



**ARE YOU LOOKING
FOR A GRISSINI
MACHINE?
CONTACT US!**

- GRISSINI MACHINE
- PROFESSIONAL PASTRY EQUIPMENT
- PIZZERIA MACHINES

**WE'LL CONTACT YOU
IMMEDIATELY!**



FILL THE FORM:

Name and surname

Your email

Phone number

Message

ACCEPT | I declare that I have read and accepted the [privacy policy](#) as regulated in the Art. 13 D.Lgs 196/2003 and I give my authorization to handling of my personal data.

OK, SEND!

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GRISSINI MACHINE

A grissini machine is used to form dough in the pastry production industry. The dough is later transformed into different products according to the applied form.



AUTOMATIC GRISSINI MACHINE GR/25 L

This grissini machine is one of the most commonly used breadsticks machine by professionals. It consists of an adjustable press that evens out the thickness of the dough when entering the die. This product has three different control systems, namely; manual, electric and programmed timer. It has the adjustable speed control for the production of different products.

EXTRA FUNCTIONS

This grissini machine comes equipped with a large delivery belt and roller conveyor for extra productivity

Further information and details:

[grissini machine](#) | [horizontal slicer](#)