/60</b> | For all the Models CPM                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                | <b>€ 120</b>                                                                         |

## PIZZA MOULDERS

| Model           | Details                                                                                                                                                                                                              | Price Euro     | Fig.                                                                                |
|-----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|-------------------------------------------------------------------------------------|
| <b>DL 30</b>    | Pizza moulder<br><b>Stainless steel model</b><br>Dough weight gr. 80 ÷ 210<br>Pizza diameter Ø cm. 14 ÷ 30<br>Single phase 220V 50Hz<br><br>Weight : Kg. 35<br>Length : cm. 42<br>Width : cm. 45<br>Height : cm. 65  | <b>€ 1.030</b> |  |
| <b>DL 40</b>    | Pizza moulder<br><b>Stainless steel model</b><br>Dough weight gr. 210 ÷ 700<br>Pizza diameter Ø cm. 14 ÷ 40<br>Single phase 220V 50Hz<br><br>Weight : Kg. 45<br>Length : cm. 52<br>Width : cm. 45<br>Height : cm. 72 | <b>€ 1.205</b> |                                                                                     |
| <b>Optional</b> | Electrical pedal                                                                                                                                                                                                     | <b>€ 115</b>   |                                                                                     |

# **AUTOMATIC SPIRAL MIXERS WITH FIXED BOWL**

| Model   | Details                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Price Euro | Fig.                                                                                  |
|---------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|---------------------------------------------------------------------------------------|
| CPM 50  | <p>Spiral mixer kg.50 dough capacity<br/> 2 speeds - Automatic model<br/> 2 timers (Twin ) for 1<sup>st</sup> and 2<sup>nd</sup> speed<br/> <b>Two motors</b> for spiral and bowl<br/> <b>Safety bowl Cover</b><br/> Motor Kw 1.5 / 2,2 - Bowl motor Kw 0,75<br/> Flour capacity kg. 30</p> <div> <div>Weight : Kg.</div> <div>215</div> </div> <div> <div>Length : cm.</div> <div>92</div> </div> <div> <div>Width : cm.</div> <div>57</div> </div> <div> <div>Height : cm.</div> <div>119</div> </div>                                             | € 3.698    |    |
| CPM 60  | <p>Spiral mixer kg.60 dough capacity<br/> 2 speeds - Automatic model<br/> 2 timers (Twin) for 1<sup>st</sup> and 2<sup>nd</sup> speed<br/> <b>Two motors</b> for spiral and bowl<br/> <b>Safety bowl Cover</b><br/> Motor Kw 1.5 / 2,2 – Bowl motor Kw 0,75<br/> Flour capacity kg. 40</p> <div> <div>Weight : Kg.</div> <div>220</div> </div> <div> <div>Length : cm.</div> <div>92</div> </div> <div> <div>Width : cm.</div> <div>59</div> </div> <div> <div>Height : cm.</div> <div>119</div> </div>                                              | € 3.795    |                                                                                       |
| CPM 80  | <p>Spiral mixer kg.80 dough capacity<br/> 2 speeds + reverse control<br/> Automatic model<br/> 2 timers for 1<sup>st</sup> and 2<sup>nd</sup> speed<br/> Two motors for spiral and bowl<br/> Safety bowl Cover ( Stainless Steel Grill as option )<br/> Spiral motor Kw 2,2 / 3,7 - Bowl motor Kw 0.75<br/> Flour capacity kg. 55</p> <div> <div>Weight : Kg.</div> <div>330</div> </div> <div> <div>Length : cm.</div> <div>112</div> </div> <div> <div>Width : cm.</div> <div>72</div> </div> <div> <div>Height : cm.</div> <div>125</div> </div>  | € 5.115    |   |
| CPM 120 | <p>Spiral mixer kg.120 dough capacity<br/> 2 speeds + reverse control<br/> Automatic model<br/> 2 timers for 1<sup>st</sup> and 2<sup>nd</sup> speed<br/> Two motors for spiral and bowl<br/> Safety bowl Cover ( Stainless Steel Grill as option )<br/> Spiral motor Kw 2,6 / 4,8 - Bowl motor Kw 0.75<br/> Flour capacity kg. 80</p> <div> <div>Weight : Kg.</div> <div>495</div> </div> <div> <div>Length : cm.</div> <div>137</div> </div> <div> <div>Width : cm.</div> <div>78</div> </div> <div> <div>Height : cm.</div> <div>145</div> </div> | € 5.750    |  |

## AUTOMATIC SPIRAL MIXERS WITH FIXED BOWL

| Model          | Details                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Price Euro     | Fig.                                                                                |
|----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|-------------------------------------------------------------------------------------|
| <b>CPM 160</b> | <p>Spiral mixer kg.160 dough capacity<br/>                 2 speeds + reverse control<br/>                 Automatic model<br/>                 2 timers for 1<sup>st</sup> and 2<sup>nd</sup> speed<br/>                 Two motors for spiral and bowl<br/>                 Safety bowl Cover ( Stainless Steel Grill as option )<br/>                 Spiral motor Kw 3,7 / 7,75 - Bowl motor Kw 0,75<br/>                 Flour capacity kg. 100</p> <p>Weight : Kg. 690<br/>                 Length : cm. 153<br/>                 Width : cm. 94<br/>                 Height : cm. 138</p> | <b>€ 7.790</b> |  |
| <b>CPM 200</b> | <p>Spiral mixer kg.200 dough capacity<br/>                 2 speeds + reverse control<br/>                 Automatic model<br/>                 2 timers for 1<sup>st</sup> and 2<sup>nd</sup> speed<br/>                 Two motors for spiral and bowl<br/>                 Safety bowl Cover ( Stainless Steel Grill as option )<br/>                 Spiral motor Kw 5,9 / 9,2 - Bowl motor Kw 0,75<br/>                 Flour capacity kg. 125</p> <p>Weight : Kg. 750<br/>                 Length : cm. 153<br/>                 Width : cm. 97<br/>                 Height : cm. 141</p>  | <b>€ 8.380</b> |                                                                                     |
| <b>CPM 280</b> | <p>Spiral mixer kg.200 dough capacity<br/>                 2 speeds + reverse control<br/>                 Automatic model<br/>                 2 timers for 1<sup>st</sup> and 2<sup>nd</sup> speed<br/>                 Two motors for spiral and bowl<br/>                 Safety bowl Cover ( Stainless Steel Grill as option )<br/>                 Spiral motor Kw 6,5 / 11 - Bowl motor Kw 1,1<br/>                 Flour capacity kg. 175</p> <p>Weight : Kg. 830<br/>                 Length : cm. 167<br/>                 Width : cm. 105<br/>                 Height : cm. 160</p>   | <b>€ 8.950</b> |                                                                                     |
|                | Extra charge for special voltage 220V three phase or 60Hz                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <b>€ 280</b>   |                                                                                     |

| Model                                                  | Details                                                                                                                                                               |                                                              |           |         | Price Euro             | Fig.                                                                                  |
|--------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------|-----------|---------|------------------------|---------------------------------------------------------------------------------------|
| CPME 80                                                | Spiral mixer with removable bowl                                                                                                                                      |                                                              |           |         | € 14.950               |    |
|                                                        | Kg.80 dough capacity                                                                                                                                                  |                                                              | Weight :  | Kg. 640 |                        |                                                                                       |
|                                                        | 2 speeds + reverse control                                                                                                                                            |                                                              | Length :  | cm. 150 |                        |                                                                                       |
|                                                        | Automatic model                                                                                                                                                       |                                                              | Width :   | cm. 120 |                        |                                                                                       |
|                                                        | 2 timers for 1 <sup>st</sup> and 2 <sup>nd</sup> speed                                                                                                                |                                                              | Height :  | cm. 131 |                        |                                                                                       |
|                                                        | Flour capacity kg. 50                                                                                                                                                 |                                                              | Total h : | cm. 170 |                        |                                                                                       |
|                                                        | Spiral motor Kw 4 / 8                                                                                                                                                 |                                                              |           |         |                        |                                                                                       |
|                                                        | CPME 120                                                                                                                                                              | Spiral mixer with removable bowl                             |           |         |                        |                                                                                       |
| Kg. 120 dough capacity                                 |                                                                                                                                                                       | Weight :                                                     | Kg. 660   |         |                        |                                                                                       |
| 2 speeds + reverse control                             |                                                                                                                                                                       | Length :                                                     | cm. 150   |         |                        |                                                                                       |
| Automatic model                                        |                                                                                                                                                                       | Width :                                                      | cm. 120   |         |                        |                                                                                       |
| 2 timers for 1 <sup>st</sup> and 2 <sup>nd</sup> speed |                                                                                                                                                                       | Height :                                                     | cm. 131   |         |                        |                                                                                       |
| Flour capacity kg. 80                                  |                                                                                                                                                                       | Total h :                                                    | cm. 170   |         |                        |                                                                                       |
| Spiral motor Kw 4 / 8                                  |                                                                                                                                                                       |                                                              |           |         |                        |                                                                                       |
| CPME 160                                               |                                                                                                                                                                       | Spiral mixer with removable bowl                             |           |         |                        | € 17.105                                                                              |
|                                                        | Kg. 160 dough capacity                                                                                                                                                |                                                              | Weight :  | Kg. 980 |                        |                                                                                       |
|                                                        | 2 speeds + reverse control                                                                                                                                            |                                                              | Length :  | cm. 190 |                        |                                                                                       |
|                                                        | Automatic model                                                                                                                                                       |                                                              | Width :   | cm. 133 |                        |                                                                                       |
|                                                        | 2 timers for 1 <sup>st</sup> and 2 <sup>nd</sup> speed                                                                                                                |                                                              | Height :  | cm. 149 |                        |                                                                                       |
|                                                        | Flour capacity kg. 100                                                                                                                                                |                                                              | Total h : | cm. 189 |                        |                                                                                       |
|                                                        | Spiral motor Kw 6 / 12                                                                                                                                                |                                                              |           |         |                        |                                                                                       |
|                                                        | C 80                                                                                                                                                                  | Trolley with extra bowl for CPME 80<br>Dough capacity kg. 80 |           |         |                        |                                                                                       |
| C 120                                                  | Trolley with extra bowl for CPME 120<br>Dough capacity kg. 120                                                                                                        |                                                              |           |         | € 3.350                |                                                                                       |
| C 160                                                  | Trolley with extra bowl for CPME 160<br>Dough capacity kg. 160                                                                                                        |                                                              |           |         | € 3.850                |                                                                                       |
| SB<br>ST                                               | Tilting lift for removable trolley<br>Kg. 80, 120, 160 dough capacity<br>SB : Discharging onto bench<br>ST : Discharging onto Dough Hopper<br>Installed power Kw. 1.1 |                                                              |           |         | € 8.360<br><br>€ 9.250 |  |

## AUTOMATIC SPIRAL MIXERS WITH REMOVABLE BOWL

| Model    | Details                                                                                                                             |  |              |          | Price Euro | Fig.                                                                                  |
|----------|-------------------------------------------------------------------------------------------------------------------------------------|--|--------------|----------|------------|---------------------------------------------------------------------------------------|
| CPME 200 | Spiral mixer with removable bowl                                                                                                    |  |              |          | € 17.995   |    |
|          | Kg.200 dough capacity                                                                                                               |  | Weight :     | Kg. 1015 |            |                                                                                       |
|          | 2 speeds + reverse control                                                                                                          |  | Length :     | cm. 190  |            |                                                                                       |
|          | Automatic model                                                                                                                     |  | Width :      | cm. 133  |            |                                                                                       |
|          | 2 timers for 1 <sup>st</sup> and 2 <sup>nd</sup> speed                                                                              |  | Height :     | cm. 149  |            |                                                                                       |
|          | Flour capacity kg. 125                                                                                                              |  | Total h :    | cm. 189  |            |                                                                                       |
|          | Spiral motor Kw 6 / 12                                                                                                              |  |              |          |            |                                                                                       |
| CPME 250 | Spiral mixer with removable bowl                                                                                                    |  |              |          | € 19.350   |                                                                                       |
|          | Kg. 250 dough capacity                                                                                                              |  | Weight :     | Kg. 1027 |            |                                                                                       |
|          | 2 speeds + reverse control                                                                                                          |  | Length :     | cm. 200  |            |                                                                                       |
|          | Automatic model                                                                                                                     |  | Width :      | cm. 142  |            |                                                                                       |
|          | 2 timers for 1 <sup>st</sup> and 2 <sup>nd</sup> speed                                                                              |  | Height :     | cm. 149  |            |                                                                                       |
|          | Flour capacity kg. 155                                                                                                              |  | Total h :    | cm. 195  |            |                                                                                       |
|          | Spiral motor Kw 6 / 12                                                                                                              |  |              |          |            |                                                                                       |
| CPME 300 | Spiral mixer with removable bowl                                                                                                    |  |              |          | € 19.985   |                                                                                       |
|          | Kg. 300 dough capacity                                                                                                              |  | Weight :     | Kg. 1038 |            |                                                                                       |
|          | 2 speeds + reverse control                                                                                                          |  | Length :     | cm. 200  |            |                                                                                       |
|          | Automatic model                                                                                                                     |  | Width :      | cm. 142  |            |                                                                                       |
|          | 2 timers for 1 <sup>st</sup> and 2 <sup>nd</sup> speed                                                                              |  | Height :     | cm. 149  |            |                                                                                       |
|          | Flour capacity kg. 195                                                                                                              |  | Total h :    | cm. 195  |            |                                                                                       |
|          | Spiral motor Kw 7 / 15                                                                                                              |  |              |          |            |                                                                                       |
| C 200    | Trolley with extra bowl for CPME 200<br>Dough capacity kg. 200                                                                      |  |              |          | €4.180     |  |
| C 250    | Trolley with extra bowl for CPME 250<br>Dough capacity kg. 250                                                                      |  |              |          | € 4.485    |                                                                                       |
| C 300    | Trolley with extra bowl for CPME 300<br>Dough capacity kg. 300                                                                      |  |              |          | € 4.880    |                                                                                       |
| ST MAX   | Tilting lift for removable trolley<br>Kg. 200, 250, 300 dough capacity<br>Unloading height mt. 1,2 – 1,9<br>Installed power Kw. 1.1 |  |              |          | € 11.220   |  |
|          |                                                                                                                                     |  | Weight :     | Kg. 670  |            |                                                                                       |
|          |                                                                                                                                     |  | Length Max : | cm. 170  |            |                                                                                       |
|          |                                                                                                                                     |  | Width Max :  | cm. 112  |            |                                                                                       |
|          |                                                                                                                                     |  | Height Max : | cm. 283  |            |                                                                                       |

## AUTOMATIC SPIRAL MIXERS WITH LIFT

| Model             | Details                                                                                                                                                                                                                                                                                                                                                                                                                      | Price Euro      | Fig.                                                                                                                                                                       |
|-------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>CPM TL 80</b>  | <p>Automatic spiral mixer with lifter<br/> Discharge height : Mt. 2,06<br/> Kg. 80 dough capacity<br/> 2 speeds + reverse control<br/> Automatic model<br/> 2 timers for 1<sup>st</sup> and 2<sup>nd</sup> speed<br/> Flour capacity kg. 55<br/> Spiral Motor : Kw 3 / 5,2<br/> Bowl Motor : Kw 0,75</p> <p>Weight : Kg. 1160<br/> Length : cm. 155<br/> Width : cm. 188<br/> Height : cm. 175<br/> Total h : cm. 310</p>    | <b>€ 12.950</b> |   |
| <b>CPM TL 120</b> | <p>Automatic spiral mixer with lifter<br/> Discharge height : Mt. 2,06<br/> Kg. 120 dough capacity<br/> 2 speeds + reverse control<br/> Automatic model<br/> 2 timers for 1<sup>st</sup> and 2<sup>nd</sup> speed<br/> Flour capacity kg. 80<br/> Spiral Motor : Kw 3 / 5,2<br/> Bowl Motor : Kw 0,75</p> <p>Weight : Kg. 1220<br/> Length : cm. 155<br/> Width : cm. 188<br/> Height : cm. 175<br/> Total h : cm. 310</p>   | <b>€ 13.800</b> |                                                                                                                                                                            |
| <b>CPM TL 160</b> | <p>Automatic spiral mixer with lifter<br/> Discharge height : Mt. 2,04<br/> Kg. 160 dough capacity<br/> 2 speeds + reverse control<br/> Automatic model<br/> 2 timers for 1<sup>st</sup> and 2<sup>nd</sup> speed<br/> Flour capacity kg. 100<br/> Spiral Motor : Kw 4,5 / 7,8<br/> Bowl Motor : Kw 1,1</p> <p>Weight : Kg. 1550<br/> Length : cm. 155<br/> Width : cm. 193<br/> Height : cm. 175<br/> Total h : cm. 325</p> | <b>€ 14.950</b> |                                                                                                                                                                            |
| <b>CPM TL 200</b> | <p>Automatic spiral mixer with lifter<br/> Discharge height : Mt. 2,02<br/> Kg. 200 dough capacity<br/> 2 speeds + reverse control<br/> Automatic model<br/> 2 timers for 1<sup>st</sup> and 2<sup>nd</sup> speed<br/> Flour capacity kg. 130<br/> Spiral Motor : Kw 6,5 / 11<br/> Bowl Motor : Kw 1,1</p> <p>Weight : Kg. 1570<br/> Length : cm. 155<br/> Width : cm. 198<br/> Height : cm. 175<br/> Total h : cm. 343</p>  | <b>€ 15.350</b> |                                                                                                                                                                            |

## BAKERY MACHINES

| Model         | Details                                                                                                                                                                                                                                                                                  | Price Euro                                  | Fig.                                                                                  |
|---------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------|---------------------------------------------------------------------------------------|
| <b>SF 100</b> | <p>Flour sieve<br/>Flour comes out at cm. 104 from floor level<br/>Sifting capacity kg. 100 every 5 minutes<br/>Motor power : Kw 0, 25 Hp 0,5</p> <p>Weight : Kg. 170<br/>Length : cm. 100<br/>Width : cm. 70<br/>Height : cm. 150</p> <p>Version with <b>Stainless Steel drawer</b></p> | <p><b>€ 2.950</b></p> <p><b>€ 3.350</b></p> |    |
| <b>SSA-30</b> | <p>Semiautomatic bun divider / rounder<br/>Divides manually and rounds automatically<br/>30 divisions : weight range from gr. 40 to gr. 135<br/>4 kg dough capacity , Electric power : Kw 0,55</p> <p>Weight : Kg. 190<br/>Length : cm. 55<br/>Width : cm. 66<br/>Height : cm. 215</p>   | <b>€ 4.795</b>                              |   |
| <b>SSA-36</b> | <p>Semiautomatic bun divider / rounder<br/>Divides manually and rounds automatically<br/>36 divisions : weight range from gr. 34 to gr. 110<br/>4 kg dough capacity , Electric power : Kw 0,55</p> <p>Weight : Kg. 190<br/>Length : cm. 55<br/>Width : cm. 66<br/>Height : cm. 215</p>   | <b>€ 4.795</b>                              |   |
| <b>SA-30</b>  | <p>Automatic bun divider / rounder<br/>Divides and rounds automatically<br/>30 divisions : weight range from gr. 40 to gr. 130,<br/>4 kg dough capacity , Electric power : Kw 0,75</p> <p>Weight : Kg. 205<br/>Length : cm. 61<br/>Width : cm. 66<br/>Height : cm. 145</p>               | <b>€ 8.790</b>                              |  |
| <b>SA-36</b>  | <p>Automatic bun divider / rounder<br/>Divides and rounds automatically<br/>36 divisions : weight range from gr. 34 to gr. 110<br/>4 kg dough capacity , Electric power : Kw 0,75</p> <p>Weight : Kg. 205<br/>Length : cm. 55<br/>Width : cm. 66<br/>Height : cm. 145</p>                | <b>€ 8.790</b>                              |  |

## BAKERY MACHINES

| Model            | Details                                                                                                                                                                                                                                                       | Price Euro     | Fig.                                                                                  |
|------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|---------------------------------------------------------------------------------------|
| <b>SQG SA-20</b> | <p>Semi-automatic bun divider with grid</p> <p>20 divisions : weight range from 150 to gr. 800</p> <p>3/16 kg dough capacity</p> <p>Electric power : Kw 0,75</p> <p>Weight : Kg. 217</p> <p>Length : cm. 71</p> <p>Width : cm. 71</p> <p>Height : cm. 167</p> | <b>€ 5.190</b> |    |
| <b>SQ A-20</b>   | <p>Automatic square bun divider</p> <p>20 divisions : weight range from 150 to gr. 800</p> <p>3/16 kg dough capacity</p> <p>Electric power : Kw 0,75</p> <p>Weight : Kg. 205</p> <p>Length : cm. 61</p> <p>Width : cm. 66</p> <p>Height : cm. 110</p>         | <b>€ 4.890</b> |   |
| <b>SQ A-24</b>   | <p>Automatic square bun divider</p> <p>24 divisions : weight range from 120 to gr. 650</p> <p>3/16 kg dough capacity</p> <p>Electric power : Kw 0,75</p> <p>Weight : Kg. 205</p> <p>Length : cm. 61</p> <p>Width : cm. 66</p> <p>Height : cm. 110</p>         | <b>€ 5.080</b> |                                                                                       |
| <b>SQ SA-20</b>  | <p>Automatic square bun divider</p> <p>20 divisions: weight range from 150 to gr. 800</p> <p>3/16 kg dough capacity</p> <p>Electric power : Kw 0,75</p> <p>Weight : Kg. 205</p> <p>Length : cm. 61</p> <p>Width : cm. 66</p> <p>Height : cm. 110</p>          | <b>€ 4.180</b> |  |
| <b>SQ SA-24</b>  | <p>Automatic square bun divider</p> <p>24 divisions : weight range from 120 to gr. 650</p> <p>3/16 kg dough capacity</p> <p>Electric power : Kw 0,75</p> <p>Weight : Kg. 205</p> <p>Length : cm. 61</p> <p>Width : cm. 66</p> <p>Height : cm. 110</p>         | <b>€ 4.390</b> |                                                                                       |

## BAKERY MACHINES

| Model                                           | Details                                                                                                                                                                                                                                                                                                                                                                                        | Price Euro                                                                                    | Fig.                                                                                  |
|-------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| <b>CPS-20</b><br><b>CPS-25</b><br><b>CPS-30</b> | Automatic volumetric divider-rounder<br>Fixed speed of 20, 25 and 30 pieces / min.<br>Piston Ø 130mm weight range from gr. 150 a 1300<br>Piston Ø 120mm weight range from gr. 100 a 1000<br>Piston Ø 110mm weight range from gr. 60 a 600<br>Piston Ø 90mm weight range from gr. 30 a 300<br>Piston Ø 80mm weight range from gr. 25 a 250<br>Hopper capacity : kg. 50<br>Electric power : Kw 3 | Weight : Kg. 450<br>Length : cm. 170<br>Width : cm. 70<br>Height : cm. 140<br><b>€ 10.850</b> |    |
| <b>HP 150</b><br><b>HP 200</b>                  | Extra hopper with maximum kg. 150 capacity<br>Extra hopper for 200 Kg dough capacity                                                                                                                                                                                                                                                                                                           | <b>€ 950</b><br><b>€ 1.100</b>                                                                |                                                                                       |
| <b>CO 9</b>                                     | Conical rounder<br>Weight range from gr. 100 to gr. 800<br>Teflon coated aluminium channels<br>Independent electric flour sprinkler                                                                                                                                                                                                                                                            | Weight : Kg. 220<br>Length : cm. 90<br>Width : cm. 90<br>Height : cm. 150<br><b>€ 6.310</b>   |   |
| <b>CO 20</b>                                    | Conical rounder<br>Weight range from gr. 300 to gr. 1.800<br>Teflon coated aluminium channels<br>Independent electric flour sprinkler                                                                                                                                                                                                                                                          | Weight : Kg. 220<br>Length : cm. 90<br>Width : cm. 90<br>Height : cm. 150<br><b>€ 6.475</b>   |   |
| <b>FRL 500</b>                                  | Sheeter moulder<br>Roller width mm.500<br>2 cylinders<br>Dough pieces from gr.30 to gr.600<br>Motor power : Kw 0,56 Hp 0,75                                                                                                                                                                                                                                                                    | Weight : Kg. 145<br>Length : cm. 80<br>Width : cm. 75<br>Height : cm. 120<br><b>€ 2.490</b>   |  |
| <b>FRL 630</b>                                  | Sheeter moulder<br>Roller width mm.630<br>2 cylinders<br>Dough pieces from gr.30 to gr.600<br>Motor power : Kw 0,56 Hp 0,75                                                                                                                                                                                                                                                                    | Weight : Kg. 160<br>Length : cm. 93<br>Width : cm. 75<br>Height : cm. 120<br><b>€ 2.750</b>   |  |

## BAKERY MACHINES

| Model           | Details                                                                                                                                                                                                                                                                                                                       | Price Euro     | Fig.                                                                                  |
|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|---------------------------------------------------------------------------------------|
| <b>BME 700</b>  | Baguette moulder<br>Roller width mm. 790<br>2 cylinders<br>Dough pieces from gr. 50 to gr. 900<br>Production up to 2.500 pieces/hour<br>Motor power : Kw. 0,375 Hp 0,5 <div>             Weight : Kg. 190<br/>             Length : cm. 97<br/>             Width : cm. 69<br/>             Height : cm. 160           </div> | <b>€ 4.105</b> |    |
| <b>CPT 430</b>  | Manual slicer - Table model<br>Slicing width mm. 430 – Straight blades<br>Slicing thickness mm. 8-10-12-14-16-18-20-22 <div>             Weight : Kg. 102<br/>             Length : cm. 79<br/>             Width : cm. 63<br/>             Height : cm. 82           </div>                                                  | <b>€ 2.890</b> |   |
| <b>CPT 540</b>  | Manual slicer - Table model<br>Slicing width mm. 540 – Straight blades<br>Slicing thickness mm. 8-10-12-14-16-18-20-22 <div>             Weight : Kg. 120<br/>             Length : cm. 90<br/>             Width : cm. 85<br/>             Height : cm. 82           </div>                                                  | <b>€ 2.990</b> |  |
| <b>CPTs 430</b> | Manual slicer – Free standing model with wheels<br>Slicing width mm. 430 – Straight blades<br>Slicing thickness mm. 8-10-12-14-16-18-20-22 <div>             Weight : Kg. 125<br/>             Length : cm. 79<br/>             Width : cm. 63<br/>             Height : cm. 131           </div>                             | <b>€ 3.355</b> |  |
| <b>CPTs 540</b> | Manual slicer – Free standing model with wheels<br>Slicing width mm. 540 – Straight blades<br>Slicing thickness mm. 8-10-12-14-16-18-20-22 <div>             Weight : Kg. 150<br/>             Length : cm. 96<br/>             Width : cm. 86<br/>             Height : cm. 137           </div>                             | <b>€ 4.150</b> |  |

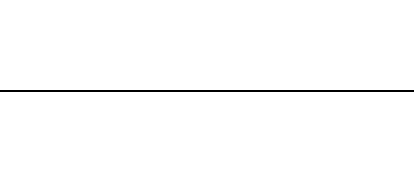
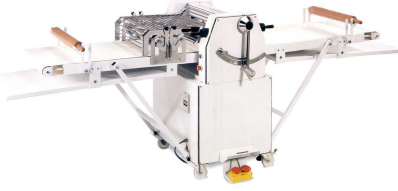
## WATER DOSERS

| Model           | Details                                                                                                                                                                           | Price Euro     | Fig.                                                                                 |
|-----------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|--------------------------------------------------------------------------------------|
| <b>DOX 25</b>   | Automatic water doser<br>Capacity lt. 50 / min.<br>220V 50Hz – 220V 60Hz<br>110V 50Hz – 110V 60Hz<br>Digital display indicating water temperature<br>External water pipes         | <b>€ 815</b>   |   |
| <b>DOX 25 M</b> | Automatic water doser - mixer<br>Capacity lt. 50 / min.<br>220V 50Hz – 220V 60Hz<br>110V 50Hz – 110V 60Hz<br>Digital display indicating water temperature<br>External water pipes | <b>€ 1.080</b> |                                                                                      |
| <b>DOX 30</b>   | Automatic water doser<br>Capacity lt. 50 / min.<br>Digital display indicating water temperature<br>220V 50Hz – 220V 60Hz<br>110V 50Hz – 110V 60Hz<br>Internal water pipes         | <b>€ 1.040</b> |  |
| <b>DOX 30 M</b> | Automatic water doser-mixer<br>Capacity lt. 50 / min.<br>Digital display indicating water temperature<br>220V 50Hz – 220V 60Hz<br>110V 50Hz – 110V 60Hz<br>Internal water pipes   | <b>€ 1.290</b> |                                                                                      |
| <b>DOMIX 35</b> | Automatic water doser - mixer<br>Capacity lt. 50 / min.<br>Digital display indicating water temperature<br>220V 50Hz – 220V 60Hz<br>110V 50Hz – 110V 60Hz<br>Internal water pipes | <b>€ 2.180</b> |                                                                                      |

## PLANETARY MIXERS

| Model            | Details                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Price Euro     | Fig.                                                                                  |
|------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|---------------------------------------------------------------------------------------|
| <b>CPL 20</b>    | <p>Planetary mixer 20 Liter capacity</p> <ul style="list-style-type: none"> <li>• belt speed variator - 7 speeds</li> <li>• bowl dimensions : 315 x 290 mm</li> <li>• high and constant torque at all speeds</li> <li>• three-phase motor, 0,9 Kw</li> <li>• stainless steel feet on floor standing planetary mixers</li> </ul> <p>manual operation or with timer</p> <p>standard equipment:</p> <ul style="list-style-type: none"> <li>• spiral, blade and whisk</li> <li>• removable stainless steel grid</li> <li>• CE rules</li> </ul> <p>Weight : Kg. 108<br/>Length : cm. 71<br/>Width : cm. 60<br/>Height : cm. 84</p>                                                       | <b>€ 2.190</b> |    |
| <b>CPL 40</b>    | <p>Planetary mixer 40 Liter capacity</p> <ul style="list-style-type: none"> <li>• belt speed variator - 7 speeds</li> <li>• Electronic lift and descent of the bowl</li> <li>• bowl dimensions : 400 x 370 mm</li> <li>• high and constant torque at all speeds</li> <li>• three-phase motor , 1,5 Kw</li> <li>• stainless steel feet on floor standing planetary mixers</li> </ul> <p>manual operation or with timer</p> <p>standard equipment:</p> <ul style="list-style-type: none"> <li>• spiral, blade and whisk</li> <li>• removable stainless steel grid</li> <li>• CE rules</li> </ul> <p>Weight : Kg. 204<br/>Length : cm. 92<br/>Width : cm. 70<br/>Height : cm. 129</p>  | <b>€ 3.650</b> |   |
| <b>CPL 40/20</b> | <p>Planetary mixer 40 Lt capacity with KIT 20 Lt : bowl<br/>20 Lt+ hook +beater and whisk adaptable to 40 lt bowl<br/>Same Dimensions &amp; Features as for the CPL 40</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>€ 4.280</b> |                                                                                       |
| <b>CPL 60</b>    | <p>Planetary mixer 60 Liter capacity</p> <ul style="list-style-type: none"> <li>• belt speed variator - 7 speeds</li> <li>• Electronic lift and descent of the bowl</li> <li>• bowl dimensions : 450 x 370 mm</li> <li>• high and constant torque at all speeds</li> <li>• three-phase motor , 2,2 Kw</li> <li>• stainless steel feet on floor standing planetary mixers</li> </ul> <p>manual operation or with timer</p> <p>standard equipment:</p> <ul style="list-style-type: none"> <li>• spiral, blade and whisk</li> <li>• removable stainless steel grid</li> <li>• CE rules</li> </ul> <p>Weight : Kg. 280<br/>Length : cm. 100<br/>Width : cm. 80<br/>Height : cm. 151</p> | <b>€ 4.375</b> |  |
| <b>CPL 80</b>    | <p>Planetary mixer 80 Liter capacity</p> <ul style="list-style-type: none"> <li>• belt speed variator - 7 speeds</li> <li>• Electronic lift and descent of the bowl</li> <li>• bowl dimensions : 480 x 506 mm</li> <li>• high and constant torque at all speeds</li> <li>• three-phase motor , 3 Kw</li> <li>• stainless steel feet on floor standing planetary mixers</li> </ul> <p>manual operation or with timer</p> <p>standard equipment:</p> <ul style="list-style-type: none"> <li>• spiral, blade and whisk</li> <li>• removable stainless steel grid</li> </ul> <p>Weight : Kg. 300<br/>Length : Cm 100<br/>Width : Cm 80<br/>Height : Cm 151</p>                          | <b>€ 5.380</b> |                                                                                       |

## PASTRY MACHINES

| Model            | Details                                                                                                                                                                                                                                                                                                                                              | Price Euro     | Fig.                                                                                  |
|------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|---------------------------------------------------------------------------------------|
| <b>SF500BL</b>   | Sheeter with belts mm. 500 x 700<br>Table model<br>Cylinder maximum opening mm. 40<br>Electric power : Kw 0,55 Hp 0,75<br>Weight : Kg. 190<br>Length : cm. 160<br>Width : cm. 90<br>Height : cm. 75                                                                                                                                                  | <b>€ 2.750</b> |    |
| <b>SF600 N</b>   | Sheeter with belts mm. 600 x 1000<br>Cylinder maximum opening mm. 47<br>Standard hand and pedal control<br>Electric power : Kw 0,75 Hp 1<br>Weight : Kg. 230<br>Length : cm. 250<br>Width : cm. 103<br>Height : cm. 116                                                                                                                              | <b>€ 2.950</b> |    |
| <b>SF600 L</b>   | Sheeter with belts mm. 600 x 1400<br>Cylinder maximum opening mm. 47<br>Standard hand and pedal control<br>Electric power : Kw 0,75 Hp 1<br>Weight : Kg. 230<br>Length : cm. 310<br>Width : cm. 103<br>Height : cm. 116                                                                                                                              | <b>€ 3.050</b> |   |
| <b>SF600 NI</b>  | Sheeter with belts mm. 600 x 1000<br>Belt and body frame completely in stainless steel<br>Standard hand and pedal control<br>Cylinder maximum opening mm. 47<br>Electric power : Kw 0,75 Hp 1<br>Weight : Kg. 230<br>Length : cm. 250<br>Width : cm. 103<br>Height : cm. 116                                                                         | <b>€ 4.350</b> |  |
| <b>SF600 LI</b>  | Sheeter with belts mm. 600 x 1400<br>Belt and body frame completely in <b>stainless steel</b><br>Standard hand and pedal control<br>Cylinder maximum opening mm. 47<br>Electric power : Kw 0,75 Hp 1<br>Weight : Kg. 230<br>Length : cm. 310<br>Width : cm. 103<br>Height : cm. 116                                                                  | <b>€ 4.550</b> |  |
|                  | Application of a two speed motor                                                                                                                                                                                                                                                                                                                     | <b>€ 350</b>   |                                                                                       |
| <b>SF600 LT</b>  | Sheeter with belts mm. 600 x 1400<br>Complete with cutting device for croissant<br>Two speed motor<br>Standard hand and pedal control<br>Cylinder maximum opening mm. 47<br>Electric power : Kw 0,75 Hp 1<br>Weight : Kg. 250<br>Length : cm. 310<br>Width : cm. 103<br>Height : cm. 116                                                             | <b>€ 4.475</b> |  |
| <b>SF600 LTI</b> | Sheeter with belts mm. 600 x 1400<br>Complete with cutting device for croissant<br>Belt and body frame completely in <b>stainless steel</b><br>Two speed motor<br>Standard hand and pedal control<br>Cylinder maximum opening mm. 47<br>Electric power : Kw 0,75 Hp 1<br>Weight : Kg. 250<br>Length : cm. 310<br>Width : cm. 103<br>Height : cm. 116 | <b>€ 5.760</b> |  |



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