

Divider for fermented dough TXA-MAN-ROLL

Zelaieta

Máquinas de panadería
Bakery machines

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- Machine designed to produce high hydrated bread (70-90% water).
- Due to its special process: tough flour, important resting time, less damage when cutting, etc., permits to produce high quality bread and several shapes.
- Within the TXA-MINI the piece of dough has to be spread manually.
- The TXA-MAN-ROLL has a "multiroller", to laminate and spread the piece of dough, giving the dough an extra 40-50% strength. The collection of the product already cut-mould is manual.
- Types of bread: the classic "ciabatta" in all its shapes: baston, baguette, rustic with pointed ends, minis, etc.



Multiroll system



Longitudinal cutting disks and
Transversal cut guillotine.



Control panel by automat



Types of bread

