



# SANCASSIANO

Dough mixing systems for Bakery  
and Food Service Industry

**ITEM No:**

## FIXED BOWL SPIRAL MIXER F80



### FUNCTIONAL FEATURES

- Twin speed with slow speed bowl reverse
- Two timers for independent programming of slow and fast speed
- Separate push button for manual jogging of bowl during discharge

### MECHANICAL FEATURES AND CONSTRUCTION CHARACTERISTICS

- Main frame in welded steel
- Mixing Bowl and Spiral Tool in stainless steel
- Strengthened polyurethane head cover
- Safety bowl guard in food grade PVC
- Finish in baked antioxidant, catalytic, water-based (non toxic) paint
- Spiral shaft constructed in single piece steel fusion
- Spiral and Bowl drive shafts supported by two radial plus one axial bearings
- Bowl driving system by belt transmission

### UNIQUE CONSTRUCTION FEATURES (FOR BID SPECIFICATION)

- Heavy-duty Spiral driving system by parallel axis gearbox and belt transmission
- Separate, water-tight low voltage control box with safety interlock
- Larger diameter Spiral and rotating center post for more gentle mixing
- Machine mounted on four casters with adjustable feet (eg: for easy sanitation)
- Can run full listed dough capacity even with 50% hydration recipes



European Certification



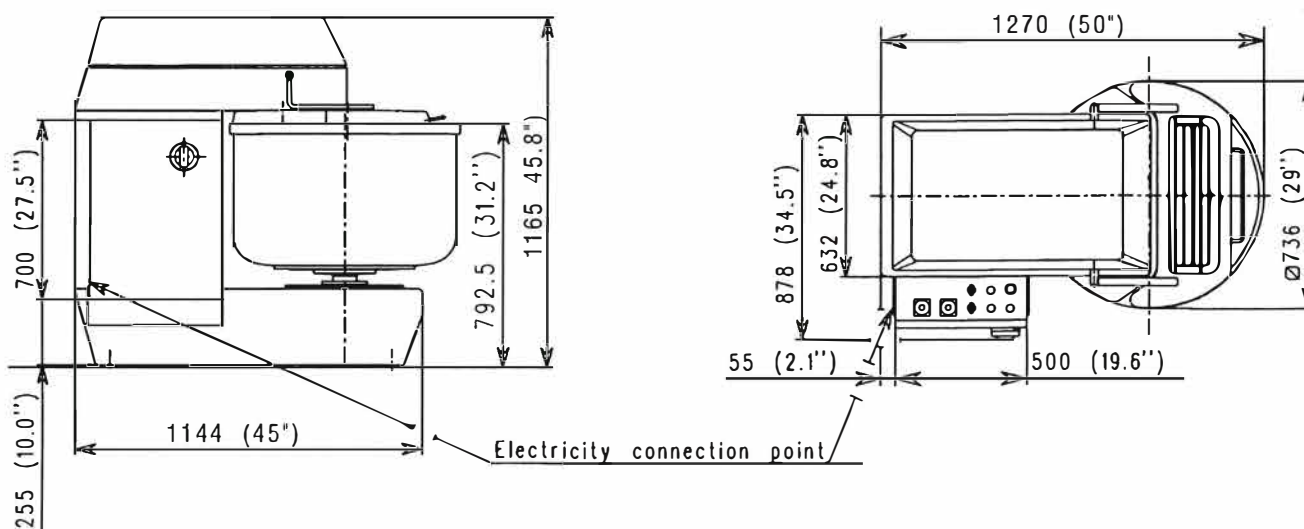
ISO 9001

Authorized USA Distributor

**Allied**  
BAKERY EQUIPMENT

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Tel: (562) 945-6506 Outside CA: (800) 953-BAKE  
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Control box available on the other side on request - Autocad compatible file available on request

BOWL CAPACITY using 50% hydration recipe		NET WEIGHT	CRATED WEIGHT	CRATED DIMENSIONS
Flour = 109 lbs/50 Kg Dough = 175 lbs/80 Kg Volume = 150 Qts/142 lt		1155 lbs 525 Kg	1200 lbs 545 Kg	56.3 x 29.9 x h 52.4 (inches) 1430 x 760 x h 1330 (mm)
POWER REQUIREMENTS (3 phase / 60 Hz / 4 wire)				<ul style="list-style-type: none"> <li>➤ Internal automatic overload protection</li> <li>➤ Control circuit 24 VAC</li> <li>➤ Electric cord and plug not provided</li> </ul>
[KW]	Amps (208 V)	Amps (480 V)		
4.5	22.7	*special order		
Spiral RPM				Bowl RPM
Slow: 82		Fast: 164		12

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