



SILVESTRI s r l

INDUSTRIAL MIXERS FOR BAKERY





COMPANY PROFILE

SILVESTRI S.r.l. is a factory set in Veneto, North Italy, that has been dealing for more than forty years with the design and manufacturing of mixers for oven products in the food industry, in particular hard and soft biscuits, cookies, snacks, soft dough and crackers.

The company was established in the late seventies by Divo and Gerardo Silvestri, and it is currently growing with a new generation under the guidance of Marco Silvestri, mechanical engineer, and Davide Silvestri, Ph.D.

The company head office as well as the production site are located in a large facility in Fontaniva, where SILVESTRI S.r.l. moved recently to.

SILVESTRI S.r.l. technicians' experience and skill sets are always devoted to the search for the most suitable solution for every customer's requirement. A high level of proficiency and accuracy in the design and construction processes guarantee sturdy and long-lasting machinery: "Some bakery industries have still been using the same mixers for over thirty years" - says Marco - "This fact confirms the reliability and durability of our mixers".

SILVESTRI S.r.l. is also synonymous of flexibility, thanks to its capacity to satisfy customer's requirements and special needs; "We do our best to win our client's trust. As a matter of fact many customers come back to purchase the same machinery with updated features, after a long life cycle of the previous supply".



PRODUCTS RANGE:

SILVESTRI S.r.l. is specialized in the production of horizontal high-speed mixers for a range of oven products with batch capacities ranging from 150 to 2000 lt., and vertical mixers particularly suited for crackers production with batch capacities of 900, 1200 and 1500 lt. Every machine is customizable to fulfill specific customer's requirements.

HORIZONTAL MIXER HSM

Model:	HSM150	HSM300	HSM550	HSM800	HSM1100	HSM1500	HSM2000
Bowl capacity (liters):	150	300	550	800	1100	1500	2000
Average dough capacity (Kg):	80	175	300	450	600	850	1300
Power (KW):	15	30	45	75	90	2 X 55	2 X 75

VERTICAL MIXER HSM

Model:	VKS525	VKS650	VKS900
Bowl capacity (liters):	900	1200	1500
Average dough capacity (Kg):	550	700	900
Power (KW):	22	30	45



HORIZONTAL MIXER HSM



HSM DESCRIPTION

Our high speed horizontal mixers are suitable for the production of any type of dough for hard and soft biscuits, cookies, crackers, snacks, soft dough etc.

Dough mixing is performed by a rotating mixing arm, which has an especially drop-shaped profile that SILVESTRI has designed on purpose so as to guarantee high homogenization of the ingredients. The lack of the central cross shaft helps both the easy discharge of the dough and the cleaning / hygiene of the bowl.

The casting stainless steel mixing arm is driven by an oil-dipped mechanic reduction gear.

The main build of the mixer is painted with polyurethane enamel painting and is protected by stainless-steel coverings, which are either removable or movable in order to enable components inspection and / or maintenance.

The dough bowl is AISI 304 stainless steel made and is provided with a jacket all around its shape for the forced circulation of cooling / heating liquid. The dough temperature control is measured by a PT100 sensor.

Bowl tilting can be performed up to 130° by hydraulic cylinders while for higher or double tilting (forward and backward) a mechanical device with toothed gear is provided.

The bowl tipping can always be stopped in any position to let hand addition of minor ingredients.

The bowl is topped by a fixed lid with FDA powder-proof rubber gasket, and is manufactured according to customer's requirements with connections for automatic loading of solid and liquid ingredients and / or openable door for addition of minor ingredients.

The main motor transmission is operated through V-shaped trapezoidal belts in order to smoothen sudden tensions in the mixing process. Available solutions are single-polarity motor controlled by frequency inverter with adjustable speed from 15 to 60 rpm or double-polarity motor with 2 fixed speed.

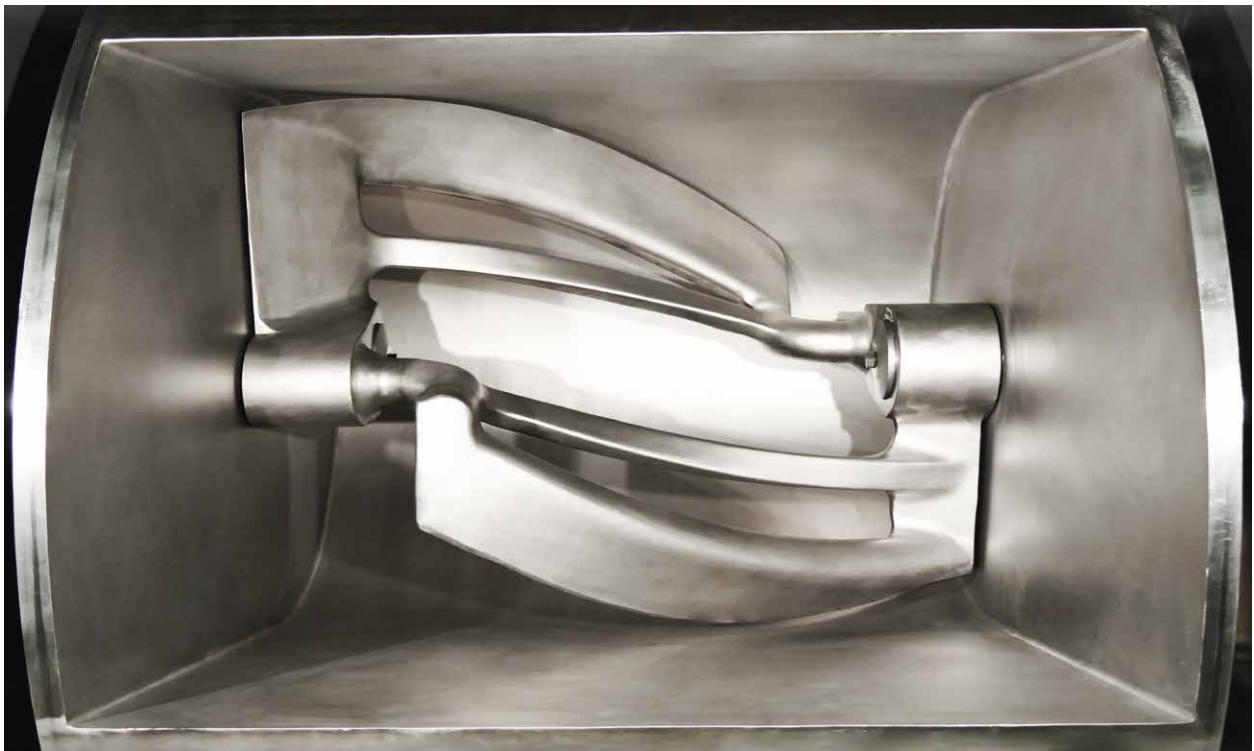
The control panel on the front of the machinery is provided with touch screen and PLC for automatic cycle (recipe management as option) or with timer and push buttons for manual command.

The switchboard is IP66 stainless steel cabinet hold into the machine's frame in compliance with the most recent safety regulations. Standard power is 400V – 50Hz. Other optional standards on request.

HORIZONTAL MIXER
CAPACITY FROM 150 TO 2000 LTS



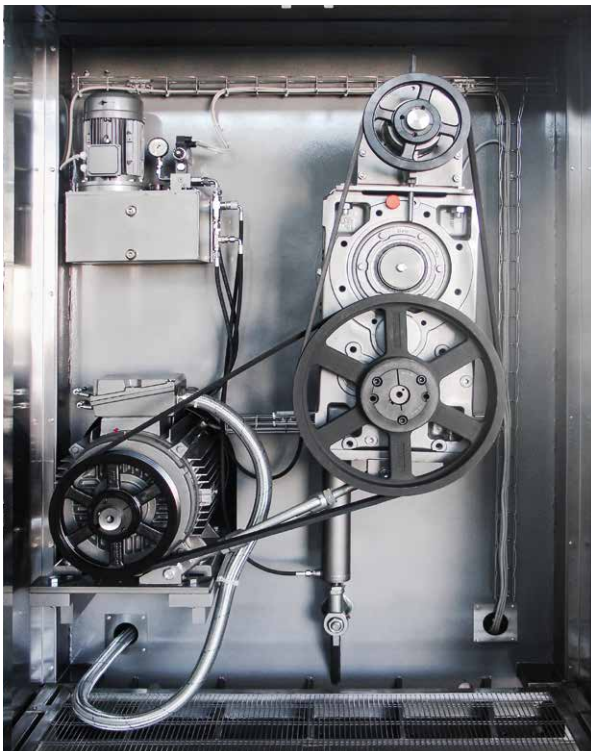
CASTING STAINLESS STEEL ARM
SHOT PEENED ON DEMAND



BOWL LID INGREDIENTS INLETS
ACCORDING TO CUSTOMER'S REQUIREMENTS



POWER UNITS



ELECTRIC SWITCHBOARD



VERTICAL MIXER VKS

CAPACITY FROM 925 TO 1500 LTS



VKS DESCRIPTION

Our vertical mixers are suitable for the production of highly uniform dough. The mixing is performed by vertical shafts with horizontal winding arms specially designed to guarantee quick and uniform dispersion of the ingredients as well as a soft and effective mixing.

Mixing takes place in stainless steel carts on swivelling casters so that they can be easily moved for ingredient loading and for storage into leavening rooms.

Cart raising and lowering is performed by a brake motor through trapezoidal screw jacks. A stainless steel lid assures the closing of the top of the cart and prevents from powder leakage.

The main motor transmission is operated through V-shaped trapezoidal belts in order to smoothen sudden tensions in the mixing process.

Available solutions with motor controlled by frequency inverter with adjustable speed from 15 to 30 rpm or with direct command motor at 30 rpm fixed speed.

The machinery is protected on the front and on the rear side by stainless steel safety grids, openable at the bottom of the front side for cart positioning.

The control panel on the front of the machinery is provided with touch screen and PLC for complete automatic cycle (recipe management on request) or with timer and push buttons for manual command.


The switchboard is IP66 stainless steel cabinet fixed to the machine's side in compliance with the most recent safety regulations. Standard power is 400V – 50Hz. Other optional standards on request.


OUR PRODUCTS WORLDWIDE



The mixers of SILVESTRI S.r.l. have been installed in production plants all over the world, including Latin America, Europe, Africa and the Middle and Far East, supplying multinational food industries.

CONTACTS:

 Via Caduti sul Lavoro, 15 - 35014
Fontaniva Z.I. - Padova - Italy

 Tel. +39.049.9450515

 E-mail: info@silvestri-srl.it
Web: www.silvestri-srl.it