

# CIABATTA LINE: TXA-MAN "roll"



Cutting unit and guillotine cutter



Control board

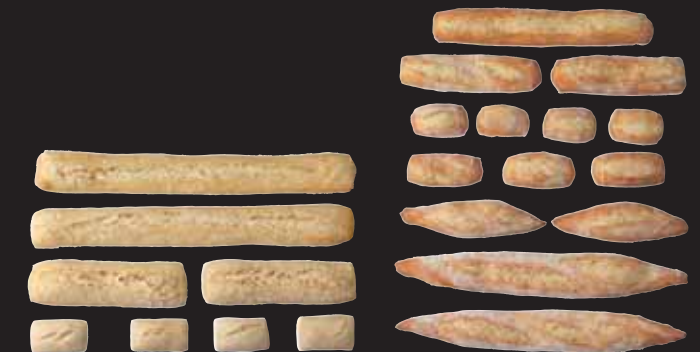
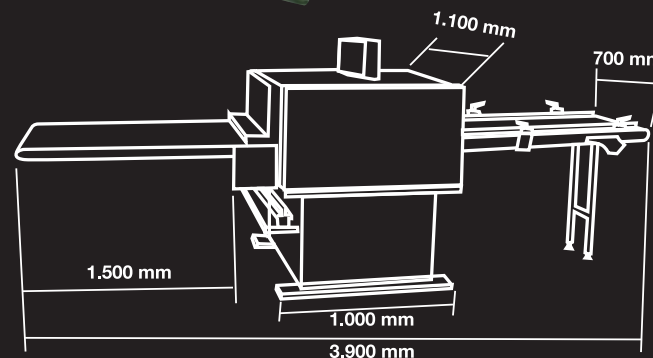


Adjustable sheeter-spreader satellite unit

Apex Bakery Equipment  
WWW.APEX-EQUIP.COM  
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- This machine has been developed to produce highly hydrated bread (70-90% water content).
- Due to its special process: Hard flours, long resting times, small damaged when cutting... etc. allows the baker to produce high quality bread in a variety of shapes.
- The TXA-MAN "roll" has an adjustable satellite head that laminates and spreads the dough batch, which has been previously manually placed from the container, onto the infeed conveyor.
- Bread Types: Traditional Ciabatta Bread, in all its variety (baguette, small sandwich shaped rolls, pointed bread... etc).



TYPE OF PRODUCT



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# COMPLETE PROCESS



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