

Cod: 3270638

Stainless steel table on legs with 700 mm deep bottom board 1900x700 mm



Description

Professional Bread Grinders

Grinding dry bread is the fastest way to obtain breadcrumbs or crumbs, a bread powder that can be used to season meat and fish or as an ingredient for many fillings. Breadcrumbs are obtained by grinding dried bread, but other bakery products such as crackers or breadsticks can also be used.

To grind bread, simply place the dry bread inside the upper container and operate the machine. The blades will grind the bread into a very fine, grainy powder. There is an external button on the bread grinder to adjust the speed during each bread grinding cycle.

The bread grinder is a small tool and is easily transportable. The power supply is electric.

Material Bread Grinder

The bread grinder is made of food-compatible materials according to current regulations, such as stainless steel, which is water-resistant and durable.

Professional Bread Grinders on Ristoattrezzature

All professional bread mills in our catalogue are CE-marked.

Dimensions

Dimensioni esterne	1900x700x850 mm
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Technical data

Capacità di carico	51 kg
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