

# AUTOMATIC MACHINE FOR CROISSANTS



# PASTRY LINE



**Description:** Fully automatic machines for cutting and moulding croissants.

- > With gauging rollers
- > Cutting process in 2 stages to avoid dough sticking on dies
- > Automatically separate pieces before moulding while triangles are conveyed to the forming section
- > Cutting roller can be quickly replaced to get other sizes or shapes
- > Additional cutting rollers for other shapes (square, round, strips) and sizes
- > Moulder by-pass belt to collect cut pieces before the moulder

## TECHNICAL DATA

Output (3 - 6 rows)  
Weight kg  
Power KW

pcs/h  
kg  
kW

**GRC2000**  
1800 - 3600  
600  
2

**GRC5000**  
3600 - 7200  
800  
2.5

