



Company Profile



“Each dough has its own story”

Marco Silvestri
CEO

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Company

IN THE BEGINNING

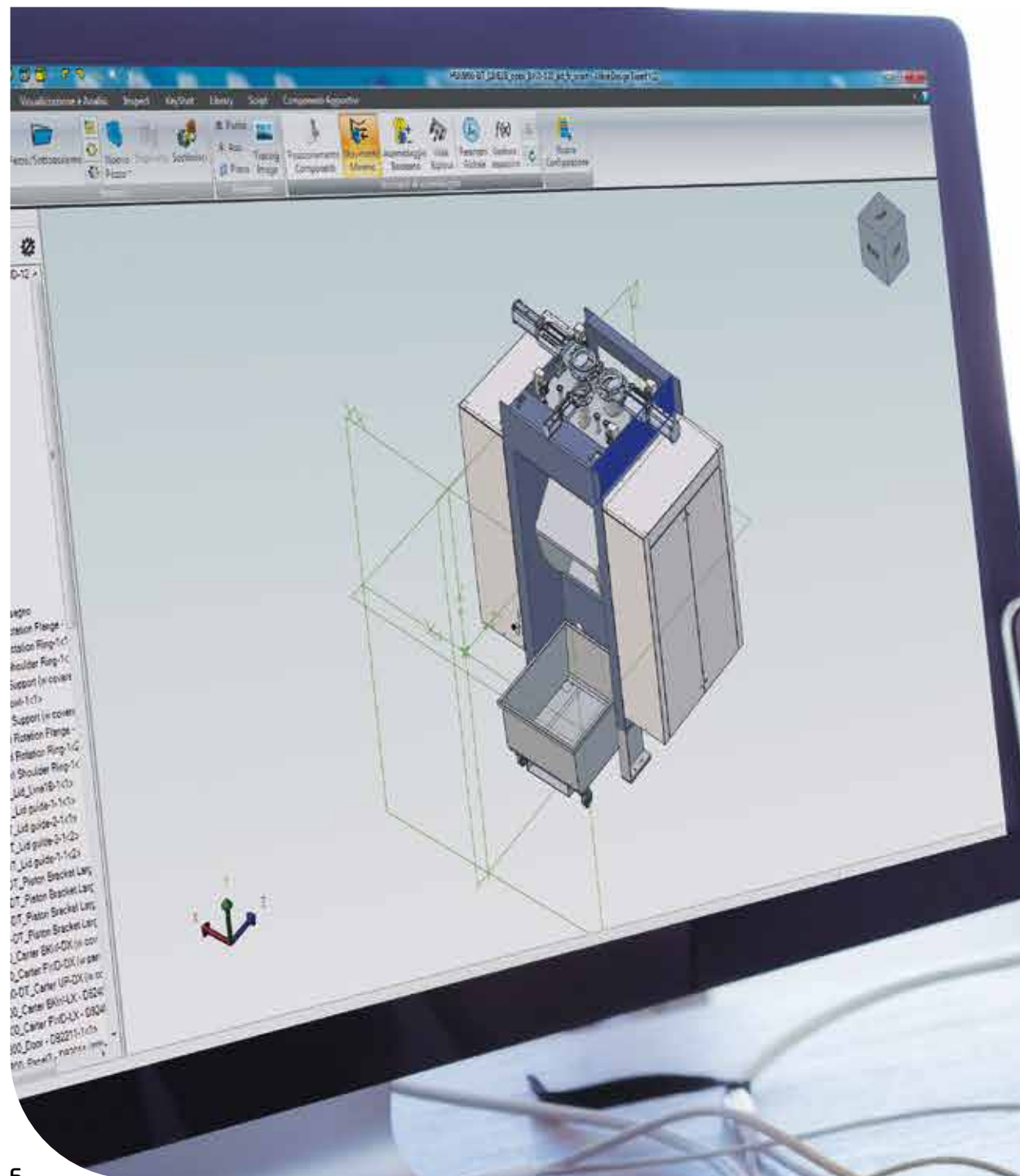
Since two generations Silvestri S.r.l. have been producing **industrial mixers** installed in companies all over the world, leader in **bakery production**.

The company was established in the late Seventies by Divo and Gerardo Silvestri. The two founders started to work planning precisely and with technical competence.

Divo and Gerardo transmitted all know-how and passion to the second family generation who, after specializing and achieving the right competence, become directors of Silvestri S.r.l.

Today Silvestri's main office and production site are set in Fontaniva, in the **Northern Italian region of Veneto**.

Mr. Marco Silvestri holds a Bachelor's Degree in Mechanical Engineering from Padua University and Mr. Davide Silvestri holds a Bachelor's Degree in Chemical and Pharmaceutical sciences from Padua University. Both are chief executive officers of the company.



Services

PLANNING

Each machine will be completely **studied** and **drawn** by our engineers and technical staff so to follow the project step by step. This allow us to fully check the mechanical and electrical parts and the software planning.

On the technical side Silvestri is **continuously making progress**, considering that they are steadily in contact with the production sites, where the mixers will be working in.

Our **technical staff** is constantly ready to study possible solutions for our customers so to make easier the use of the machines and to improve the production capacity of them.



Services **MECHANICAL PROCESSING AND ASSEMBLY**

We realize the complete **production of the mixers** in our sites.

Thanks to our long-lasting **experience** in mechanical production we achieved a big know-how of our machines, which are very **reliable** and **well-finished**.

We take care of our orders thoroughly **from the beginning to the final put-in-function** and guarantee an excellent quality of the machines.





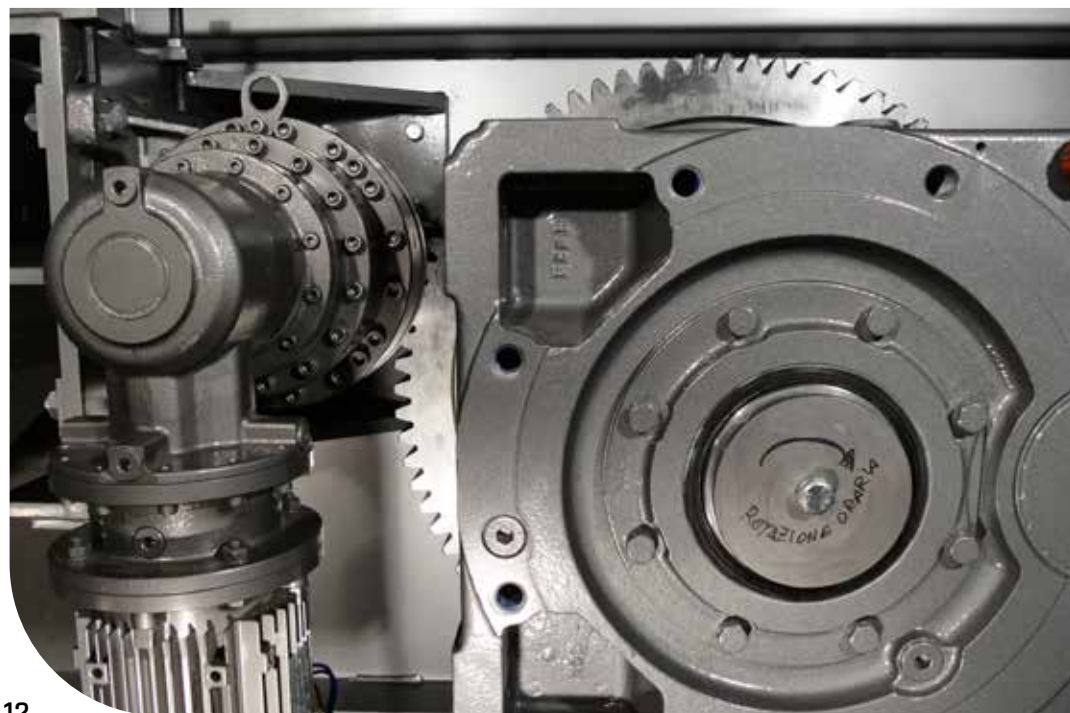
Services

QUALITY CHECK

We let the company expand offering **quality, flexibility, confidence** and **innovation** to our customers. That is what they really appreciate of Silvestri S.r.l.

Our company aims to quality as well as good quotation, which are both our interest and customers' request.

Plain satisfaction of our customers is our purpose.
We look for continuous improvement so to achieve excellent results.



Services

AFTER-SALES SERVICE

Silvestri S.r.l. provides with the following after sale services:

- Installation
- Put in function
- Technical training
- Special study of the production sites to be updated or renovated
- Maintenance
- Original spare parts

Let improve your work through our service!

Our service is for your best valued choices.

Buying a Silvestri's mixer means not only to choose the **best technical functioning** but also to get a complete and **reliable after-sales service**. It means also to find staff with expertise and precious know-how regarding the food industry's products.



Mixers

HMB HORIZONTAL MIXER

Our **high speed horizontal mixers** are suitable for doughs of cookies, stuffed cookies, crackers, shortbread and hard biscuits, cakes and generally **for bakery products**.

Bowl tilting can be performed up to **120°** by hydraulic cylinders.

The bowl tilting can be stopped in any position to allow hand addition of other ingredients and to check the dough outcome.



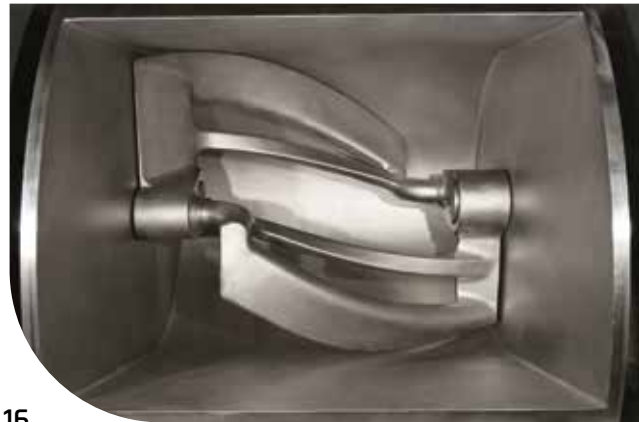
dough
COOKIES



dough
CRACKERS



dough
**BAKERY
PRODUCTS**



Mixers

HSM HORIZONTAL MIXER

Our **high speed horizontal mixers** are suitable for doughs of cookies, stuffed cookies, crackers, shortbread and hard biscuits, cakes and generally for bakery products, for cookies, crackers, snacks and bakery products etc.

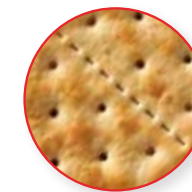
Bowl tilting can be performed up to **170°** by hydraulic cylinders, while for **double tilting** (forward and backward) a mechanical device with toothed gear is provided.

Regarding the software, the ingredients feeding and the downloading of the dough our mixers can be completely **customized according to the customer's** requests.

The bowl tilting can be stopped in any position to allow hand addition of other ingredients and to check the dough outcome.



dough
COOKIES



dough
CRACKERS



dough
BAKERY PRODUCTS



Mixers

HDZ HORIZONTAL MIXER DOUBLE SIGMA ARM

Our horizontal mixers with **double mixing arm**, suited to mix also very hard doughs as for **gingerbread or dog food**, are extremely flexible and efficient.

This kind of mixers permits to achieve excellent doughs in a very short time due to the sigma-shaped mixing arms, **rotating at different speed**, each one adjustable by frequency converter, are well known for their mixing performance for the excellent cross mixing of all **raw materials**.

Bowl tilting is performed by mechanical device with toothed gear for both single and double tilting (forward and backward).



dough
COOKIES



dough
CRACKERS



dough
BAKERY PRODUCTS

Mixers

HORIZONTAL MIXERS HMB, HSM, HDZ





Mixers

VKS VERTICAL MIXER

Our **vertical mixers** are suitable for producing a highly uniform dough. The **mixing** is performed by **vertical shafts** with **horizontal winding arms** specially designed to guarantee quick and uniform dispersion of the **ingredients** as well as a **soft** and effective **mixing**.

Our mixers can be completely customized according to the customer's requests.



dough
COOKIES



dough
CRACKERS



dough
**BAKERY
PRODUCTS**



Silvestri

The Silvestri's mixers have been installed in the productions lines worldwide, in South America, Europe, Africa and Middle and Far East, and Silvestri S.r.l. supplies also multinational corporations of the food industry.

*“The best dough
you have ever achieved.”*

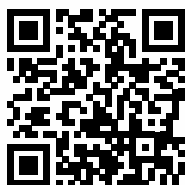




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