



• ITALIAN GRISSINI MACHINE

MANUFACTURER

• PASTRY & PIZZERIA MACHINES

WE'LL CONTACT YOU IMMEDIATELY!





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ITALIAN GRISSINI MACHINE MANUFACTURER

Italpan is a leading Italian grissini machine manufacturer that supplies small and medium size bakeries with high speed grissini machines that can handle up to 50 kg per hour.



SAFE AND FLEXIBLE GRISSINI MACHINES

This machine is safe for handling pastry as the parts in contact with your dough are made of stainless steel. These machines have a regulable exit belt that can handle all type of products so as to prevent accumulation and stretching of dough.

TECHNICAL DETAILS

Technically, cut of the dough for these machines can be done manually via an electric control, or through timer programming for continuous execution of duty. The diese are easily interchangeable through a two knob intervention.

Further information and details:

italian grissini machine manufacturer | mixer for bakery manufacturer



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VIDEO

Bread bake...



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