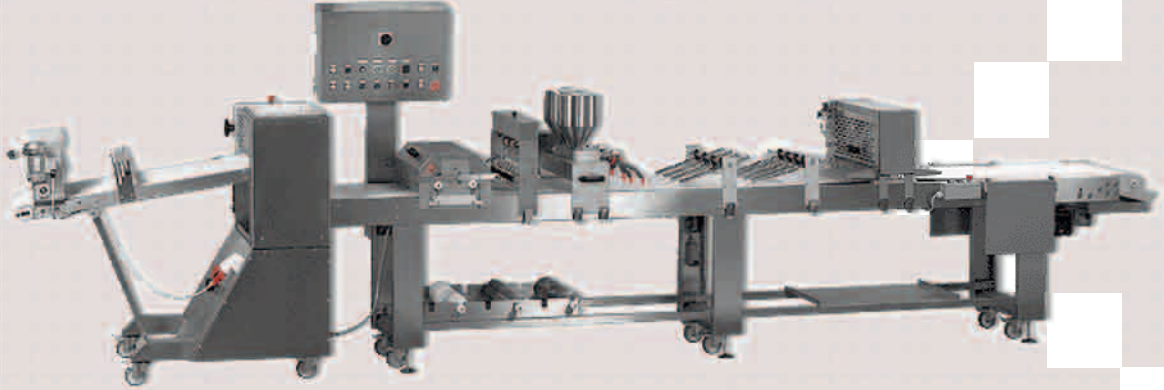


AUTOMATIC LINES

DANISH PASTRY



AUTOMATIC LINES



Description: For the production of Danish pastry, pain-chocolate, croissant, coffee rolls, pizza. According to the product, the line can be composed with several units:

- > Calibrating unit with gauging rollers
- > Cutting unit with interchangeable rollers
- > Dosing units
- > Folding device
- > Folding rollers
- > Guillotine
- > Pan loader
- > Other accessories: sugar dusters, moisturizing devices to increase dough sticking, raisin and candies distributors, spike rollers, blade rollers, off-cut collection belts, ecc.



INTERCHANGEABLE CUTTING ROLLERS



GAUGING ROLLERS



DOSING PUMP AND MANIFOLDS



RAISIN DISTRIBUTOR



MOISTURIZING DEVICE



SUGAR DUSTER



RECIPROCATING BELT



OFF-CUT COLLECTION BELT