Divider for fermented dough
CIA-MINI

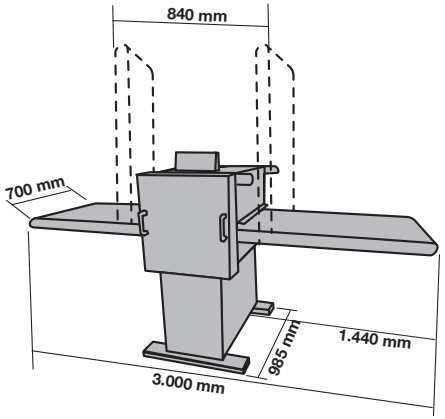
- Machine designed to produce high hydrated bread (70-90% water).
- Due to its special process: tough flour, important resting time, less damage when cutting, etc., permits to produce high quality bread and several shapes.
- Within the CIA-MINI the piece of dough has to be spead manually.
- After the division-mould automatically, the collecting of the product is manual.
- Types of bread: the classic Ciabatta in all its shapes: baston, baguette, sandwich, small, pointed ends, etc.





Types of bread





Fluted lamination roller



Longitudinal cutting disks and transversal cut guillotine.