





• PASTRY & PIZZERIA MACHINES







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FLOUR SIEVE SF-100

This flour sifters supplier is used to break up clumps in flour by getting rid of all the impurities and oxygenizes. The flour sieve also has a locking device and has its own revolving exit system. The sieve can be viewed from both sides, and in the basic model, the flour comes out at 104 cm above floor level, but the height can be modified by request.



BREAD MILL MAC 100

The Bread Mill Mac 100 is a machine that crumbles and granulates bread. While the bread grinder is strong, reliable and rugged, it is also safe and easy to use. It is made with quality inox stainless steel, and the mouth of sifter has a durable aluminium casting. The machine lets you choose two different sizes to granulate the bread, and the safety device includes three covers in the mixing tank.

AUTOMATIC MACHINE WITH SHEETER

This machine is very well designed and built with modern performance and rationality in mind. It is made out of steel and duralumine, and the rolls have silver chromium plates that are adjustable and measure around 420 mm in length. The Automatic Machine's dimensions are smaller, allowing easy installation into places such as small factories, and it is very transportable as it is fitted with casters.

Further information and details:

flour sifters supplier | bakery machinery supplier



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Bread bake...



Our machines stand out thanks to their simplicity, reliability and quality.