

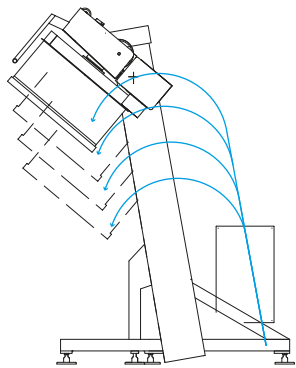
PROACTIVE ELEVATOR

Adapting the dough transfer to your product quality requirements and characteristics.

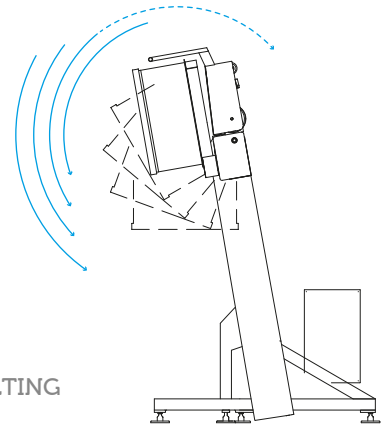


In a small footprint, independent lifting and tilting movements, ... up to ... dedicated programmable cycles

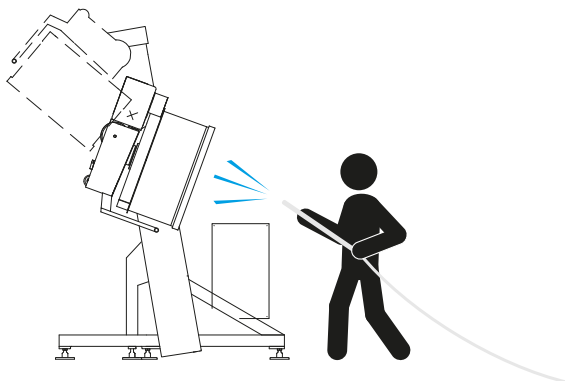
MULTIPLE TILTING HEIGHTS



MULTIPLE TILTING ANGLES



REVERSE TILTING SIDE FOR WASHING OR BAD DOUGH REJECT



SCRAPER MOVING WITH THE BOWL FOR:

- Easier sanitation
- Reduced cross contamination
- Fully programmable scraping and unscraping sequences



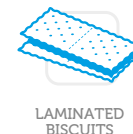
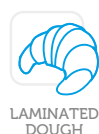
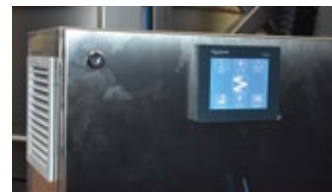
PROACTIVE ELEVATOR

How the dough is delivered to the line can become part of your mixing recipe

PROGRAMMABLE PARAMETERS IN MULTIPLE STEPS:

- Tilting height
- Tilting angle
- Tilting direction
- Scraping system on/off
- Bowl rotation
- Lifting and descending speed
- Tilting speed

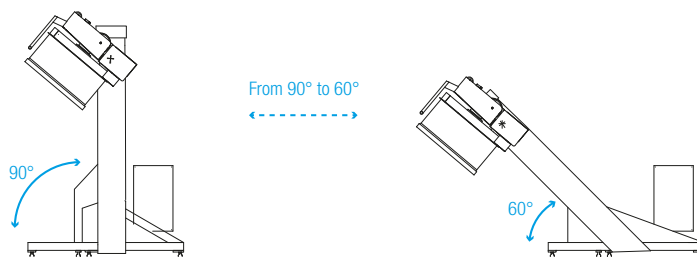
ALL THE PARAMETERS CAN BE COMBINED TO PROGRAM THE MOST SUITABLE DISCHARGE SEQUENCES FOR YOUR DOUGH



You can order the elevator in different configurations

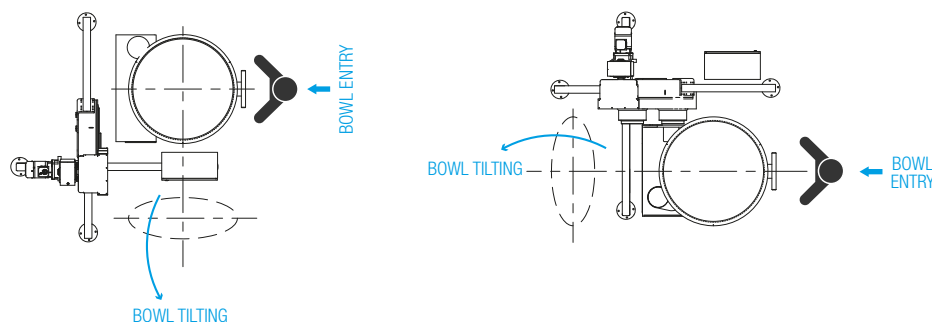
LIFTING POST INCLINATION FROM 90° TO 60°

- Eliminate intermediate dough transfer (conveyors,...)
- Preserve dough quality features
- Optimize the floor space



FRONT OR SIDE BOWL TILTING

- To optimize floor space
- To increase operator efficiency



Technical data and photos are supplied for information only and they do not bind San Cassiano on the eventual modifications which could be made. Each dough has different characteristics which affect and determine the maximum batch size that each mixer can handle. Sancassiano declines any responsibility related to the maximum quantity of dough that our machines can mix. Sancassiano technical staff is fully available to assist with mixing tests in order to collect the necessary mixing data and properly dimension the machines.



Sancassiano s.p.a.

Via Cavallotto, 8
12060 Roddi d'Alba (CN)
P.IVA IT 00189480049

Tel. +39 0173 280.324

Fax. +39 0173 615.211

Email: info@sancassiano.com

www.sancassiano.com

