



Zelaieta

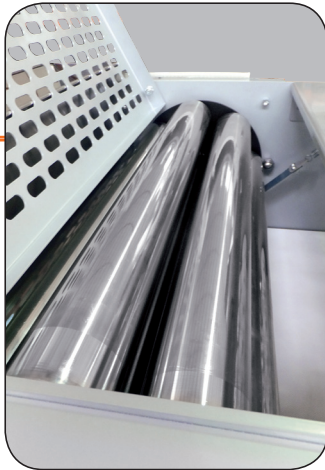
Máquinas de panadería
Bakery machines

Divider for fermented dough
TXA-ROLL 800 Plus

Divider for fermented dough

TXA-ROLL 800 Plus

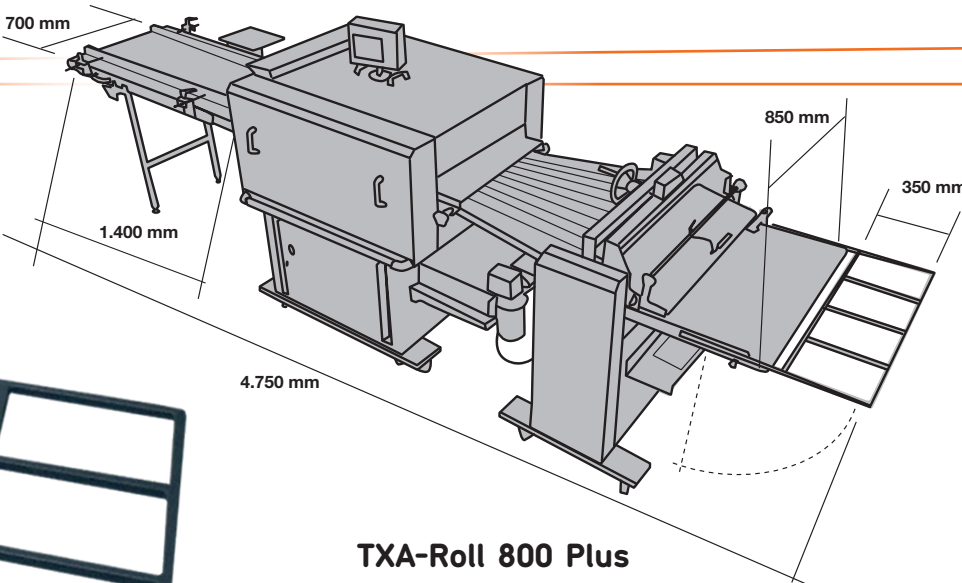
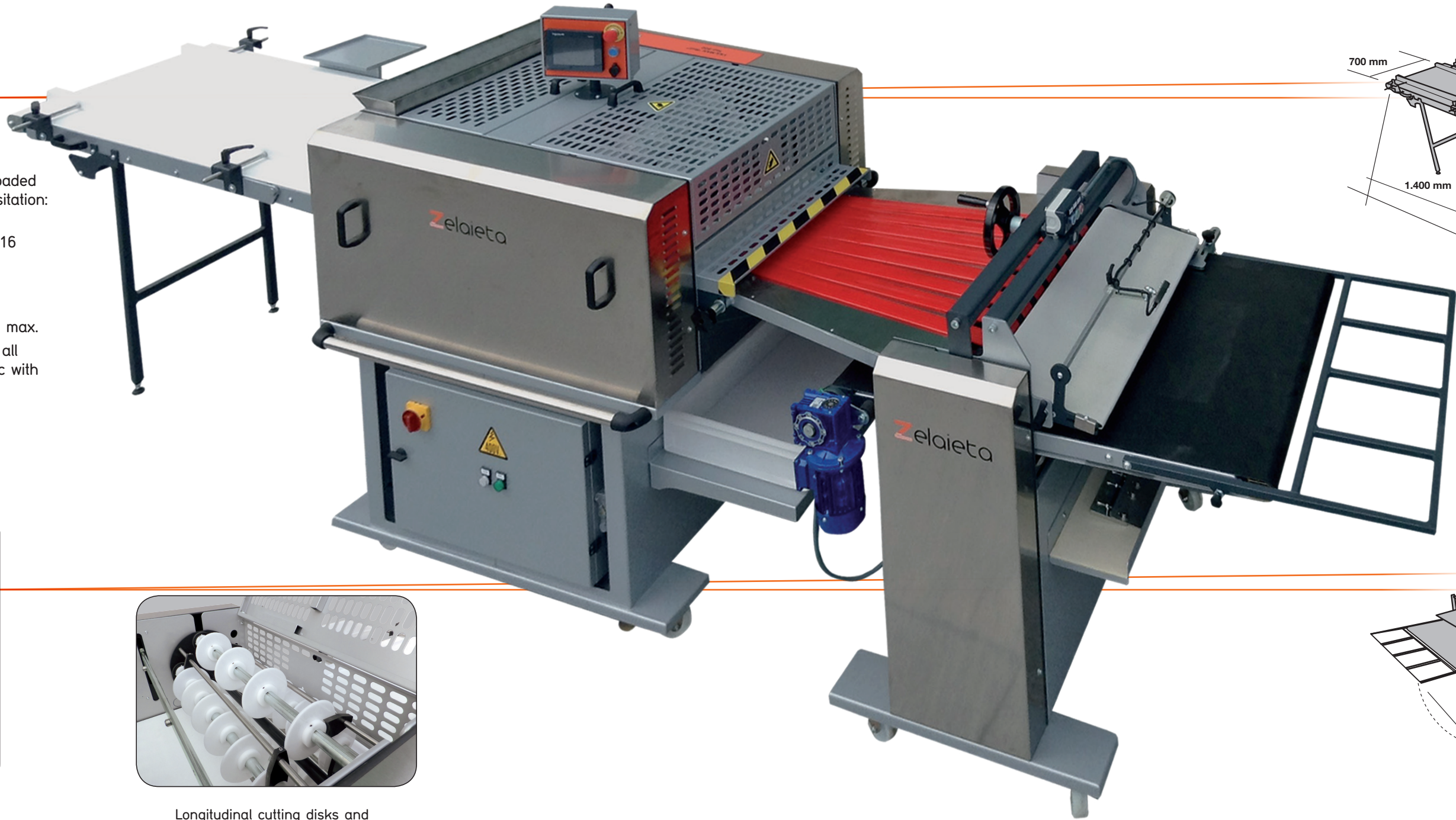
- Machine designed to produce high hydrated bread (70-90% water).
- Due to its special process: tough flour, important resting time, less damage when cutting, etc., permits to produce high quality bread and several shapes.
- The TXA-ROLL 800 Plus has a "multiroller" which laminates and extends the dough, which has been already unloaded to the belt and gives 40-50% extra length to the dough.
- Includes a prelamination roller.
- After cutting, the pieces are separated through different variable bays and unloaded automatically obtaining a perfect deposition: Tray by tray.
- Control through automat, which allows 16 different programs.
- The machines tells when the dough is finished to joint the following one.
- Tray or board dimensions: 500-800 mm max.
- Types of bread: the classic Ciabatta in all its shapes: basto, baguette, rustic, rustic with pointed ends, minis, etc



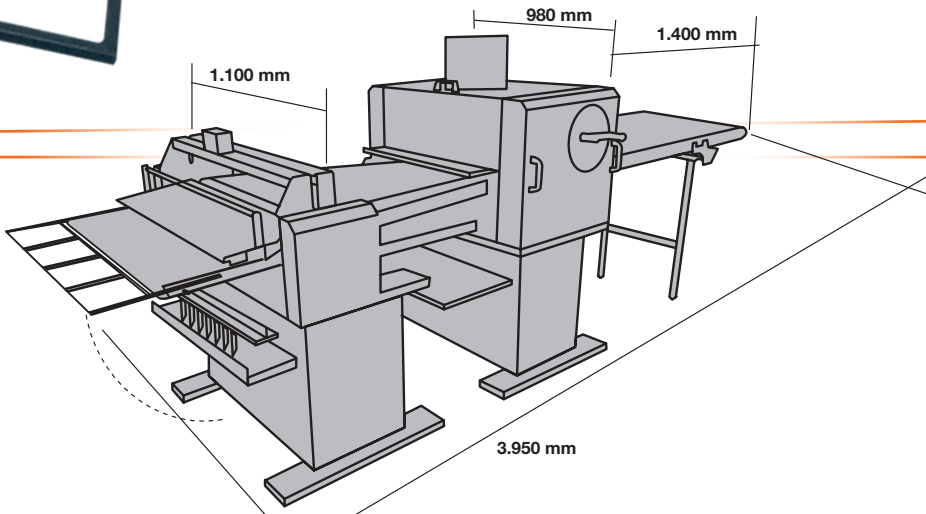
Multiroll system



Longitudinal cutting disks and Transversal cut guillotine



TXA-Roll 800 Plus



TXA-Mini Plus



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