

Moulder

TX-RELAX AUTOMATIC

Zelaieta

Máquinas de panadería
Bakery machines

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- The TX machine is designed to one by one, load automatically into trays or boards.
- It has a little resting, after the first mould, which allows a better stretching of the product, without damage the piece.
- Suitable for hydrated dough (65-75%), "Gallego" type bread, for standard bread "pistola" type, standard bread and candeal (refined).
- Maximum production:
- Small piece, up to 150 g.
- 2000 pph aprox. (Twin piston Divider):
 - 200 to 400g piece.
 - 1750 pph aprox.



Types of bread

