

Cod: 42300923

Refrigerating cell height 2540 mm price excluding motor 1540x1740x2540h mm



Description

Baguette machines are machines suitable for processing bread dough into baguettes of a predefined thickness and length.

The baguette machine contains three cylinders inside that roll and roll the dough, producing a pre-drilled loaf with a length of 70 cm.

The cylinders first work to find the correct position for the dough; only then do they begin to shape it to the desired thickness. The dough is then led through two pressing mats to create the rolled shape.

Once the process is complete, the bread is ready to be put in the oven and baked.

In the baguette machines, the power supply is electric. The small size allows for easy placement in bakeries and bakeries.

Baguette machines on Ristoattrezzature

All baguette machines for sale on Ristoattrezzature are CE-marked.

Dimensions

| | |
|-----------------|-------|
| Spessore pareti | 70 mm |
|-----------------|-------|