

Roller

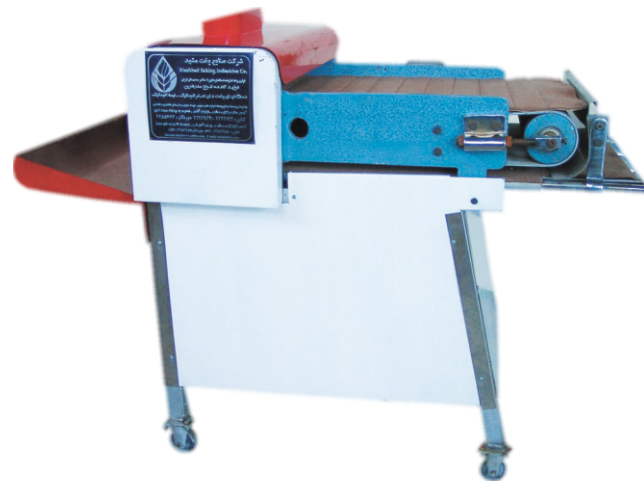
Roller is used to form the dough as a roll for baking breads like baguette, sandwich and Barbari. In industrial bakery, roller is located after rounder and kneaded dough is transferred to the roller by conveyor.

Dimension (cm)			Baking Capacity in 8Hours	Motor Power (kw)	Voltage (V)	Approximate Weight (kg)
Length	Width	Height				
160	77	108	1000	1.5	380	230

Electric Sieve

The electric sieve is used for cleaning and aeration the flour. Sifting help dough fermentation or proofing and baking bread in high quality, So resulting to last longer.

Dimension (cm)			Tank capacity (kg)	Machine capacity (kg / h)	Motor Power (kw)	Voltage (V)	Approximate Weight (kg)
Length	Width	Height					
110	75	136	120	1000	1.5	220	112



Confectionary Mixer

The confectionary mixer has 2 bowls 60kg and 3 paddles for mixing egg, cream and dough, it is adjustable in 2 speeds.

Dimension (cm)			Tank capacity (kg)	Paddle Model			Motor Power (kw)	Voltage (V)	Approximate Weight(kg)
Length	Width	Height							
83	54	130	60	Egg	Cream	Dough	1.1	220	281



Confectionary Sheeter

The confectionary sheeter is used for sheeting different sweet dough in the confectionary. It is equipped with speed round and dough thickness is adjustable.



Dimension (cm)				Motor Power (kw)	Voltage (V)	Approximate Weight (kg)
Length	Width	Height	Conveyor Width			
370	90	120	55	1.1	220	180