

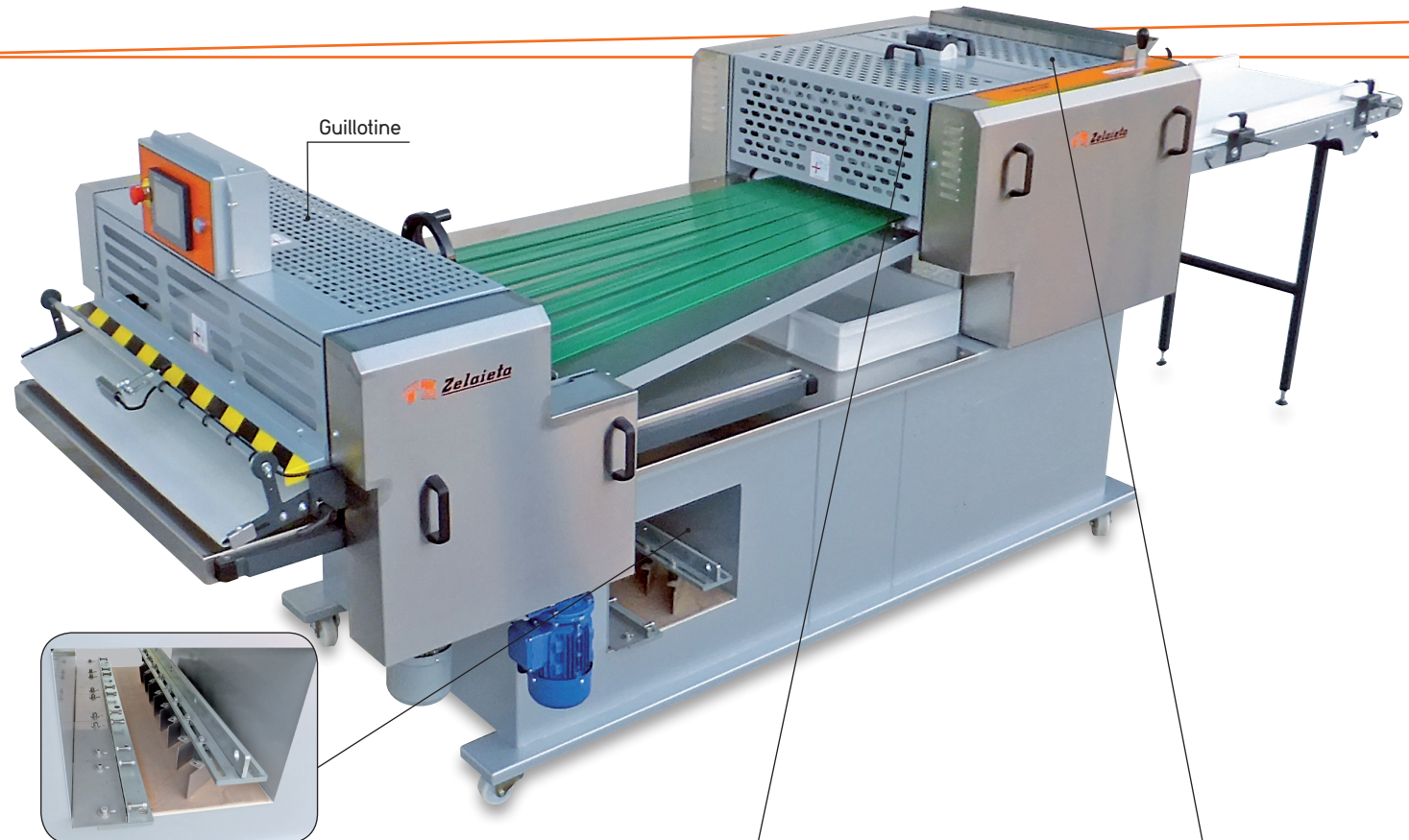
Divider for fermented dough TXA-ROLL-TOP 1000

Zelaieta

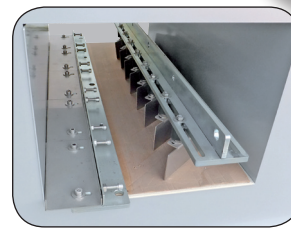
Máquinas de panadería
Bakery machines

B° Zalain, nº 19 - 31780 BERA (Navarra) Spain
Tel.: +34 948 631 004 - Fax: +34 948 631 308
info@zelaieta.com - www.zelaieta.com

- 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-TOP-1000 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.
- After cutting pieces are separated in different variable ways and automatically panned in tray or board, manually handling the trays.
- 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: 600 – 1000 mm max.
- Types of bread: the classic Ciabatta in all its shapes: basto, baguette, rustic, rustic with pointed ends, minis, etc



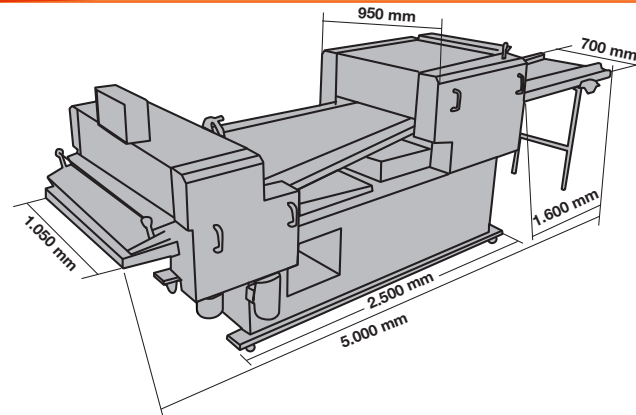
Guillotine



Cutting set: transversal and with pointed ends



Types of bread



Different width and 4 cutting sets block



Multiroll system