



*Silea*



The Cuppone Silea Spiral Mixer is an ideal mixing machine for pizzerias, bakeries, and restaurants. The spiral system carries out amalgamation of the mix in minutes ensuring a greater blend of ingredients and a better product oxygenation. The gear reduction unit is in an oil bath and all moving parts are mounted on bearings.

The Silea Mixer is supplied with a fixed head and bowl, stainless steel bowl guard, and a heavy duty motor and microswitch cut-out. The Silea mixer includes 4 castors (2 locking and 2 swivel).

The spiral system mixes dough in just 20 minutes, allowing time for more dough production.

The Silea is complete with all the safety devices required by international standards.

- Groundbreaking Design
- Using Green Technology
- All Stainless Steel Construction



# Pizza Equipment Professionals

Exclusive Importer for North America, Mexico, & Caribbean

**Why choose a Cuppone oven?**

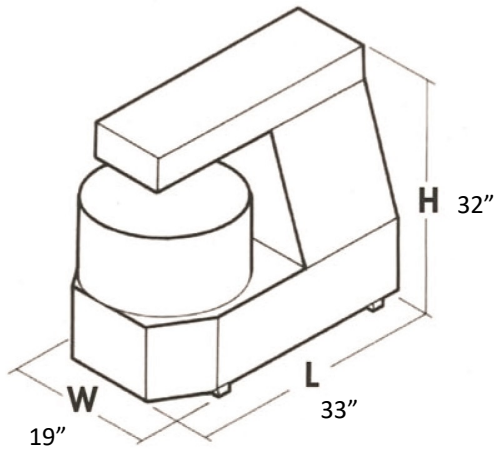
- 50 years of innovation
- World Leader of oven manufacturers
- Specializing only in pizza equipment
- Built to the highest specification
- All products are fine tuned to produce a perfect result
- Considered as the most efficient oven on the market

**Unique Qualities...**

- All Stainless Steel construction
- Safety Bowl Guard with safety interlock
- 208/220 Volt, single or three phase power
- Single phase mixers are available
- 30 kilogram (66 Lbs) capacity

Dimensions & Power Specs	SIL/30KG
External Dimensions (W x D x H)	19" x 33" x 32"
Bowl Capacity	30kg / 66 Lbs.
Power	208/220 VAC 1 or 3 Phase
Maximum Absorption kW (max)	1.5 kW
Shipping Weight	250 Lbs.

Larger mixer options are available upon request



The Silea spiral mixer nests under countertops and Cuppone ovens



**OPTIONS:**

- Silea 20KG available for special order only
- Single phase power



Phone: (800) 655-1831

Fax: (209) 824-4684

[www.PizzaEquipmentPros.com](http://www.PizzaEquipmentPros.com)

[info@pizaequipmentpros.com](mailto:info@pizaequipmentpros.com)