



**GOLDEN MIX**  
ITALIA

**30 YEARS OF EXPERIENCE**

**MACHINES**

**FOR BAKERY, PASTRY AND PIZZERIA**

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Via dell'Industria, 36/38 - 36016 Thiene (VI) ITALIA  
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## DOUGH SHEETER



FLOOR  
MODEL

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 scapers, 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.

- Aluminum die-cast shoulders.
- 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.
- Low voltage electrical system with dual commands (hand and foot pedal).
- Croissant cutting device available on model SF 600 TC.

Floor model	Table length mm	Power kW	Weight Kg	Dimensions when opened			Dimensions when closed		
				cm	cm	cm	cm	cm	cm
SF 500	720	0.75	175	180	85	117	48	85	150
	950	0.75	186	232	85	117	53	85	178
	1200	0.75	197	280	85	117	75	85	196
SF 600	950	0.75	230	234	101	116	81	101	175
	1200	0.75	237	278	101	116	90	101	196
	1500	0.75	249	338	101	116	108	101	225
	1600	0.75	255	338	101	116	108	101	225
SF 600 TC	1600	0.75	255	338	101	116	108	101	225



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MODEL WITH CROISSANT CUTTING DEVICE



**Croissant Cutting Device**

Cutting box equipped with cutting rollers triangular (croissant size b 140 mm x h 130 mm) + reinforced table.  
The cutting rollers can be supplied in different sizes and shapes.  
Available only on model SF 600 TC

**BENCH MODEL**



Bench model	Table length mm	Power kW	Weight Kg	Dimensions when opened			Dimensions when closed		
				cm	cm	cm	cm	cm	cm
SFB 500	720	0.55	137	180	85	65	66	85	83
	950	0.55	148	232	85	65	80	85	103



Space-saving,  
very simple to use  
easy to clean



Aluminum  
die-cast  
shoulders



Equipped  
with wheels for  
moving



Respect  
for sanitation  
regulations



Compliance  
with the EU  
legislation



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## SPIRAL MIXER



Our mixer features a single-piece painted steel body, ensuring a robust structure with excellent resistance to wear.

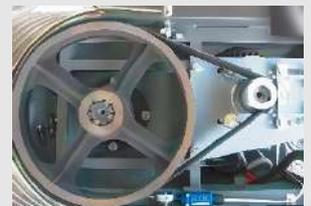
The range is equipped with direct spiral drive transmission and a central column with support foot, designed for doughs with hydration levels higher than 55% using European flours, for artisanal use up to one working shift per day.



- Dough capacity from 60 Kg to 200 Kg
- Bowl, spiral tool, column and bowl guard in stainless steel
- Transmission by belts to eliminate noise
- 2 motors, 2 speeds, 2 electromechanical timers
- Bowl inversion in first speed
- Mounted on 3 wheels and 2 adjustable feet
- Easy dough extraction thanks to the bowl jog push button
- Safety device on lifting the bowl guard



BREAKING COLUMN  
WITH FOOT



DIRECT SPIRAL  
TRANSMISSION

MODEL	Dough capacity kg	Flour capacity kg	Bowl capacity lt	Spiral motor kW	Bowl motor kW	Dimensions Cm	Weight Kg
MIX 60	60	40	100	1.5/3.0	0,55	100x59x110	250
MIX 80	80	50	131	2.6/4.8	0,55	120x80x160	380
MIX 125	125	85	210	3.0/5.2	0,55	130x90x160	430
MIX 160	160	100	266	6.0/10.3	0,75	160x100x170	720
MIX 200	200	125	306	6.0/10.3	0,75	170x110x180	750



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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 Kg	Power kw	Weight Kg	Dimensions cm
FS100	100	0,50	170	100x70x136h



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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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parts



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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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structure



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## DECK OVEN

### D-OVEN 2

Our oven features a monobloc external structure and is available with 1 or 2 independent decks, each suitable for baking up to four 36 cm round pizzas. 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.

### D-OVEN 1



- Temperature 50-500 C°
- Increased heating elements for pizza cooking
- Refractory stone surface for baking pizza, thickness 17 mm
- Ergonomic handle for opening the door
- Voltage 400V – Three-phase – 50 Hz
- Exhaust chimneys located behind the oven
- Dimension cooking chamber: 720x720x140 mm

	D-OVEN 1	D-OVEN 2
Power	6 kW	6kW + 6kW
Pizze	4	4+4
Net weight	103 kg	174 kg
Dimensions	114x85x42 cm	114x85x75 cm



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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
- Includes: 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
- 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 lt	Speed rpm	Power kW	Dimensions Cm	Weight 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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