



**GOLDEN MIX**  
ITALIA

**30 YEARS OF EXPERIENCE**

**MACHINES**

**FOR BAKERY, PASTRY AND PIZZERIA**

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# GOLDEN MIX ITALIA

Via dell'Industria, 36/38 - 36016 Thiene (VI) ITALIA  
info@goldenmix.it - www.goldenmix.it - +39 0445 820063



## DOUGH SHEETER

Our dough sheeter, suited for rolling large dough sheets for puff pastry, croissants, shortcrust pastry and pizza, is ideal machine for pastry shop, bakeries, restaurants, delicatessens and pizzerias.

Strong and large cylinders guarantee a high quality lamination performances, as well as reliability and long life in time.

The scrapers, as all the other parts which need periodical cleaning, are easily accessible to the operator.

The machine is provided with under-tables surfaces and flour collection tray.

- Galvanised hard chrome plated, ground and polished cylinders.
  - Folding tables to reduce machine space when not in use.
  - Machine mounted on wheels making it fully mobile.
  - Commands by joystick (standard), foot pedal (optional) or waterproof membrane control panel (with optional speed variator).
  - Croissant cutting device with cutting rollers triangular available on tables 1000 and 1200.
- The cutting rollers can be supplied in different sizes and shapes.



| FLOOR MODEL | Table length mm | Dough capacity Kg | Thickness mm | Power kW | Weight Kg | Dimensions Cm |
|-------------|-----------------|-------------------|--------------|----------|-----------|---------------|
| SF 500      | 800             | 8                 | 0,1-34       | 0.55     | 152       | 205x96x128    |
|             | 1000            | 8                 | 0,1-34       | 0.55     | 156       | 245x96x128    |
|             | 1200            | 10                | 0,1-34       | 0.55     | 164       | 285x96x128    |
| SF 600      | 1000            | 10                | 0,1-34       | 0.55     | 180       | 245x106x128   |
|             | 1200            | 10                | 0,1-34       | 0.55     | 184       | 285x106x128   |





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## BENCH MODEL



| BENCH MODEL | Table length<br>mm | Dough capacity<br>Kg | Thickness<br>mm | Power<br>kW | Weight<br>Kg | Dimensions<br>Cm |
|-------------|--------------------|----------------------|-----------------|-------------|--------------|------------------|
| SFB 500     | 800                | 8                    | 0,1-34          | 0.55        | 115          | 205x96x56        |
|             | 1000               | 8                    | 0,1-34          | 0.55        | 121          | 245x96x56        |
| SFB 600     | 1000               | 10                   | 0,1-34          | 0.55        | 132          | 245x106x56       |
|             | 1200               | 10                   | 0,1-34          | 0.55        | 136          | 285x106x56       |

## SMALL MODEL



| SMALL MODEL | Table length<br>mm | Dough capacity<br>Kg | Thickness<br>mm | Power<br>kW | Weight<br>Kg | Dimensions<br>Cm |
|-------------|--------------------|----------------------|-----------------|-------------|--------------|------------------|
| SFB 500 SX  | -                  | 4                    | 0,1-28          | 0.37        | 71           | 97X83X48         |
| SFB 500 S   | 500                | 6                    | 0,1-34          | 0.37        | 102          | 145x88x46        |



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## SPIRAL MIXER

### 2 motors – 2 speeds

Designed to ensure speed and impeccable oxygenation, our mixers are the ideal partner for bread, pizza, and pastry production. Thanks to reinforced motors and oversized mechanical transmissions, they handle even the harder doughs with extreme ease.

Quality is guaranteed by the exclusive use of stainless steel for all components in contact with the product, ensuring maximum hygiene and full compliance with safety regulations and European standards.



- Mixer series with 2 motors, 2 speeds and 2 timers
- Dough capacity from 40 kg to 200 kg
- Direct drive with V-belts
- Gear transmission available from 80 to 200 kg models
- Electromechanical control panel with 2 timers and memory function
- Bowl reverse rotation in first speed
- Safety device activated when lifting the bowl guard
- Easy dough extraction thanks to the bowl jog button (from 60 to 200 kg models)



CONTROL PANEL  
from 40 to 50 Kg



CONTROL PANEL  
from 60 to 200 Kg

| MODEL  | Dough capacity<br>Kg | Flour capacity<br>Kg | Bowl capacity<br>Lt | Spiral speed<br>RPM | Bowl speed<br>RPM | Power<br>kW | Dimensions<br>Cm | Weight<br>Kg |
|--------|----------------------|----------------------|---------------------|---------------------|-------------------|-------------|------------------|--------------|
| SM 40  | 40                   | 25-30                | 48                  | 107/160             | 13                | 2.6         | 89x49x100        | 145          |
| SM 50  | 50                   | 30-35                | 63                  | 107/160             | 13                | 2.6         | 92x54x100        | 155          |
| SM 60  | 60                   | 35-40                | 90                  | 114/238             | 19                | 3+0.37      | 110x65x165       | 295          |
| SM 80  | 80                   | 50-55                | 142                 | 126/190             | 9                 | 4.7+0.37    | 125x77x150       | 470          |
| SM 100 | 100                  | 60-70                | 180                 | 126/190             | 9                 | 4.7+0.37    | 125x77x150       | 495          |
| SM 130 | 130                  | 70-80                | 210                 | 97/194              | 9.5               | 5.2+0.55    | 135x88x155       | 555          |
| SM 160 | 160                  | 100-110              | 250                 | 103/206             | 7                 | 7+0.75      | 155x96x163       | 620          |
| SM 200 | 200                  | 125-140              | 270                 | 103/206             | 7                 | 10+0.75     | 155x96x163       | 640          |



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## SPIRAL MIXER

1 motor – speed variator

Highly professional mixers equipped with a variable speed drive, designed to process even high-hydration doughs (optional), thanks to their transmission system and features suitable for dough with 80–90% hydration.

Standard features: stainless steel tool and bowl, CE-compliant bowl guard, opening for ingredient addition.



### BENCH MODEL SMB 5 – SMB 10

- Dough capacity 5 Kg and 10 Kg
- 1 digital timer (0–99 minutes)
- Single-phase connection 230V-1Ph
- Mounted on anti-vibration feet



### MODEL SM20 V – SM30 V

- Dough capacity 20 Kg and 30 Kg
- Three-phase variable speed drive
- Wheels for easy movement
- Mechanical gearbox transmission



### MODEL SM40 V – SM50 V

- Dough capacity 40 Kg and 50 Kg
- 1 timer from 1–99 minutes with memory
- Wheels for easy movement
- Central dough-breaker column

| MODEL   | Dough capacity<br>Kg | Flour capacity<br>Kg | Bowl capacity<br>Lt | Spiral speed<br>RPM | Bowl speed<br>RPM | Power<br>kW | Dimensions<br>Cm | Weight<br>Kg |
|---------|----------------------|----------------------|---------------------|---------------------|-------------------|-------------|------------------|--------------|
| SMB 5   | 0.5-5                | 3-4                  | 7.5                 | 80-230              | 9-20              | 0.55        | 53x29x53         | 40           |
| SMB 10  | 1-10                 | 6-7                  | 12                  | 80-230              | 9-20              | 0.75        | 54x31x55         | 45           |
| SM 20 V | 20                   | 12-15                | 31                  | 90-180              | 10-21             | 1.13        | 76x44x70         | 85           |
| SM 30 V | 30                   | 18-22                | 40                  | 90-180              | 10-21             | 1.3         | 82x49x70         | 96           |
| SM 40 V | 40                   | 25-30                | 48                  | 90-180              | 11-22             | 2.2         | 90x49x100        | 140          |
| SM 50 V | 50                   | 30-35                | 63                  | 90-180              | 11-22             | 2.2         | 93x58x100        | 150          |



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## FORK MIXER



Designed for medium to large-scale bakeries, pizzerias, and fresh pasta laboratories, these mixers offer loading capacities of 160 kg and 200 kg and are engineered for dough with hydration levels starting from 35–40%.

They are built with heavy-duty steel structures and feature a gear motor transmission in an oil bath, ensuring maximum smoothness in the movement of both the bowl and the mixing tool.



FM 80

- Dough capacity 160 Kg and 200 Kg
- 2 speeds
- 2 digital timers from 0 to 99 minutes with memory function
- Wheels for easy movement
- Bowl guard compliant with European standard UNI EN 453

Versions for artisan laboratories are also available, with loading capacities of 30 kg and 80 kg, depending on the dough hydration level.

They are equipped with a fixed stainless steel bowl and a dual gear motor in an oil bath. Standard features include 2 speeds, wheels for easy movement, and a bowl guard.

| MODEL  | Dough capacity<br>Kg | Flour capacity<br>Kg | Bowl capacity<br>Lt | Spiral speed<br>RPM | Bowl speed<br>RPM | Power<br>kW | Dimensions<br>Cm | Weight<br>Kg |
|--------|----------------------|----------------------|---------------------|---------------------|-------------------|-------------|------------------|--------------|
| FM 30  | 30                   | 21                   | 53                  | 38/58               | 6.5/10            | 0.95/1.3    | 103x60x90        | 160          |
| FM 80  | 80                   | 50                   | 120                 | 24/36               | 4.5/6.5           | 1.8/3.1     | 135x80x121       | 350          |
| FM 160 | 160                  | 100                  | 250                 | 24/36               | 4.5               | 5.2+0.66    | 168x105x165      | 370          |
| FM 200 | 200                  | 125                  | 330                 | 24/36               | 4.5               | 5.2+0.66    | 168x105x165      | 400          |



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## PLANETARY MIXER



High-performance mixers designed and manufactured to mix, beat, whip, and knead food ingredients such as flour, cocoa, sugar, eggs, etc. depending on the accessory fitted, to produce creams, sponge cake, whipped cream, cookie dough, and bread dough.

Available in bench models (5, 8, 10 L) and floor-standing models (20, 30, 40, 60, 80 L). Depending on the model, several options are available, including bowl trolley, bowl scraper and bowl reduction kit.



- Capacity from 5 to 80 liters
- 1 bowl and 3 stainless steel tools (spatula, whisk, spiral)
- Mechanical gear transmission with grease-lubricated mechanical reduction gear
- Heavy-gauge steelwork
- Bowl lifting system with gas-assisted pneumatic mechanism (from 20 to 80 Lt.)
- Head cover in painted steel
- Digital timer and speed variator with LCD display
- Voltage 400V 50Hz 3Ph, available 220V 60Hz 3Ph as option

| MODEL  | Bowl capacity<br>Lt | Speed<br>RPM   | Power<br>kW | Dimensions<br>Cm | Weight<br>Kg |
|--------|---------------------|----------------|-------------|------------------|--------------|
| PMB 5  | 5                   | from 40 to 200 | 0,25        | 39x35x47         | 25           |
| PMB 8  | 8                   | from 40 to 200 | 0,37        | 48x41x53         | 32           |
| PMB 10 | 10                  | from 40 to 200 | 0,37        | 48x41x57         | 34           |
| PM 20  | 20                  | from 40 to 180 | 0,75        | 67x63x113        | 85           |
| PM 30  | 30                  | from 40 to 150 | 1,1         | 87x73x145        | 164          |
| PM 40  | 40                  | from 40 to 150 | 1,5         | 90x77x160        | 215          |
| PM 60  | 60                  | from 40 to 150 | 2,2         | 95x81x160        | 222          |
| PM 80  | 80                  | from 40 to 150 | 3           | 103x81x160       | 235          |



BENCH MODEL



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## FLOUR SIFTER



Our Flour Sifter has been specifically designed to remove all impurities from flour. It is able to sift up to 100 kg of flour in just 5 minutes, oxygenating it. Mounted on wheels for easy handling, it is equipped with a locking device to ensure stability during operation.

The rotating flour exit system allows direct discharge into the mixing machine.

The machine can be operated from both the right and left sides thanks to openings on both sides. The sieve can be quickly removed without the use of tools, enabling fast and easy cleaning.

- Able to eliminate all impurities and specially studied to oxygen the flour
- Mounted on wheels with a locking device
- Equipped with a rotating exit system
- In the basic model the flour comes out at 104 cm from floor level (on request the height can be modified).
- Sifting capacity 100 kg every 5 minutes.

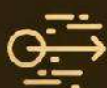


SIFTER

| MODEL | Sifting capacity<br>Kg | Power<br>kw | Weight<br>Kg | Dimensions<br>cm |
|-------|------------------------|-------------|--------------|------------------|
| FS100 | 100                    | 0,50        | 170          | 100x70x136h      |



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## HYDRAULIC DIVIDER



Hydraulic machine suitable for dividing unleavened dough in equal parts.

Built with a sturdy and heavy-duty structure, our square dividers are designed to work continuously and efficiently, ensuring precise and consistent dividing results every time. The integrated cleaning system, activated at the end of each use, helps maintain maximum performance, improves hygiene, and guarantees long-lasting reliability over time.

**Semiautomatic** divider working cycle: independent pressing and cutting by joystick and manual lid opening.

**Automatic** divider working cycle: automatic pressing, cutting and lid opening (pressing time adjusting by touch-screen).

**Grid system** applicable to all semiautomatic models, designed to divide high-hydration leavened dough without stress or degassing (with different sized grids on request).

- Castors of soft rubber with brake for greater stability
- Basket and knives made of stainless steel AISI 304
- Food nylon pressers
- Automatic shutdown hydraulic unit (consumption reduction)
- Color touch-screen on automatic model
- Machine double-cut (10/20 or 15/30) with electric selector
- Butter press (PB) for pressing dough or butter
- Hexagonal divider available (19 and 37 divisions)

| MODEL    | Divisions | Weight range<br>g | Pcs/h | Dough capacity<br>Kg | Pieces<br>mm | Weight<br>Kg | Power<br>kW |
|----------|-----------|-------------------|-------|----------------------|--------------|--------------|-------------|
| SQ 10    | 10        | 300/2000          | 900   | 20                   | 200x100      | 240          | 0,75        |
| SQ 20    | 20        | 150/1000          | 1800  | 20                   | 100x100      | 240          | 0,75        |
| SQ 24    | 24        | 120/820           | 2100  | 20                   | 100x80       | 240          | 0,75        |
| SQ 30    | 30        | 90/650            | 2700  | 20                   | 80x80        | 240          | 0,75        |
| SQ 10/20 | 10        | 300/1600          | 900   | 16                   | 200x100      | 240          | 0,75        |
|          | 20        | 150/800           | 1800  |                      | 100X100      |              |             |
| SQ 15/30 | 15        | 150/1050          | 1350  | 16                   | 163x80       | 240          | 0,75        |
|          | 30        | 90/520            | 2700  |                      | 80x80        |              |             |
| PB       | 1         | 23000             | 60    | 23                   | 512x409      | 240          | 0,75        |



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## DIVIDER ROUNDER



In the divider rounder, the freshly mixed dough is placed on the plate, pressed, divided into equal portions, and quickly rounded with perfect results: dough balls of identical weight and shape. Our dividers are engineered for continuous, high-efficiency operation, ensuring precise results every single time.

**M - Manual** divider rounder working cycle: manual pressing, cutting and rounding via mechanical levers.

**SA – Semi-automatic** divider rounder working cycle: automatic pressing and cutting (with pressing time and rounding chamber height adjustable via touch screen), manual rounding via lever.

**A - Automatic** divider rounder working cycle: fully automatic pressing, cutting and rounding (with pressing, rounding time and rounding chamber height adjustable via touch screen).

- Mounted on castors with stopping feet for greater stability
- Stainless steel AISI 304 knives
- Color touch-screen with 100 storable programs on automatic and semiautomatic model
- Head with 3-cylinder hydraulic system ensuring perfectly uniform pressing, weight accuracy and increased stability (on automatic and semi-automatic models)
- Equipped with 3 rounding plates

| MODEL   | Divisions | Weight range<br>g | Pcs/h | Dough<br>capacity<br>Kg | Chamber<br>height<br>mm | Opening<br>height<br>mm | Weight<br>Kg |        | Power<br>kW |        |
|---------|-----------|-------------------|-------|-------------------------|-------------------------|-------------------------|--------------|--------|-------------|--------|
|         |           |                   |       |                         |                         |                         | M            | SA – A | M           | SA - A |
| SPA 15  | 15        | 100/260           | 2700  | 4                       | 47                      | 70                      | 205          | 240    | 0,55        | 0,75   |
| SPA 22  | 22        | 50/180            | 3960  | 4                       | 47                      | 70                      | 205          | 240    | 0,55        | 0,75   |
| SPA 30  | 30        | 40/135            | 5400  | 4                       | 47                      | 70                      | 205          | 240    | 0,55        | 0,75   |
| SPA 30s | 30        | 25/90             | 5400  | 2,7                     | 47                      | 70                      | 205          | 240    | 0,55        | 0,75   |
| SPA 36  | 36        | 34/110            | 6480  | 4                       | 47                      | 70                      | 205          | 240    | 0,55        | 0,75   |
| SPA 52  | 52        | 12/35             | 9360  | 1,82                    | 47                      | 70                      | 205          | 240    | 0,55        | 0,75   |



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## DOUGH DIVIDER



The ease of use combined with its outstanding robustness makes our manual divider a reliable solution even for the most demanding applications.

This timeless piece of equipment is ideal for dividing bakery, pizza, and pastry dough. It adapts perfectly to different production needs, recipes, and operators.

The divider is designed for a maximum capacity of 7.5 kg, with divisions of 30 pieces.



- Complete aluminum body
- Stainless steel knives, plates and trays AISI 316
- Made of 100% italian high quality steel
- FDA approved paint and plastic parts
- Ideal for cutting bakery, pastry and pizza dough

|                | DIV30 S     | DIV30 M     |
|----------------|-------------|-------------|
| Weight range   | 40-140 gr   | 50-250 gr   |
| Dough capacity | 4,2 kg      | 7,5 kg      |
| Net weight     | 75 kg       | 85 kg       |
| Dimensions     | 58x38x76 cm | 60x45x82 cm |



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## DOUGH ROUNDER



Our auger screw dough rounder is an innovative solution that uses gravity to roll the dough through the auger's natural upward movement.

An indispensable machine for pizzerias and bakeries, it simplifies daily operations and significantly reduces preparation time.

Hourly production capacity: 1,800–2,400 pieces per hour.



- It rounds bread and pizza dough 30 to 900 grams without changing accessories
- It does not stress and heat the pasta
- It does not change the properties of the dough in any way
- Robust and easy to use
- All components are in accordance with sanitary regulations
- Ball drop at bench height
- Aluminium or teflon-coated aluminum auger screw conveyor
- Available in different voltages on request
- Possibility to work combined with other machinery



|              | DR S        | DR M        |
|--------------|-------------|-------------|
| Weight range | 30-300 gr   | 30-900 gr   |
| Net weight   | 55 kg       | 75 kg       |
| Dimensions   | 58x44x79 cm | 61x50x82 cm |
| Power        | 0,44 kw     | 0,44 kw     |
| Phases       | 1           | 1           |



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D-OVEN 2

## DECK OVEN

Our oven features a monobloc external structure and is available with 1 or 2 independent decks, each suitable for baking up to 4 or 6 round pizzas of diameter 36 mm. Its versatile design makes it ideal for cooking a wide range of products, including pizza, pastry and bread.

The mechanical control panel allows precise and easy management of the baking chamber temperature, ensuring consistent and reliable results. The robust construction and high-quality insulation minimize heat dispersion, optimizing energy efficiency and performance.

Hood and stand are available as optional accessories.

- Temperature 50-500 C°
- Increased heating elements for pizza cooking
- Ergonomic handle for opening the door
- Voltage 400V – Three-phase – 50 Hz
- Exhaust chimneys located behind the oven
- Refractory stone surface for baking pizza, thickness 17 mm



D-OVEN 1

|                           | D-OVEN 1     | D-OVEN 2     | D-OVEN 1 L    | D-OVEN 2 L    |
|---------------------------|--------------|--------------|---------------|---------------|
| Power                     | 6 kW         | 6kW + 6kW    | 9 kW          | 9kW + 9kW     |
| Pizzas                    | 4            | 4+4          | 6             | 6+6           |
| Net weight                | 103 kg       | 174 kg       | 139 kg        | 232 kg        |
| Dimensions                | 114x85x42 cm | 114x85x75 cm | 114x121x42 cm | 114x121x75 cm |
| Dimension cooking chamber | 72x72x14 cm  | 72x72x14 cm  | 72x108x14 cm  | 72x108x14 cm  |



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