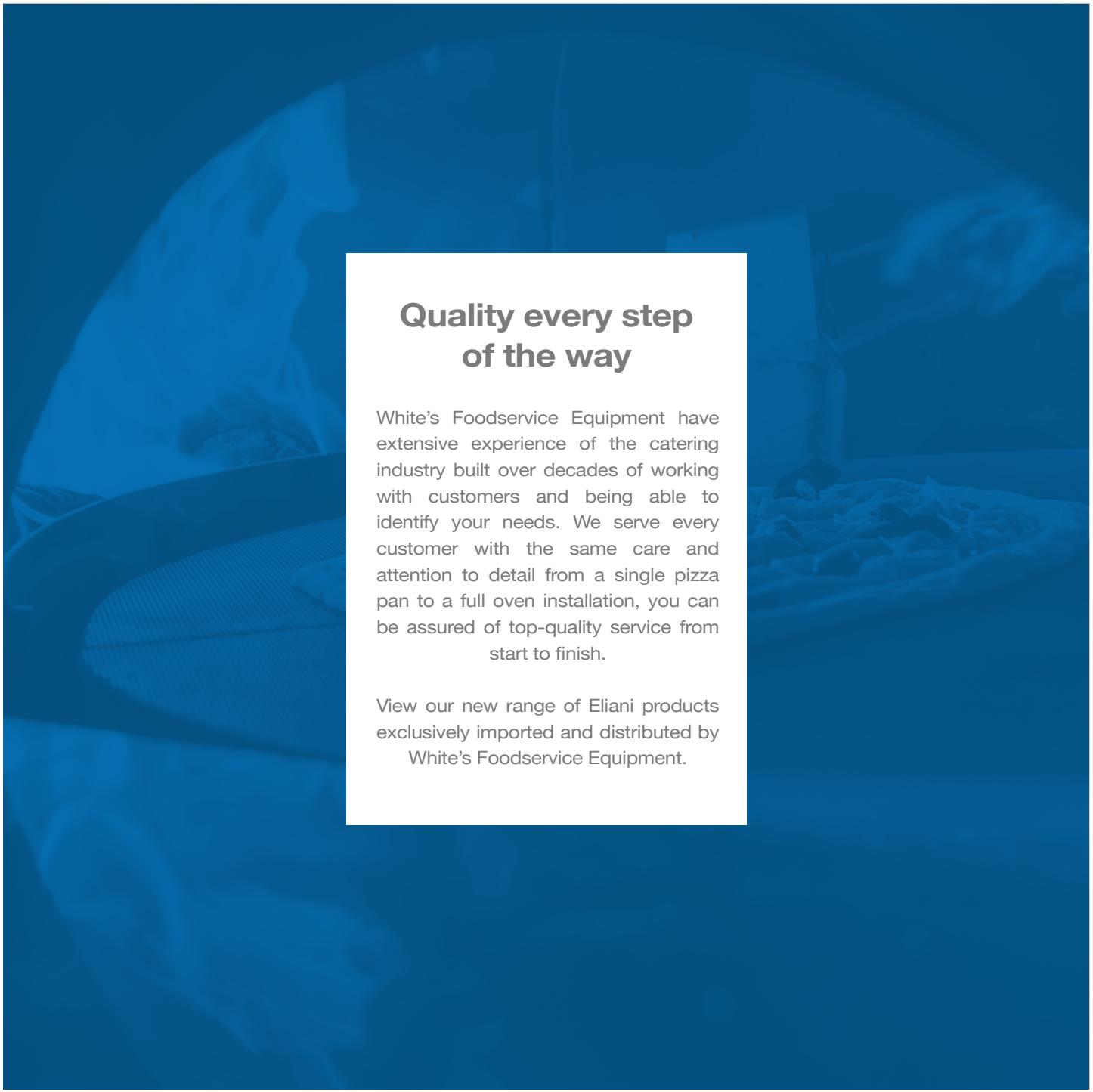
white's
foodservice equipment

Eliani
MACCHINE IMPASTATRICI

Professional Dough Mixers and Rounding Machines



Quality every step of the way

White's Foodservice Equipment have extensive experience of the catering industry built over decades of working with customers and being able to identify your needs. We serve every customer with the same care and attention to detail from a single pizza pan to a full oven installation, you can be assured of top-quality service from start to finish.

View our new range of Eliani products exclusively imported and distributed by White's Foodservice Equipment.

Contents

Eliani – The Story	4
Which mixer do I need?	6
Table Top Mixers	7
Floor Standing Mixers	8
Pro-Line Mixers	10
Dough Rounding Machines	11

Eliani – The Story

Eliani started in the late 1990s as a result of the association of two friends. This association was based on their common passion and knowledge of pizzerias and bakeries; they brought together combined experience to produce a range of mixers renowned for both design and function.

Eliani has become the number one choice for pizzaioli who demand the most professional of mixers. The Eliani concept is simple: provide the right machine for the customer's ease and comfort. Quality, design, innovation and reliability of equipment are the foundations that the company has been built upon.

Because great pizza needs a great mixer

We love our customers who help us by spreading the name of Eliani via word of mouth. There is no better marketing than through satisfied customers. Eliani produce spiral mixers, fork mixers, double arm mixers, dough portioners and dough rounding machines.

Eliani's dough mixers and rounders are recommended by some of the best chefs in the world because of their thoughtful and innovative design – the mixers are handmade and there are a variety of machines suitable for dough up to 100% hydration. Eliani products are a pizza chef's best friend and the perfect tools to obtain perfect dough.

Which mixer do I need?

Flour Capacity	Hydration	Model you will need
300g - 3.5kg	60% - 100%	ES6-2V VAR
400g - 6kg	60% - 100%	ES10-2V VAR
1kg - 12kg	60% - 100%	ES20-2V VAR
1kg - 18kg	60% - 100%	ES35-2V / ES35-2V AUT / ES35-2V VAR
1kg - 32kg	60% - 100%	ES50-2V AUT
1kg - 36kg	60% - 100%	ES60-2V AUT
1kg - 50kg	60% - 100%	ES80-2V AUT
5kg - 65kg	60% - 100%	ES100-2V AUT
10kg - 100kg	60% - 100%	ES160-2V AUT
LARGER MODELS CAPABLE OF MIXING UP TO 200KG AVAILABLE UPON REQUEST		

Table Top Mixers

Eliani Painted Spiral Steel Mixers

Fixed Bowl &
Spiral Shaft

Features

Eliani's Table Mixers come with single phase motors with variable speed controls – 18 speed settings. Spiral mixers for customers that require high-performance kneading machines, designed to meet the standards of the world's best chefs.

Model

ES6-2V
ES10-2V

Other colours available on upon request

ES20-2V
ES25-2V

Other colours available on upon request

Details

- Painted steel body
- Range of colours available
- Fixed bowl, spiral, shaft and safety guard in stainless steel
- Shafts mounted on ball bearings
- Variable speed control as standard
- Single phase 13amp power supply

- Painted steel body
- Range of colours available
- Fixed bowl, spiral, shaft and safety guard in stainless steel
- Shafts mounted on ball bearings
- Variable speed control as standard
- Single phase 13amp power supply

Technical

Model	Min. Flour	Max. Flour	Bowl Vol.	W x D x H	Weight
ES6-2V VAR	300g	2.5kg	8lt	29 x 46 x 35cm	31kg
ES10-2V VAR	400g	4kg	12lt	29 x 48 x 38cm	35kg
ES20-2V VAR	1kg	9kg	25lt	38 x 62 x 60cm	62kg

13AMP PLUG ON ALL UNITS

Floor Standing Mixers

Eliani Painted Spiral Steel Mixers

Fixed Bowl & Spiral Shaft

Features

These mixers are high performance kneading machines, designed to meet the requirements of the best chefs, giving them the top-quality performance they need. These machines are ideal for 60-100% hydration. A robust and reliable mixer characterised by a transmission in a reinforced double chain. The hook, with a special design, has a powerful motor of 2.5hp and standard retractable stabilising castors.

A spiral mixer for customers that want the high performance of a professional mixer with batches of perfectly mixed dough.
2 sizes available – from 40-100% hydration. 3 versions are available for each size.

Model

ES35-2V

Available in grey and red

Details

- Painted steel structure
- Fixed bowl, spiral and safety guard in stainless steel
- Shafts mounted on ball bearings
- Voltage 380V 50Hz
- Reinforced transmission, with double transmission chain
- Control panel with one manual timer
- Complete with castors
- **Three phase two-speed motor**

ES35-2V AUT

Available in grey and red

- Painted steel structure
- Fixed bowl, spiral and safety guard in stainless steel
- Shafts mounted on ball bearings
- Voltage 380V 50Hz
- Reinforced transmission, with double transmission chain
- Control panel with double touch screen timer to allow for 2 speed automatic mixing
- Complete with castors
- **Three phase two-speed motor**

ES35-2V VAR

Available in grey and red

- Painted steel structure
- Fixed bowl, spiral and safety guard in stainless steel
- Shafts mounted on ball bearings
- Voltage 220V 50Hz
- Inverter with 18 speeds
- Reinforced transmission, with double transmission chain
- Complete with castors
- **Single phase UK 13AMP Plug**

Technical

Model	Min. Flour	Max. Flour	Bowl Vol.	W x D x H	Weight
ES35-2V	1kg	17kg	45lt	48 x 80 x 102cm	140kg
ES35-2V AUT	1kg	17kg	45lt	48 x 80 x 102cm	140kg
ES35-2V VAR	1kg	17kg	45lt	48 x 80 x 102cm	140kg

Pro-Line Mixers

Eliani Painted Spiral Steel Mixers

Fixed Bowl & Spiral Shaft

Features

A fast spiral mixer that permits production of the best quality dough in shorter times compared to other machines. Built with a strong and reliable mechanical structure, it is ideal for bakeries and pizzerias working well with hard or soft doughs. Belt transmission avoids high noise levels and improves reliability. With 2 mixing speeds, two timers and reinforced spiral. Two motors each for the bowl and the spiral ensure minimum stress and less heat applied to the dough. Automated 2 speed via digital timers allows programming for seamless mixing.

Model

ES60-2V
ES80-2V

Available in grey and red

ES100-2V
ES160-2V

Available in grey and red

Details

- Painted steel structure with distinctive red top
- Fixed bowl, spiral and safety guard in stainless steel
- Shafts mounted on ball bearings
- Three phase two-speed motor
- Voltage 380V 50Hz
- Control panel with double touch screen timer to allow for 2 speed automatic mixing
- Reinforced transmission, with double transmission chain. Separate motors for bowl and spiral
- Reverse bowl/jog switch allows the dough to be removed easily
- Complete with castors and stabilizers

Technical

Model	Min. Flour	Max. Flour	Bowl Vol.	W x D x H	Weight
ES60-2V AUT	1kg	25kg	81lt	59 x 100 x 110cm	250kg
ES80-2V AUT	1kg	45kg	131lt	73 x 120 x 140cm	380kg
ES100-2V AUT	5kg	55kg	160lt	78 x 125 x 140cm	390kg
ES160-2V AUT	10kg	80kg	266lt	87 x 143 x 157cm	660kg

Dough Rounding Machines

Eliani Dough Rounding Machines

Features

Eliani's dough rounding machine – perfect for rounding portions of pizza dough. Made of a structure of painted steel and comes with a removable cochlea. An affordable and reliable machine with removable parts for cleaning. Fitted with castors allowing for storage when not in use.

This machine simplifies rounding all equal dough balls, reducing your preparation time. It is ergonomically friendly for your hand and wrist joints. One speed motor with a minimum of 48 beats per minute. Fitted on wheels. Powers on 220V/230V, single phase.

Model

EL300

EL1000

Details

- Produces approx. 1000 dough balls per hour
- Rounds dough from 50-300g
- Stainless steel structure
- Removable rounding spiral
- Single speed motor
- Compact mobile machine
- Fitted with castors
- Single phase 13amp supply

- Produces approx. 1000 dough balls per hour
- Rounds dough from 50g-1KG
- Stainless steel structure
- Removable rounding spiral
- Single speed motor
- Compact mobile machine
- Fitted with castors
- Single phase 13amp supply

Technical

Model	Min. Dough	Max. Dough	W x D x H	Weight
EL300	50g	300g	45 x 50 x 80cm	80kg
EL1000	50g	1kg	45 x 50 x 85cm	85kg
13AMP PLUG ON ALL UNITS				

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