

Cod: 3240627

Stainless steel table on legs and splashback depth 600 mm 1200x600 mm



Description

Professional breadstitchers

Breadstixers are semi-automatic electrically operated appliances for creating breadsticks.

How does the breadstixer work?

The machine is equipped with interchangeable forming rollers of different diameters. Each roller allows the formation of a breadstick of different thickness. An external timer regulates the production cycle, deciding the length and quantity of breadsticks to be produced.

The breadsticks are then shaped by the machine; cutting is either manual or also automatic. In the case of manual cutting, it is the operator who presses the control on the outfeed belt to cut the pre-formed dough segments. Depending on the selected programme, between 8 and 24 breadsticks can be produced per session.

How to clean the breadstick maker

In the breadstick maker, the rollers that shape the dough are easily removable. This allows for thorough cleaning with a soft cloth and a non-aggressive kitchen detergent.

Breadsticks machines on Ristoattrezzature

All bread stick machines in our catalogue are CE-marked.

Dimensions

Altezza alzatina	100 mm
Dimensioni esterne	1200x600x850 mm