

Vertical Planetary Mixer

It is the machine by which Tonelli is known worldwide.

The exclusive Tonelli Planetary Mixing System combines the use of one or two tools with the scraper, depending on a pre-set rotating ratio, to guarantee an unmatched mixing quality.

A wide range of tools, interchangeable according to product's technology, makes Tonelli Planetary mixers the more versatile equipment to obtain any kind of bakery and confectionery product.



120 lt

200 lt

300 lt

400 lt

Innovative Classics

The range of equipment, designed according to tradition with robust and long-lasting qualities, also provides integrated and complex systems, offering custom-made solutions.

With products ranging from large, automated and computerised systems to mixers for smaller-scale businesses with a home-made touch, the Tonelli Group is the ideal partner for both large and small companies working in the confectionery and bakery industry.



600 Lt

800 Lt

1.300 Lt





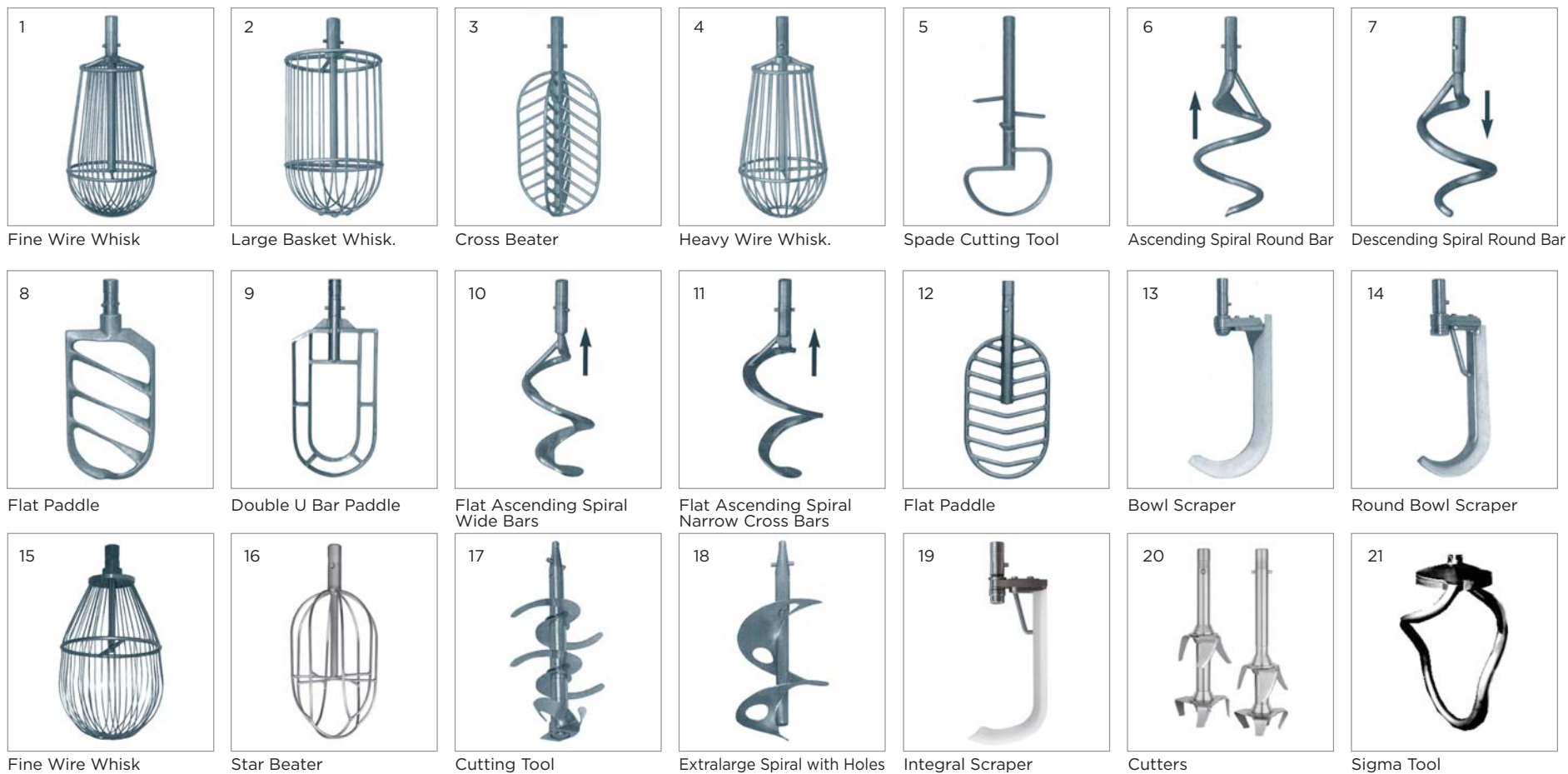
Planetary Mixing System

The exclusive Tonelli Planetary Mixing System combines the use of one or two tools with the scraper, depending on a pre-set rotating ratio, to guarantee quality mixing in a class of its own. To meet different production needs related to specific product technologies, Tonelli also provides a Dual motorisation option. This means the revolution of tools is independent of their rotation, so the number of parameters that can be programmed for recipes can be increased.

Hygiene

All parts in contact with the product have been designed and developed to prevent the formation of bacteria. The mixing environment is fully washable, even at high pressures and can be integrated with C.I.P. washing circuits. The AISI 304 stainless steel execution, makes easy the overall cleaning.





Mixing accessories

A wide range of tools that are interchangeable depending on product technologies, quick and easy to change, makes Tonelli Planetary mixers even more versatile.



Automatic feeding & dosing of ingredients

Manual or automatic FEEDING of a wide range of ingredients; dosing of liquids using magnetic or mass flow meters, and powders using scales. Accuracy: 3‰



*Automatic discharge*

Bowl scraping

A stainless steel scraper, with scraping part in Teflon or Polyethylene ensures that the inside of the bowl (exclusive Tonelli mould) is perfectly scraped at all times and that the mixture is continually directed towards the tools. This, in turn, speeds up and optimises ingredients' mixing. This function is important during heating and/or cooling processes, as it facilitates heat exchange, reducing process times, and in particular prevents the product from solidifying or burning on the inside of the bowl.

*Manual discharge*



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Product transfer

- 1- Product lifters and tilters for high viscosity products, or products with particles.
- 2- Ejectors for particular technological needs.
- 3- Specific positive-displacement pumps to suit the particular characteristics of the product.
- 4- Pneumatic systems.



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Cookies



Pasta
brisè



Short-
bread



Cake
mixes



Sweet &
savory
leavened



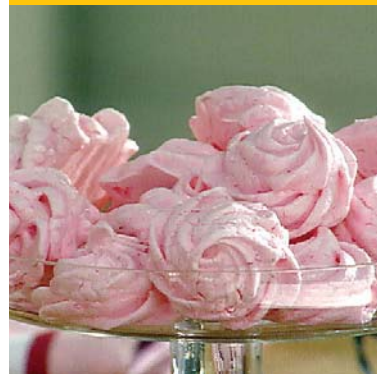
only a few applications



Cream
and
mousse



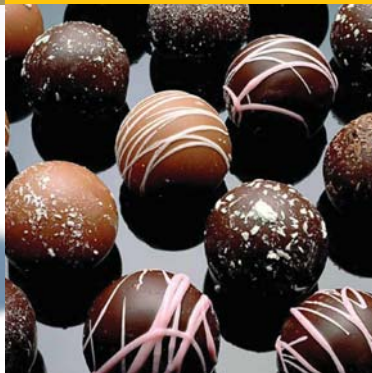
Meringues



Marzipan



Ganache
& choco-
lates



Bakery
products

