CSC SARTORI

THE MECHANICS BEHIND THE FLAVOR

BREAD & PIZZA SOLUTIONS - **MADE IN ITALY**

SENZA PASSIONE SAREMMO SOLO MACCHINE

Without a heart, we would only be machines

1971

Today

FROM TECHNOLOGY TO FLAVOR

Taste is a harmony of elements. It is the result of a process that transforms and gives life.

Prior to this, there is a CSC Sartori machine. And even before - since 1971 - there is our **passion and our technology**.

BREAD-MAKING ENGINEERS

Weight check: **PASSED!**

The aroma comes from a perfect mechanism.

This philosophy inspires each of our projects. We create bread-making solutions with the final fragrance and flavor in mind.

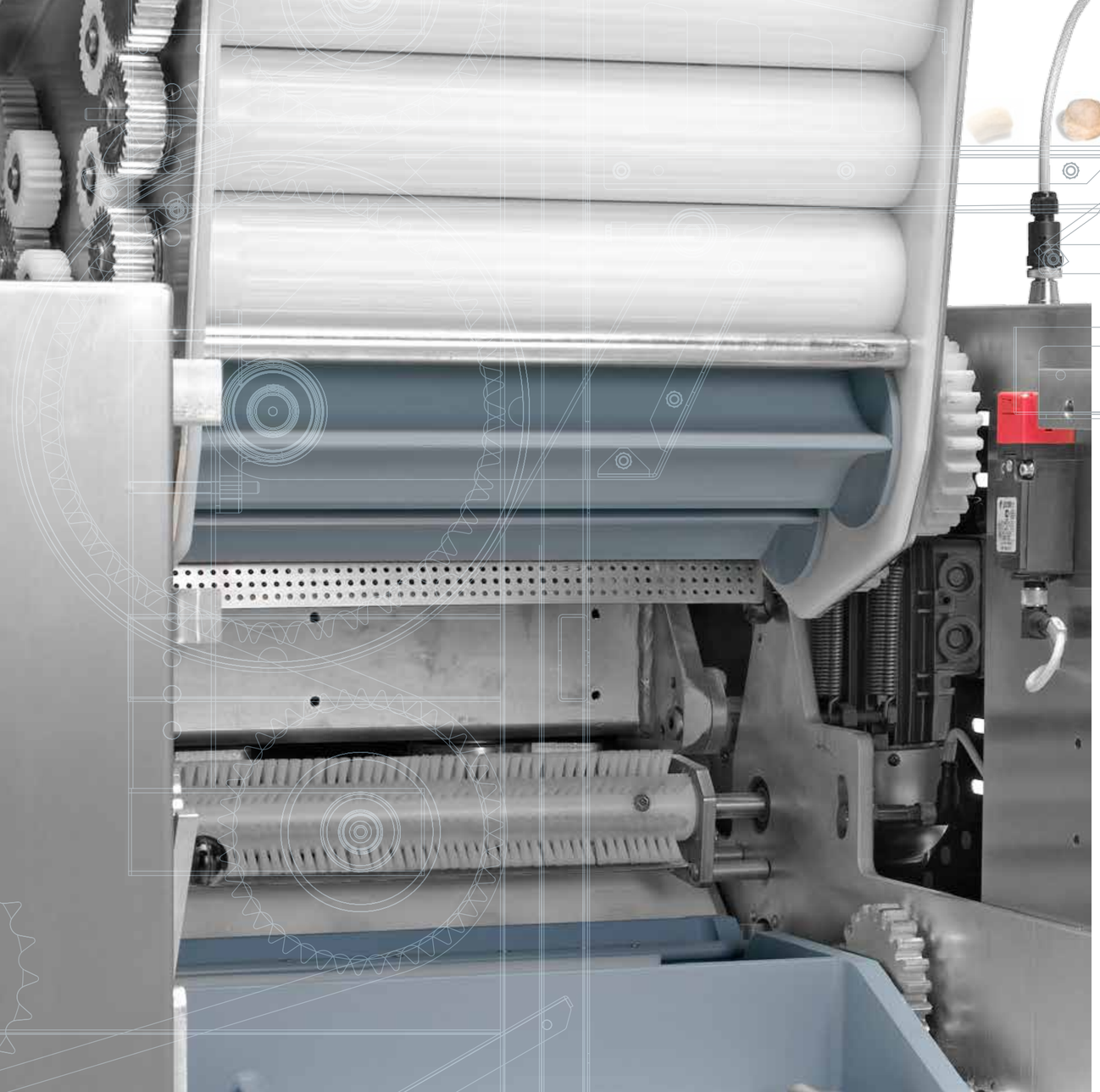
Not mere machines, but instead flexible systems which respect the food, harmonize production times and assure maximum productivity.

For everyone. Bakers and industries.

Two forms of expertise that blend together.

Precision and dynamism.
Reliability and modularity.
Each product is a combination of these values, as it's the outcome of a long experience as well as of a thorough competence in the mechanics and automation fields.

The end result?
Maximum customization and integration between devices.



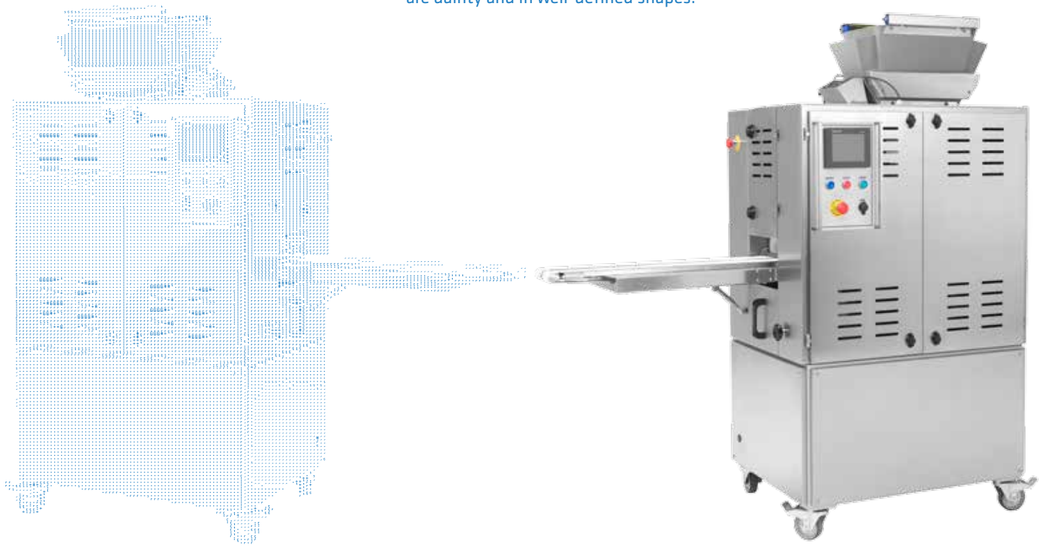
Technology at maximum power.

Under stress, they perform at their best. They are our machines for large installations: state-of-the-art technology and mechanics mixed together by an expertise in design.

The result?
Versatile and customizable instruments that are ready for automated production lines. **Ready to deliver top performance.**

Perfection, in all regards.

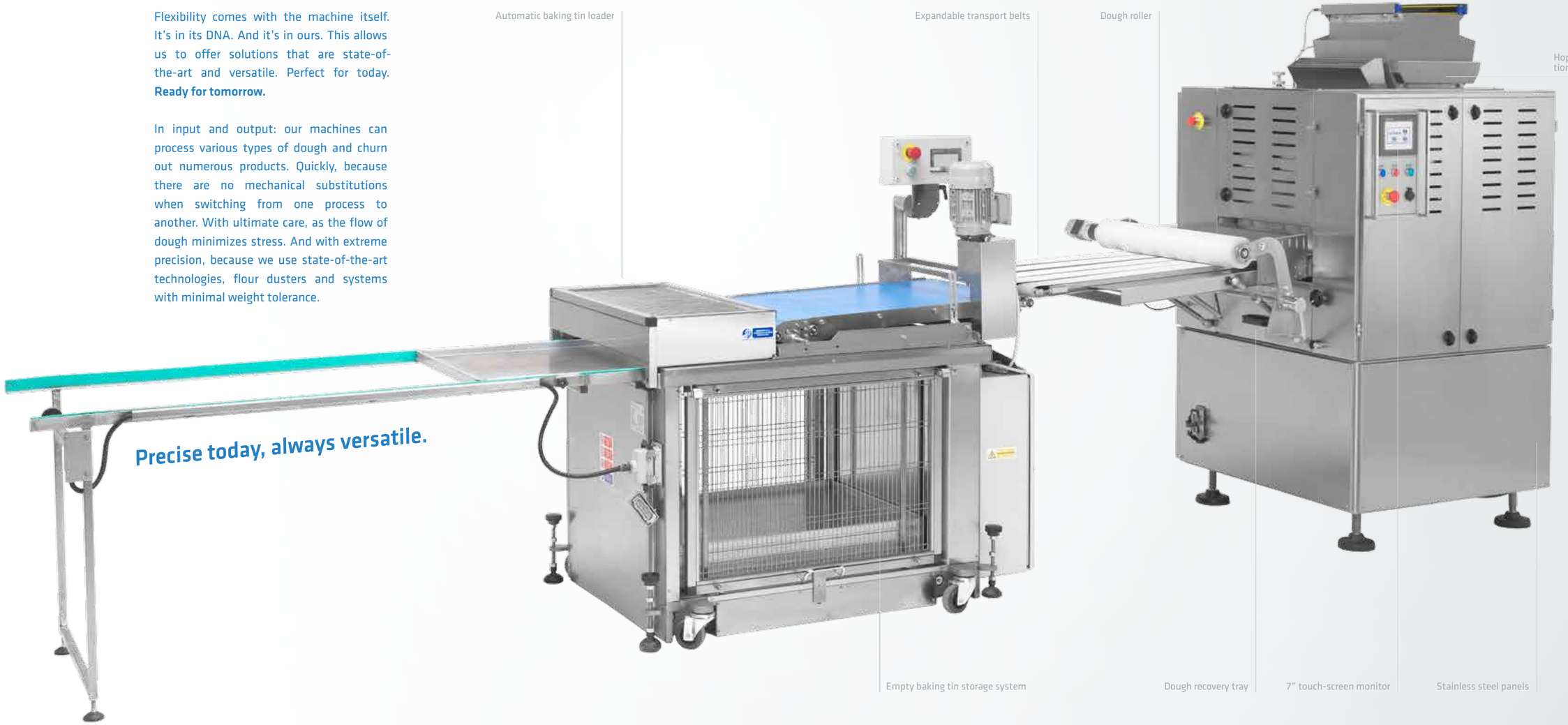
The precision is in the details. To find out, just look inside one of our machines.
Or appreciate the end result: doughs that are dainty and in well-defined shapes.



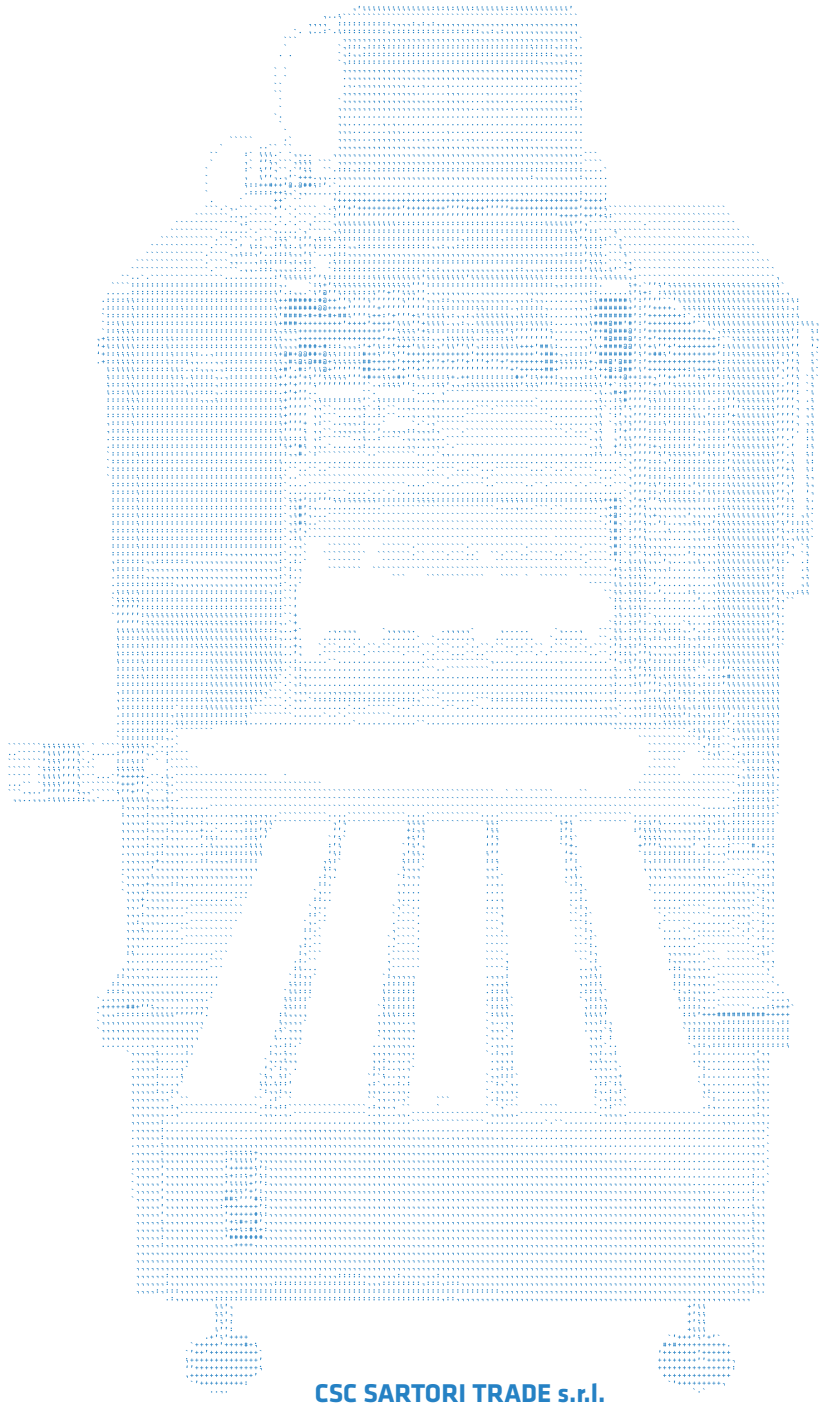
Machines that think big.

Flexibility comes with the machine itself. It's in its DNA. And it's in ours. This allows us to offer solutions that are state-of-the-art and versatile. Perfect for today. **Ready for tomorrow.**

In input and output: our machines can process various types of dough and churn out numerous products. Quickly, because there are no mechanical substitutions when switching from one process to another. With ultimate care, as the flow of dough minimizes stress. And with extreme precision, because we use state-of-the-art technologies, flour dusters and systems with minimal weight tolerance.



Precise today, always versatile.



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