

# G.PANIZ



PRODUCT CATALOG

## About G.Paniz

The history of G.Paniz Group began in the early 1980s, with a small workshop in a modest 36m2 basement in the city of Caxias do Sul.

Its founder, Mr. Gilmar Paniz, started producing parts for other companies in the metal-mechanic industry. In 1982, he decided to manufacture electric noodle makers and launched the first complete noodle maker.

In 1999, the new plant was inaugurated a 50,000m2 piece of land, today it has 12,000m2 of built area.

The vision of future and knowledge of the market led the company to become leader in the segment and a benchmark in manufacturing machines that serve bakeries, confectioneries, butcher shops, restaurants, supermarkets, and the like, in Brazil and abroad.

This is G.Paniz, a group companies committed to excellence in customer service, competitive technologies and valuing people.

## Tecnology

In search for great product quality manufactured by the G.Paniz Group, have investments were made in state-of-the-art technology, acquiring the latest generation equipment to develop products. We also have a highly specialized technical team able to develop products with high quality and safety.

## Quality Policy

To provide solutions in equipment and machines for food, having as our main focus the satisfaction of our customers and the appreciation and commitment to our employees and suppliers. Carrying out our activities in a responsible, ethical, and sustainable manner, as well as the continuous search for new technologies and improvements in our processes and services.

# G.PANIZ

## Scope

Design, manufacturing and technical assistance of machines for the pasta industry, restaurants, butcher shops, confectioneries, bakeries and refrigeration.

## Business

Excellence in quality and technology.

## Vision

To be a benchmark in the global market for reliability and high quality, in equipments and services in the food segment, being the best company to work for.

## Mission

To offer solutions in the food segment, with excellence and reliability, through continuous innovation, valuing humans, enchanting customers and respecting the environment.

## Purpose

Committed people delivering reliability.

As the dough bakes, the smell becomes irresistible. It takes over the environment, stimulates sensations. Performance, precision, and speed make all the difference in the professional baking process. Ensure uniform quality for your products.

# Bakery and baking equipment

## SPIRAL DOUGH MIXER

Equipment designed to prepare all kinds of dough in bakeries, pizzerias, hotels, and the like under an intense work regime.



AE05G2, AE10G2 and AE15G2



THREE speeds



ONE speed



high hydration dough



conventional dough

# SPIRAL DOUGH MIXER

AE 05G2 | AE 10G2 | AE 15G2 | AE 25G2 | AE 40G2 | AE 60G2 | AE 80G2



**Single-phase**

G.P	AE 05G2	AE 10G2	AE 15G2	AE 25G2	AE 25G2 C/I	AE 40G2	AE 60G2	AE 80G2
	1/2 Cv	1,0 Cv	1,5 Cv	3,0 Cv	3,0 Cv	3,0 Cv	3,0 Cv	-
	0,88 kWh	1,54 kWh	1,8 kWh	2,8 kWh	2,13 kWh	2,8 kWh	2,8 kWh	-

**Three-phase**

	-	-	0,8 / 1,25 Cv	1,6 / 2,5 Cv	-	2,5 / 4,0 Cv	2,5 / 4,0 Cv	4,0 / 6,3 Cv
	-	-	1,8 kW/h	1,50 kW/h	-	2,4 kW/h	2,4 kW/h	4,6 kW/h
	5kg	10kg	15kg	25kg	25kg	40kg	60kg	80kg
	570x294x577	610x370x665	800x370x814	1030x490x970	1030x490x970	1250x600x1160	1300x600x1160	1530x780x1290
	40kg	57kg	87kg	146kg	146kg	245kg	265kg	545kg

**AE 80G2**

- 2 speeds.
- Bowl lighting.
- Flour containment system.
- Leveling stand.
- Stainless steel spiral beater option.



# QUICK DOUGH MIXER

AR 15 | AR 25

Equipment to prepare all kinds of dough in bakeries.

- High performance equipment with low noise level.
- Structure made of 1020 carbon steel plate with epoxy paint.
- Powerfull motor.
- Low maintenance cost.
- Stainless steel bowl, cover and upper closing.



GP	AR 15	AR 25
	2,0 Cv	4,0 Cv
	2,1 kWh	4,3 kWh
	-	5,0 Cv
	-	4,3 kWh
	15kg	25kg
	770x680x500	720x820x600
	72kg	130kg

Single-phase

Three-phase



# TILTING DOUGH MIXER

AM 05 | AM 15 | AM 25

Equipment designed to prepare various and delicate dough in pizzerias, restaurants, hotels, home environments, and the like. Works best on pasta recipes with a humidity percentage below 40%.

- Bowl made of stainless steel.
- Steel plate fairing.



GP	AM 05	AM 15	AM 25
	1/2 Cv	1/2 Cv	1.0 Cv
	0,36 kWh	0,36 kWh	0,73 kWh
	5kg	15kg	25kg
	610x420x520	800x500x550	840x600x540
	38kg	48kg	55kg



# DOUGH BREAKER/SHEETER

## CS 450

Knead and sheeting dough in bakeries and similar.

- Thickness regulation with visual indicator.
- Equipment made of 1020 steel plate with epoxy paint.

**Optional:**

Stainless steel tray.

	<b>CS 450</b>
	10 kg
<b>RPM</b>	117 rpm
	1,5 Cv
	1,1 kWh
	1650x750x1350
	125kg



# DOUGH BREAKER/SHEETER

## CS 500

Knead and sheeting dough in mid-size bakeries and similar.

- 2 motors, 1 for each roller.
- Thickness regulation with visual indicator.
- Larger roller diameter.
- Use of belts, which decreases the noise level.
- Best cost/benefit of the market.
- Stainless steel or epoxy paint sheet options.

**Optional:**

Stainless steel tray.

	<b>CS 500</b>
	15 kg
<b>RPM</b>	115 rpm
	2 x 1,5 Cv
	3,20 kWh (single-phase) 2,80 kWh (three-phase)
	1650x800x1410
	180kg



## DOUGH BREAKER/SHEETER

### CSP 600 | CLP 600

To sheet (CSP 600) or roll (CLP 600) dough in bakeries and similar heavy-duty applications.

- 2 motors, 1 for each roller.
- Double rollers.
- Smooth, quiet operation.
- High durability and low maintenance.
- Stainless steel or epoxy paint sheet options.

#### Optional:

Stainless steel tray.

G.P	CSP 600	CLP 600
	20 Kg	20 kg
RPM	135 rpm	63 rpm
	2 x 2,0 Cv	2 x 2,0 Cv
	4.20 kWh	4.20 kWh
	1715x865x1520	1715x930x1520
	425kg	425kg



## SEMI-AUTOMATIC DOUGH BREAKER

### CS 500 SA

Developed for knead dough in medium-size bakeries and the like, helping in ergonomics and productivity.

- Thickness regulation with visual indicator.
- Conveyors to transport the dough to the rollers.
- Stainless steel or epoxy paint sheet options.

G.P	CS 500 SA
	15 kg
RPM	115 rpm
	2 x 1,5 Cv
	5 kW/h
	1580x810x1095 (with flour duster)
	180kg



Optional:  
electric flour duster



# DOUGH SHEETER/ BREAKER

CL 300 | CL 390

For laminate out dough for pastries, pizza, lasagna, cannelloni, and the like.

- Chain drive system.
- Larger roller diameter.

**Opcional:**  
Stainless steel tray.

G.P	CL 300 epoxy	CL 300 stainless steel	CL 390
	2 kg	3 kg	7 kg
RPM	66 rpm	66 rpm	75 rpm
	1/4 Cv	1/2 Cv	1 Cv
	0,18 kWh	0,36 kWh	0,73 kWh
	360x550x390	360x550x390	480x640x740 1350x640x740**
	42 kg	42 kg	70 kg 84 kg**

\*\* Size CL 390 with pedestal  
\*\* Weight with pedestal



**Optional:  
with pedestal**

# MANUAL DOUGH DIVIDER

DV 30 | DV 36

For dividing bread dough into equal parts.

- Structure made of SAE 1020 steel.
- Base made of carbon steel.
- Epoxy paint or stainless steel fairing.

G.P	DV 30	DV 36
	2,4 kg	2,8 kg
	480x385x480 1310x385x480*	480x430x480 1310x430x480*
	45kg 51kg*	56kg 62kg*

\* measurement with pedestal



**Optional:  
with pedestal**



Cutting detail DV 30



Cutting detail DV 36

# BREAD SHAPER

MPS 250 | MPS 350 | MPS 500 | MPS 250B

Shapes bread by rolling out the dough. Great for bakeries and the like.

- Patent felt changing system, faster and more economical.
- Steel plate fairing with epoxy paint.
- Low noise level.

Optional: Models MPS 350 with pedestal and MPS 500 made of stainless steel.

MPS 250 - without pedestal

MPS 350 - with or without pedestal

MPS 500 - with pedestal



MPS 250B - Bread shaper with baguette and bowl mold.

G.P	MP 250	MPS 350	MPS 500	MP 250B
	Bread up to 500g	Bread up to 500g	Bread up to 500g	Bread up to 500g
	1/4 Cv	1/4 Cv	1/4 Cv	1/2 Cv
	0,18 kWh	0,18 kWh	0,18 kWh	0,36 kWh
	470x400x730	450x580x750 1110x580x750**	1110x740x750	470x400x1.400
	53kg	90kg	120kg	73kg

\*\* Measurement with pedestal



# WATER COOLER

RA 100 PLUS

Developed to help in bakeries and similar businesses, providing cold water for the most diverse recipes.

- Available in 430 stainless steel or pre-painted plate.
- Injected polyurethane insulation.
- Digital temperature controller.
- Working temperature of 3 °C to 7 °C.
- Designed for environments up to 30 °C.
- Without doser.

G.P	RA 100
	100 liters
	1/5 Cv
	0,3 kWh
	1210x460x555



# PROOFER CABINET

CC 500 | CC 1000

Designed to slow or speed up the fermentation of various dough. Indicate for bakeries, pizzerias and the like.

G.P	CC 500	CC 1000
	20 trays 58x70cm	40 trays 58x70cm
	1/5 Cv	1/2 Cv
	0,3/1,0kWh	0,5/1,0kWh
	2000x692x1064	2041x692x1814
	93kg	138kg



- Temperature from 5°C to 35°C .
- Internal structure in stainless steel.
- One-piece injected polyurethane thermal insulation.
- Programmable electronic timer (hot | cold | hot and cold).
- Available entirely in 430 stainless steel or external in carbon steel plate with epoxy paint.
- Temperature sensor inside the chamber.
- Level sensor in the whater tank.



# PROOFING CHAMBER

EF10

Designed to slow or speed up the fermentation of various dough.  
 - Hot and cold version: for refrigerating, defrosting and rising bread. Programmable temperatura from 5°C to 35°C.  
 - Hot version: for defrosting and rising bread. Programmable temperatura from 15°C to 35°C.

- Internal structure in stainless steel.
- One-piece injected polyurethane thermal insulation.
- Temperature sensor inside the chamber.
- Level sensor in the whater tank (Hot and cold version).
- Available entirely in 430 stainless steel or external in carbon steel plate with epoxy paint.
- Can be used in conjunction with the 5-belt turbo oven G.Paniz or Gastromaq\*.

G.P	EF10
	10 trays 58x70cm
	1/8 Cv
	1,4kWh
	990x990x1.140mm
	96kg



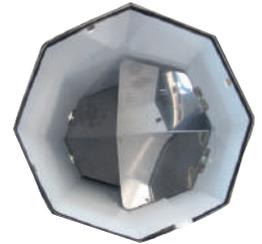
# BREAD MILL

## MFP 80

Equipment to transform toasted bread into breadcrumbs. Indicated for bakeries and the like.

- Highest productivity.
- Powerfull, high-performance motor.
- Epoxy paint or stainless steel options.

	<b>MFP 80</b>
	3450 rpm
	80 kg/h
	1.0 Cv
	0,73 kWh
	950x355x275
	22 kg



# BREAD SLICER

## FP 12 S | FP 14 S

Indicated for slicing breads and similar products

- Manual bread wrapper.
- 12 mm or 14mm slices.
- Carbon steel whih epoxy paint or stainless steel options.
- Areas in contact with the bread in stainless steel.

	<b>FP 12 S   FP 14 S</b>
	360 bread/h
	1/4 Cv
	0,18 kWh
	1420x580x830
	90kg



# BREAD SLICER

## FP 12 G2 | FP 14 G2

Indicate for slicing breads in general, including artisan breads

- Tempered carbon steel blades.
- Manual bread wrapper.
- 12 mm or 14mm slices.
- Automatic adjustment according to the height of the bread.
- Automatic bread pusher.
- Slice guide system, keeping them together.
- Low noise level.
- Waste collection tray.
- Structure in sheet steel with epoxy paint and sides in polymer.
- Areas in contact with the bread in stainless steel.



	<b>FP 12 G2   FP 14 G2</b>
	360 bread/h
	1/4 Cv
	0,18 kWh
	1320x600x840
	90kg



# GAS/ELECTRIC CONVECTION OVENS

Indispensable for bakeries and the like for baking bread, cookies, pizzas and similar.

Versions with capacity to accommodate 5, 8, 10 or 16 trays.

Larger chamber that provides even baking.

Adjustable stainless steel rack (holds 40x60, 45x65, 60x80 and 58x70 trays), except FTG/FTE100 (40x60).

Reduced gas/electricity consumption due to compacted mineral wool insulation.

Epoxy or stainless steel options.

Door seal made of silicone rubber. Coated for easy replacement.

High of 95 mm between conveyors.

Inmetro certified

Reinforced casters for movement, 2 of them with locks.



FTG 100 | FTG 150 | FTG 240 | FTG 300 | FTG 300V



G.P	FTG 100	FTG 150	FTG 240	FTG 300	FTG 300V
	450 W	450 W	700 W	700 W	700 W
	bivolt	bivolt	bivolt	bivolt	-
	0,8 kg/h	1,0 kg/h	1,3 kg/h	1,5 kg/h	1,5 kg/h
	1575x866x1256	1575x1046x1356	1880x1046x1485	2070x1046x1485	2070x1046x1485
	124 kg	145 kg	200 kg	220 kg	250 kg
	5	5	8	10	10

**FTG 300V**  
 - Double glass door  
 - Full stainless steel  
 - Fan with reversing direction  
 - With tray support rack

FTE 100 | FTE 150 | FTE 240 | FTE 300



G.P	FTE 100	FTE 100	FTE 150	FTE 150	FTE 240	FTE 240	FTE 300
	10,50 kW	10,50 kW	10,50 kW	10,50 kW	15,70 kW	15,70 kW	18,70 kW
	220 V Single-phase	220 ou 380 V Three-phase	220 V Single-phase	220 ou 380 V Three-phase	220 V Single-phase	220 ou 380 V Three-phase	220 V ou 380 V Three-phase
	6,5 kWh	6,5 kWh	7,35 kWh	7,35 kWh	11 kWh	11 kWh	13 kWh
	1575x866x1256	1575x866x1256	1575x1046x1256	1575x1046x1256	1880x1046x1485	1880x1046x1485	2070x1046x1485
	113 kg	113 kg	135 kg	135 kg	192 kg	192 kg	210 kg
	5	5	5	5	8	8	10

**FTG 480 | FTE 480**



Reduced gas/  
electricity  
consumption due to  
150mm compacted  
mineral wool

Epoxy or stainless  
steel options.

Door seal made  
of silicone rubber.  
Coated for easy  
replacement.

Two turbines  
for heat  
distribution

Handle with  
bearing system  
that makes the  
door light and  
easy to close.

Mobile cart for 16  
conveyors (40x60,  
45x65, 58x70 or 60x80).

Shoe for anchoring and  
leveling and casters  
for displacement.



	<b>FTG 480</b>	<b>FTE 480</b>
	2,1 W	32,1 kW
	-	220 V ou 380 V Three-phase
	2 kg/h	22,5 kWh
	2200x1125x1560	2200x1125x1560
	360 kg	350 kg
	16	16

Cookie kit:

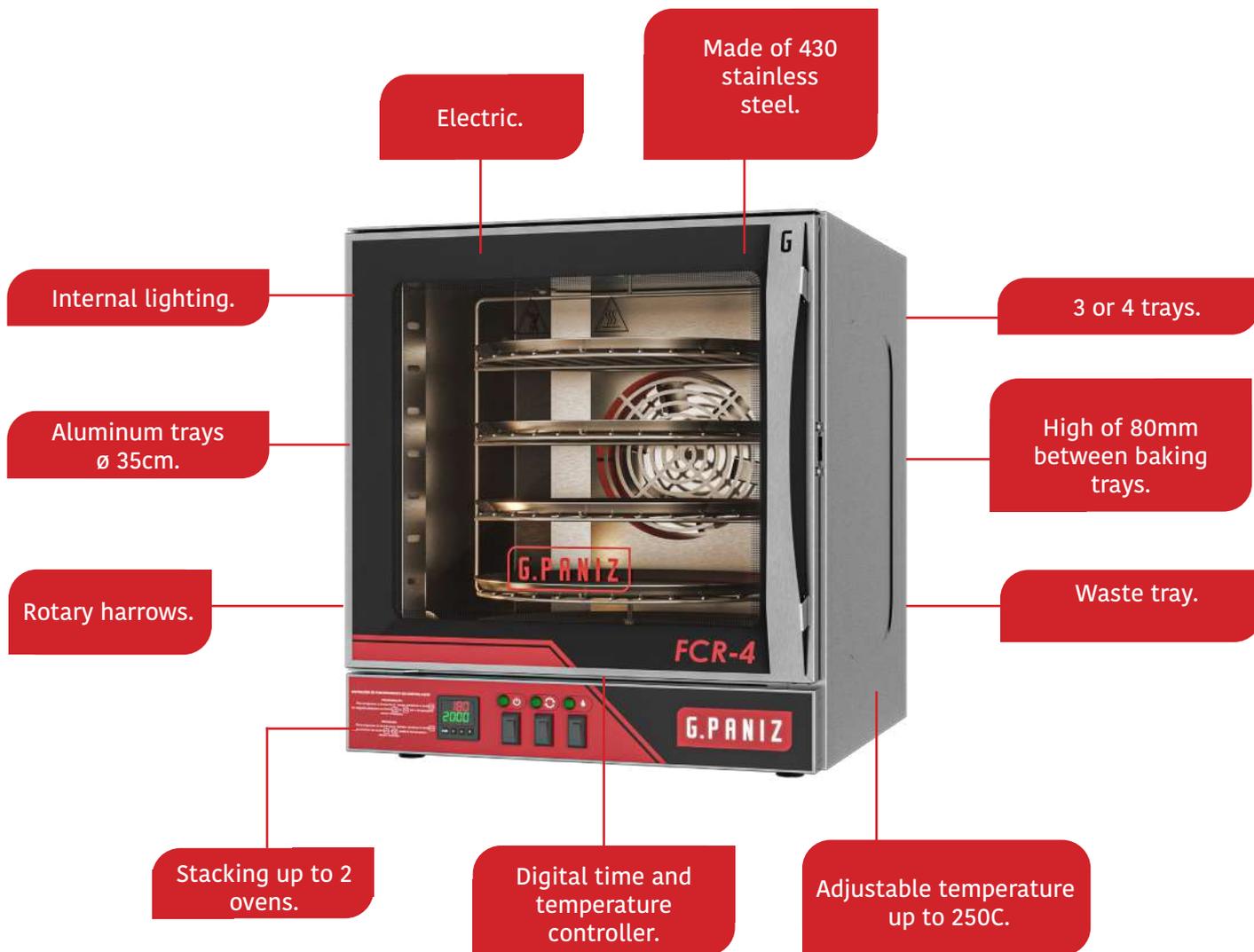
Optional cookie kit in the gas version: it is possible to increase the number of conveyors (up to 26 conveyors) and control the motor speed, to produce lighter cookies.



# ELECTRIC ROTARY OVEN

## FCR-3 | FCR-4

Ideal for baking or finishing foods such as cheese bread, pizzas, folhados, croissants and other savory treats. Values the exposure of food being baked in bars, convenience stores, cafes and bistros.



G.P	FCR-3	FCR-4
	2600W	3300W
	1,25kWh	1,8kWh
	220 V single-phase	220 V single-phase
	505x530x710	595x530x710
	25kg	29kg



FCR-3 (3 trays)



FCR-4 (4 trays)



# GRAN CHEF

## FCV35 | FCSV35

Ideal for baking or finishing foods served all the time, such as cheese bread, cookies, meringues, pastries, croissant, French bread (50g), and other sweet and savory treats. Indicated for convenience stores, snack bars, cafes, bistros, confectioneries and gourmet kitchens.



Electric.

5 baking trays 35x35cm made off perforated aluminum.

Excellent thermal insulation

75 liters.



Digital time and temperature controller.

Steam for baking French bread (50g).

Adjustable temperature up to 250°C.

High of 75mm between baking trays.

Made of 430 stainless steel.



**FCV35**

**FCSV35**

3300W

3300W

2,3kWh

2,3kWh

220 V single-phase

220 V single-phase

540x640x680

540x640x680

31,5kg

31,5kg

5

5



\* Option without steam (FCSV35)



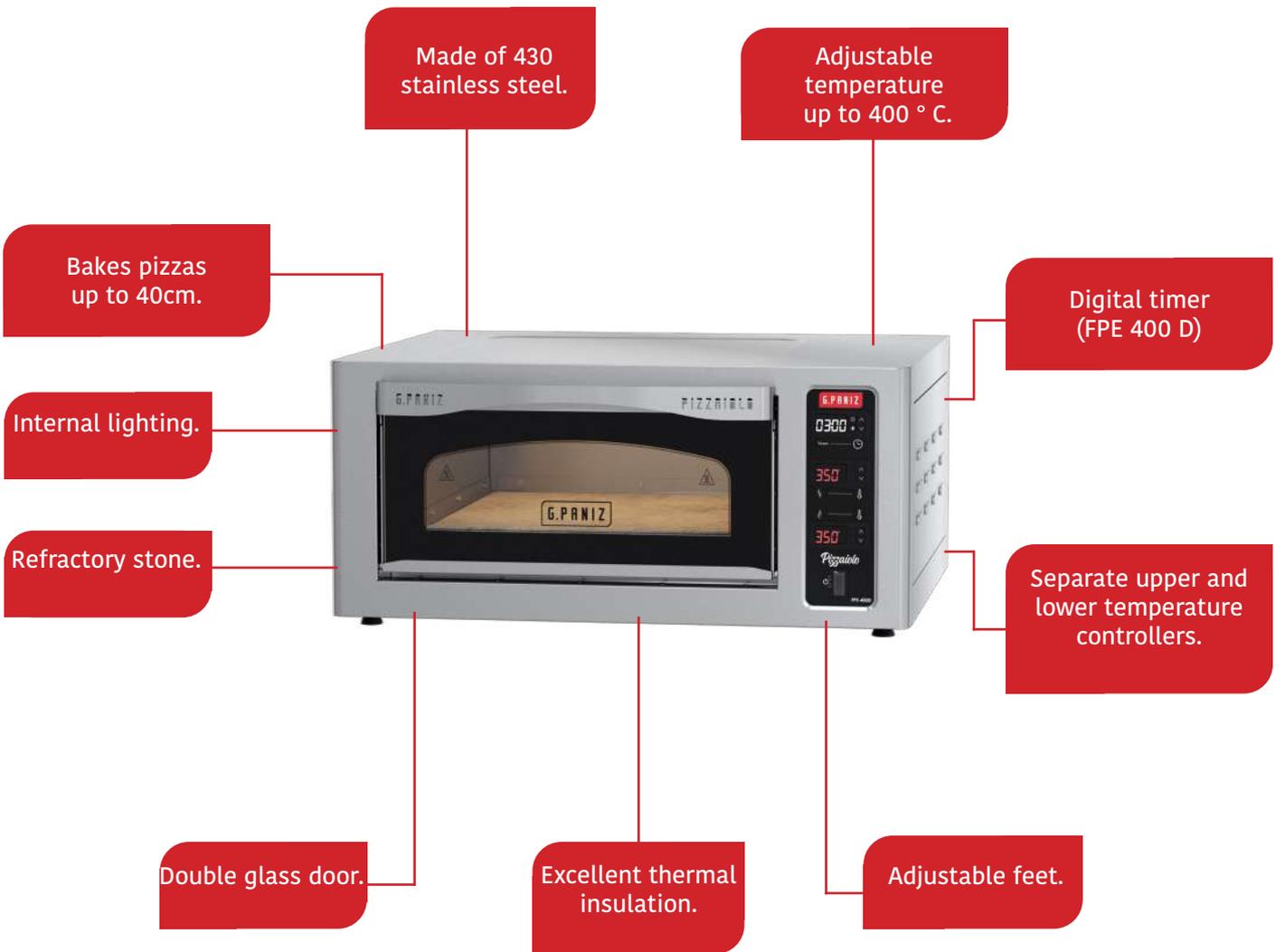
\* Stacking up to 2 ovens



# PIZZAIOLO

FPE 400 A | FPE 400 D

For baking pizzas quickly and evenly. Indicated for small establishments such as pizzerias, fast-food joints, restaurants, bars, gourmet places, and the like.



	*analog panel <b>FPE 400 A</b>	*digital panel <b>FPE 400 D</b>
	3300W	3300W
	2,3kWh	2,3kWh
	220 V single-phase	220 V single-phase
	335x740x690	335x740x690
	123x425x480	123x425x480
	45kg	45kg



\* Stacking up to 3 ovens

One by one you add them, and the ingredients slowly form another element. New tones and intense flavours emerge. Practicality and efficiency should closely accompany your day to day life. Use the time you have to create amazing experiences for your customers.

# Confectionery and preparation equipment

## PLANETARY MIXERS

BP 05 RP | BP 08 RP | BP 12 RP

Designed for preparing light batters, such as cakes, egg whites, pancakes, creams, and the like in intense work regimes. Its compact and modern design ensures greater durability and low noise level.



Transmission by gearbox.

Potent and economic motor.

Polycarbonate bowl protector with opening for adding ingredients.

Aluminum beaters.

Electric speed change using the frequency inverter.

Bowl made off stainless steel.

Robust and compact design.

High durability and low maintenance race.

Epoxy paint or stainless steel options.

G.P	BP 05 RP	BP 08 RP	BP 12 RP
	5 liters	8 liters	12 liters
	1/4 Cv	1/4 Cv	1/2 Cv
	0,19 kWh	0,20 kWh	0,38 kWh
	615x266x485	670x290x490	725x335x555
	23 kg	27 kg	34 kg



*Bambina*  
mixer

# BAMBINA MIXER

BP 05 B

Power, durability, low noise, and high productivity make the Bambina Planetary Mixer your best assistant in the confectionery industry.



-  **BP 05 B**
-  5 litros
-  1000W
-  0,25 kWh
-  410x245x430
-  14 kg

Default color: white  
our stainless steel  
Optional colors: blue,  
black, pink, red  
and orange.



\* 3 beaters



**BP 18 EL**

- High performance equipment with low noise level.
- Electric speed change using the frequency inverter.
- High durability.
- Epoxy or stainless steel options.
- It can be installed on a workbench or on its pedestal (item included).
- Aluminum beaters.



- G.P** **BP 18 EL**
- 18 liters
- 1,0 Cv
- 0,73 kW/h
- 920x550x690  
1245x550x690\*
- 95 kg

\*Measurement with pedestal



**BP 38 C**

- High durability and low noise level.
- Electric speed change using the frequency inverter.
- A cart for transporting the bowl is included.
- Epoxy or stainless steel options.
- Aluminum beaters.

- G.P** **BP 38 C**
- 38 liters
- 1,5 Cv
- 1,1 kW/h
- 1170x720x500
- 185 kg



## TILTING DOUGH MIXER WITH EXTRUDER

### AME 05/15

Equipment designed to prepare many types of dough in restaurants, hotels, home environments, and the like. It comes with an extruder for spaghetti, capeletti, tagliatelle, tortelli, and four types of cookies.

- It comes with 9 dye cuts (two in bronze, one for pie and the other for cookies).
- Powerful, high-performance motor.
- Bronze coil and nozzle.
- Bowl in stainless steel.



<b>G.P</b>	<b>AME 05/15</b> ⚠
	1/2 Cv
	0,36 kWh
	820x390x620
	64kg
Tilting Dough	5,0 kg
Extruder	15 kg/h



## CHEESE GRATER

### RQ 15

For grating and shredding (cooled) cheese, coconut, and the like.

- Light and easy-to-handle equipment.
- Structure in SAE 1020 steel.
- Simple and practical disc changing system.
- Removable stainless steel nozzle.
- It comes with 3 stainless steel discs (1 grater, 1 4,5mm shredder, and 1 8mm shredder).

<b>G.P</b>	<b>RQ 15</b>
RPM	407 rpm
	1/3 Cv
	0,18 kWh
	400x235x550
	18 kg
	30 kg of cheese



## MEAT SHREDDER

### DC 04 | DC 10

For shredding cooked and boneless meat quickly and efficiently. Indispensable for restaurants, pizzerias, pastry shops, and the like.

- High performance equipment.
- Two versions with capacities to suit your business (4 and 10 kilos).

<b>G.P</b>	<b>DC 04</b> ⚠	<b>DC 10</b> ⚠
	4.0 kg	10 kg
RPM	570 rpm	570 rpm
	1/2 Cv	3/4 Cv
	0,36 kWh	0,55 kWh
	415x315x640	445x340x670
	23 kg	35 kg



## CUTTER

### CUTTER 05L

For grinding and mixing various foods, such as spices, vegetables, meats, peanuts, açafá, and the like. It makes day-to-day life easier in pizzerias, restaurants, and the like.

- Transparent polycarbonate cover with safety system.
- Powerful, high-performance motor.
- Bowl made of stainless steel 304.
- Transport handles.
- Epoxy or stainless steel options.

<b>G.P</b>	<b>CUTTER 05L</b>
	5 liters
RPM	1729 rpm
	1/2 Cv
	0,37 kWh
	450x310x265
	15 kg



## DOUGH EXTRUDER

### EM20 | EM40

For the production of fresh pasta in small and medium-sized restaurants, homes and pasta factories. The equipment mixes and extrudes the dough.

- 10 speeds (beater and cutter).
- Dough pre-drying by low noise fan with high flow.
- Connections for passing water to cool the nozzle.
- Mobile tray support..
- Stainless steel structure.
- Snail, beater guide, nut and bronze wire drawings.
- Mechanical system with industrial reducer coupled to the motor.
- Casters with brake.
- Double tiltable mixer bowl on EM40 model.
- Optional: automatic cutting device with adjustment for up to 10 speed levels.\*
- Optional: DRAWINGS for Spaghetti, Tagliatelle, Macaroni, Penne, Fusilli, Conchiglione, Rigatoni and Lasagna.\*\*

Mixer capacity: 9 kg of dough or 6 kg of flour

Extrusion capacity: 15 to 20 kg/h in the EM20 and 35 to 40 kg/h in the EM40

G.P	EM10	EM20	EM40
	1/3 CV	1 1/2 CV	1 1/2 CV in the front bowl and 1/2 CV in the secondary bowl
	Bivolt 127-220 V single-phase	220 V ou 380 V three-phase	220 V ou 380 V three-phase
	0,7 kWh	1,1 kWh	1,8 kWh
	382x350x565mm	1.276x502x550mm	1.446x532x780mm
	38,5 kg	113 kg	142 kg
Bowls	1	1	2

Optional:



Drawings



Automatic Cutting



EM20 with cutting

## DOUGH EXTRUDER

### EM10

- For countertop use.
- Mechanical system with industrial reducer coupled to the motor.
- Stainless steel structure.
- Bronze snail.
- Comes with plastic drawings:
  - Spaghetti (fine, medium and thick)
  - Talharim (fine, thick, guitar and soba)

Mixer capacity: 5 kg of dough or 3 kg of flour

Extrusion capacity: Until 10 kg/h



EM10



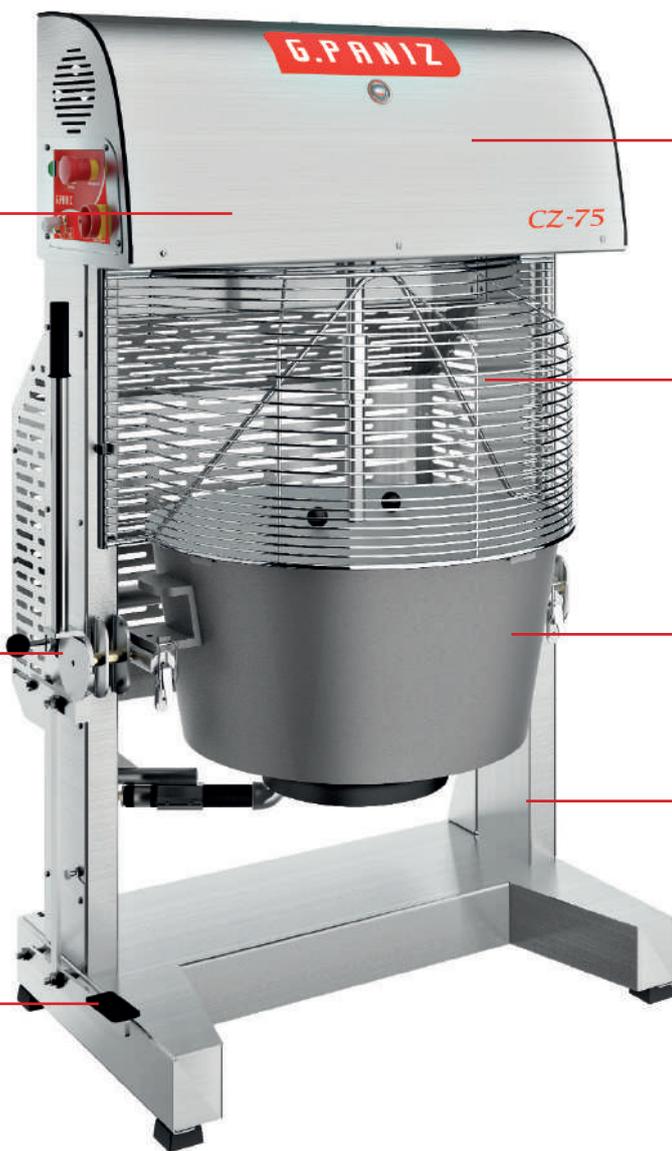
EM40

Gas baking and mixing machines

# COZERELLA

CZ 15\* | CZ 22 | CZ 37 | CZ 75 \*Transmission by gearbox

Ideal for cooking and mixing savory dough (croquettes and rissole), sauces, polenta and jam. Indicate for savory and sweet treats industries, restaurants, and the like.



Gears made of SAE 1020 steel.

ASA 35 chains made of tempered steel (models CZ 22, CZ 37 and CZ 75).

Carbon steel beater.

Robust structure

Removable cast aluminum bowl makes cleaning easier.

Pedal and lever for tilting.

Epoxy or stainless steel options (modelo CZ37 e CZ75).



G.P	CZ 15*	CZ 22	CZ 37	CZ 75
	15 liters	22 liters	37 liters	75 liters
	1/4 Cv	1/2 Cv	3/4 Cv	1 Cv
	0,5 kg/h	0.6 kg/h	0.6 kg/h	1,3 kg/h
	0,19 kW,h	0,35 kWh	0,55 kWh	0,73 kWh
	1110x590x610	1400x750x680	1400x830x770	1560x920x655
	67kg	108kg	123kg	165kg

# MASSEIRELLA

## MA10 | MA20

Designed for use on worktops, is ideal for cooking and mixing savory and sweet doughs, in restaurants, pastry shops, bakeries and the like.

MA10



Planetary beater system.

Robust stainless steel structure

Dough mixer and scraper for sweets.

Stainless steel splash guard

Base with gas

MA20



Cooler

Removable pan in aluminum or stainless

MA10: 16.5 liter pan with capacity to produce up to 10 kg of savory or sweet dough.

MA20: 35 liter tilting pan with capacity to produce up to 20 kg of savory or sweet dough.

G.P	MA10	MA20
	16,5 liters	35 liters
	1/4 Cv	1/2 Cv
	0,4 kg/h	0,4 kg/h
	0,5 kWh	0,6 kWh
	720x490x690	810x690x860
	56 kg	88 kg



Dough mixer and scraper for sweets



GOURMELLA COOKER - CZ 10 F | GOURMELLA TOP - CZ 10

*Gourmella*  
cooker

GOURMELLA COOKER - CZ 10 F

To produce sweet an savory snacks.

- Digital panel (time and speed).
- Planetary beater system.
- Stove use (cooking and mixing).
- 10 speeds.
- Audible timer.
- Click faster.
- Stainless steel beater and scraper.
- Cooler that allows continuous work.
- 10 liters cast machined aluminum pan in red.
- Stainless steel cover (aluminum pan)
- 8,40 liters stainless steel pan option.
- Ø 28cm, triple bottom, without cover.



\* Scraper for sweets

\* Dough mixer

*Gourmella*  
top

GOURMELLA TOP - CZ 10

- Digital panel (time and speed).
- Benchttop use.
- 10 speeds.
- Audible timer..
- Stainless steel beater and scraper..
- Coller.
- 10 liters cast machined aluminum pan in red.
- Stainless steel cover.
- Pan tilting system.
- Stainless steel base with low pressure gas burner.
- Electric ignition and flame regulator .
- Rubber feet.



\* Scraper for sweets

\* Dough mixer



G.P	CZ 10 F	*panela inox CZ 10 F	CZ 10
	10 liters 4kg sweet 4kg dough	8,4 liters 8kg sweet 4kg dough	10 liters 8kg sweet 4kg dough
	46W	46W	46W
	-	-	0,265kg/h
	0,8kWh	0,8kWh	0,8kWh
	450x400x355	450x400x310	535x540x445
	10,5kg	10,5kg	21,5kg

# Butcher shop equipment

## MEAT GRINDER



MCR 10 | MCR 22

Grind various types of meat.

- Structure made of stainless steel.
- Transmission by gearbox.



**MCR 10**      **MCR 22**

	1/2 Cv	1,25 Cv
	10	22
	120 kg/h	200 kg/h
	0,55 kWh	1,10 kWh
	355x320x590	450x320x720
	39 kg	53 kg



## MEAT TENDERIZER



AMC 18

For tenderizing meats in butcher shops, restaurants and the like.

- Structure made of stainless steel.
- Protective cover and combs made of stainless steel.



**AMC 18**

	1/2 Cv
	rolo 180 mm
	400 kg/h
	0,62 kW
	540x205x450
	18 kg



## MEAT SAW



SF 248 | SF 310

For cutting different meat in butcher shops, restaurants, and the like.

- High performance equipment developed for types of meat.
- Epoxy or stainless steel options.



**SF 248**      **SF 310**

	1.0 Cv	2 Cv
	blade 0,5x16x2480	0,5x16x3100
	table 700x855	830x920
	1662x850x870	1662x980x1000
	105 kg	150 kg



Equipment disassembles quickly making it easy to clean every day.

## KEY



Capacity - dough/productio



Power



Consumption



Gas consumption



Single-phase consumption



Three-phase consumption



Voltage



Automatic Bivolt



Amperage Belt



Tray capacity



Diameter

RPM

Rotation per minute



Weight



Dimensions:  
Height X Weight X Lenght



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