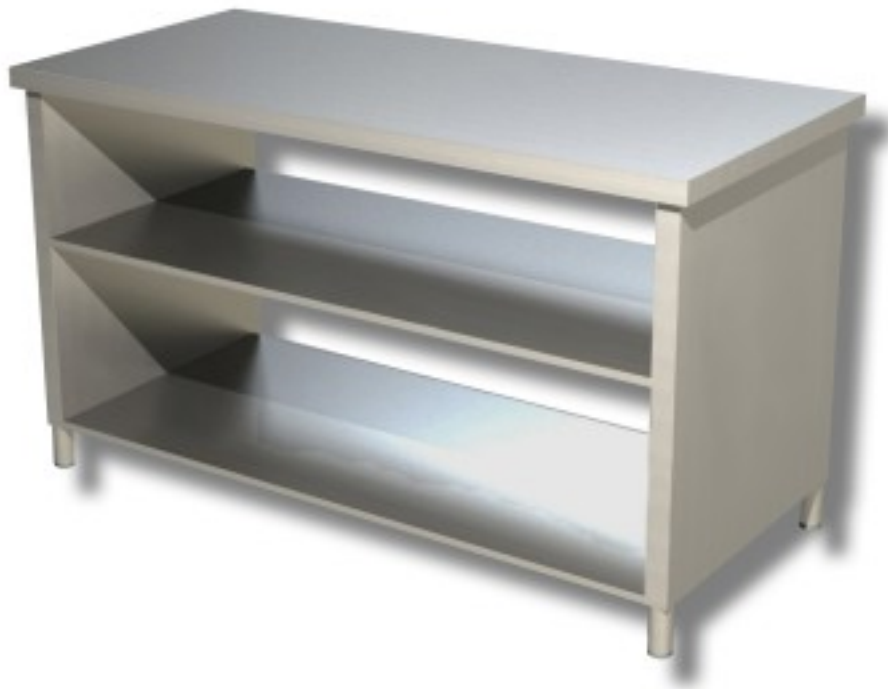


Cod: 38270069

Stainless steel table with sides and 2 shelves depth 700 mm 1000x700 mm



Description

Professional bread machines Bread machines are useful appliances for making fresh bread of different shapes and consistencies in just a few hours. Operation is simple: simply insert the ingredients to make the bread, select the desired programme and leave the machine to work for the required time. The bread obtained with the bread machine needs no further cooking and is immediately ready to serve. How the professional coffee machine works The bread machine has an external digital display and several programmes to select which type of bread to bake, giving the desired shape and size. Each loaf can weigh up to 750 grams. Ingredients are fed directly into the bread machine into the chosen shape. Both kneading and baking take place inside the machine and require no further intervention. At the end of baking, the bread will be warm and ready to eat. The machine includes programmes for baking gluten-free bread. Bread machine dimensions Small and compact, the bread machine is easy to move and transport and can be stored inside kitchen cupboards, taking up little space. Bread machine maintenance The bread machine requires no special maintenance. The inner container is removable and can be cleaned with a classic dishwashing detergent. All materials that make up the inside of the machine are compatible with food contact according to current regulations. Bread machines on Ristoattrezzature All bread machines in our catalogue are CE-marked.

Dimensions

Dimensioni esterne	1000x700x850 mm
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Technical data

Capacità di carico	22 kg
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