



30 years of Italian excellence
Engineering serving craftsmanship



ABOUT US

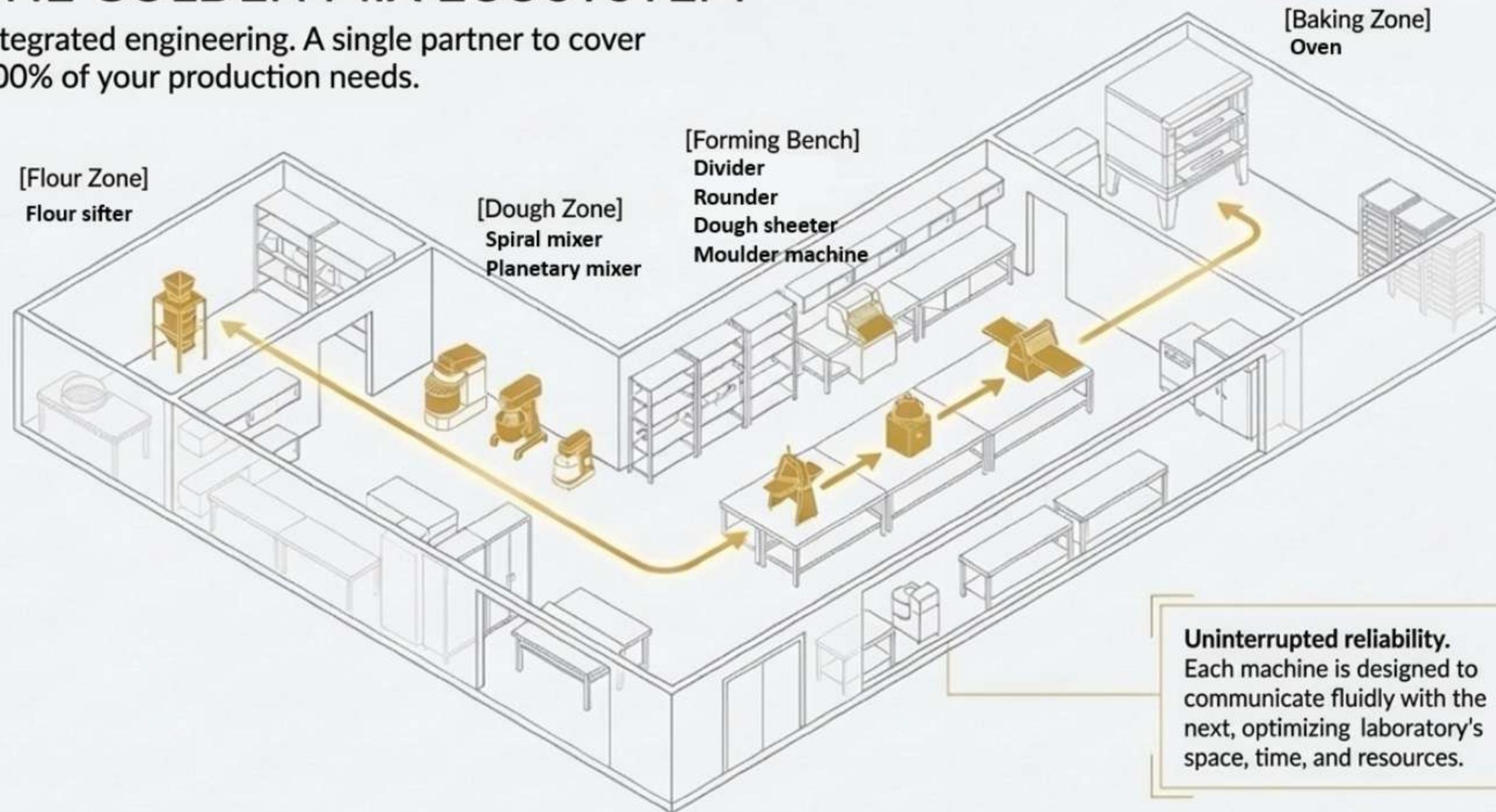
Golden Mix was born from a genuine love for the art of baking and the desire to bring new ideas to the industry. As the market continues to evolve, we create machines for bakeries, pastry shops, and pizzerias that unite the soul of Italian craftsmanship with the precision of modern technology. The thirty-year experience of Marco Montagna in forming-machine production became the spark that shaped the company's identity, allowing Golden Mix to grow into a benchmark brand with one of the most complete and reliable ranges of professional forming machines.



Over the years, our production has expanded to include mixers and dough sheeters, while remaining faithful to the same guiding philosophy: manufacturing robust, reliable, and long-lasting machines with minimal maintenance requirements. With the entry of the second generation, represented by Michael Montagna, innovation has gained renewed momentum. The product range has grown with additional complementary machines, strengthening the company's position as a reference point in the bakery, pizza, and pastry equipment market. Our vision is straightforward: to make technology accessible to every artisan, transforming everyday work into excellence. With more than 5,000 satisfied customers, we continue to grow while upholding the values that have always set us apart.

THE GOLDEN MIX ECOSYSTEM

Integrated engineering. A single partner to cover 100% of your production needs.



OXYGENATE

Oxygenation is the first secret to a perfect dough. The sifter removes all impurities and aerates the flour at industrial speed, delivering it directly into the mixer.



KNEAD

The spiral mixer is designed to ensure optimal speed and oxygenation. It easily manages high-hydration doughs or tougher mixes thanks to the belt-drive version and oversized mechanical transmissions.



MIX

The planetary mixer, equipped with a variable-speed drive, is built to blend, mix, whip, and knead using its three stainless-steel tools.



FOR SMALL LABORATORIES: MANUAL PORTIONING AND ROUNDING

The dough divider is essential for cutting and portioning the dough mass into equal parts, ensuring precise weights without stressing the dough.



To obtain perfectly rounded dough balls while preserving the dough's structure, the screw rounder is the ideal solution, exploiting the natural upward movement of the dough. At bench height, the balls come out perfectly shaped and ready for proofing.



CUTTING WITH HYDRAULIC DIVIDERS AND DIVIDER-ROUNDERS

Built with a robust, reinforced frame, our dividers are engineered for continuous, efficient operation, ensuring precise and consistent portioning at every cycle. They are available with square or hexagonal bowls, in automatic touch-screen versions or semi-automatic versions with joystick control.

Our divider-rounders deliver dough balls of uniform weight and shape with maximum precision. They are available in automatic and semi-automatic touch-screen models, or in manual versions operated by levers.



LAMINATE

Built with carefully selected materials, our sheeters deliver millimetric precision and long-lasting, high-quality lamination. The practical croissant cutting device can be installed on both floor and bench models.



MOULD

From small workshops to automated production lines, our moulder machine range is one of the most complete on the market. We offer 2-, 3-, 4-, and 6-cylinder moulders for shaping bread, loaves, and croissants. The 3-cylinder baguette moulder is the ideal solution for producing superior-quality baguettes, thanks to its refined technical design.



THE SECRET TO A PERFECT PRODUCT: SUPERIOR LAMINATION

In the baking world, shape is substance, and achieving an impeccably rolled product begins with how the raw material is handled. This is why we have focused our technology on high-quality lamination, the true core of our moulders. The principle is simple yet fundamental: the better the dough is laminated, the higher the quality of the final rolled product.



2 cylinders



3 cylinders



4 cylinders



6 cylinders

Why choose a multi-cylinder moulder with superior lamination?

- Gluten-network preservation: the dough is not torn or stressed but gently guided to the ideal thickness.
- Impeccable structure: the combined cylinder sequence makes the dough exceptionally soft, uniform, and smooth.
- Perfect rolling: such a velvety, even dough rolls symmetrically and compactly, ensuring consistent development during baking.

The result: a perfectly shaped loaf with superior aroma and texture.

BAKE

Thanks to the monoblock structure and high-quality insulation, heat dispersion is eliminated, ensuring uniform and consistent baking across the entire surface.



AFTER-SALES SERVICE & SUPPORT



Maintenance

Our machines are engineered and built to ensure maximum efficiency and minimal maintenance requirements.



Original Spare Parts

Immediate availability of genuine Golden Mix spare parts for all our machines, with fast worldwide shipping.



Training

Dealer training on machine use and routine maintenance, available on-site or via video conference.



Customer Support

Phone, email, or WhatsApp assistance with guaranteed response times within 24 hours.

OUR MISSION AND VALUES



Quality & Reliability

Every Golden Mix machine is built with premium materials and rigorously tested to ensure long-lasting, excellent performance.



Customer Satisfaction

The customer is at the center of every decision we make. We provide personalized support and tailored solutions for every production need.



Continuous Innovation

We invest constantly in research and development to deliver cutting-edge technologies that enhance efficiency and productivity in food-processing laboratories.



Environmental Sustainability

We design energy-efficient machines and use eco-friendly manufacturing processes to reduce environmental impact.



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