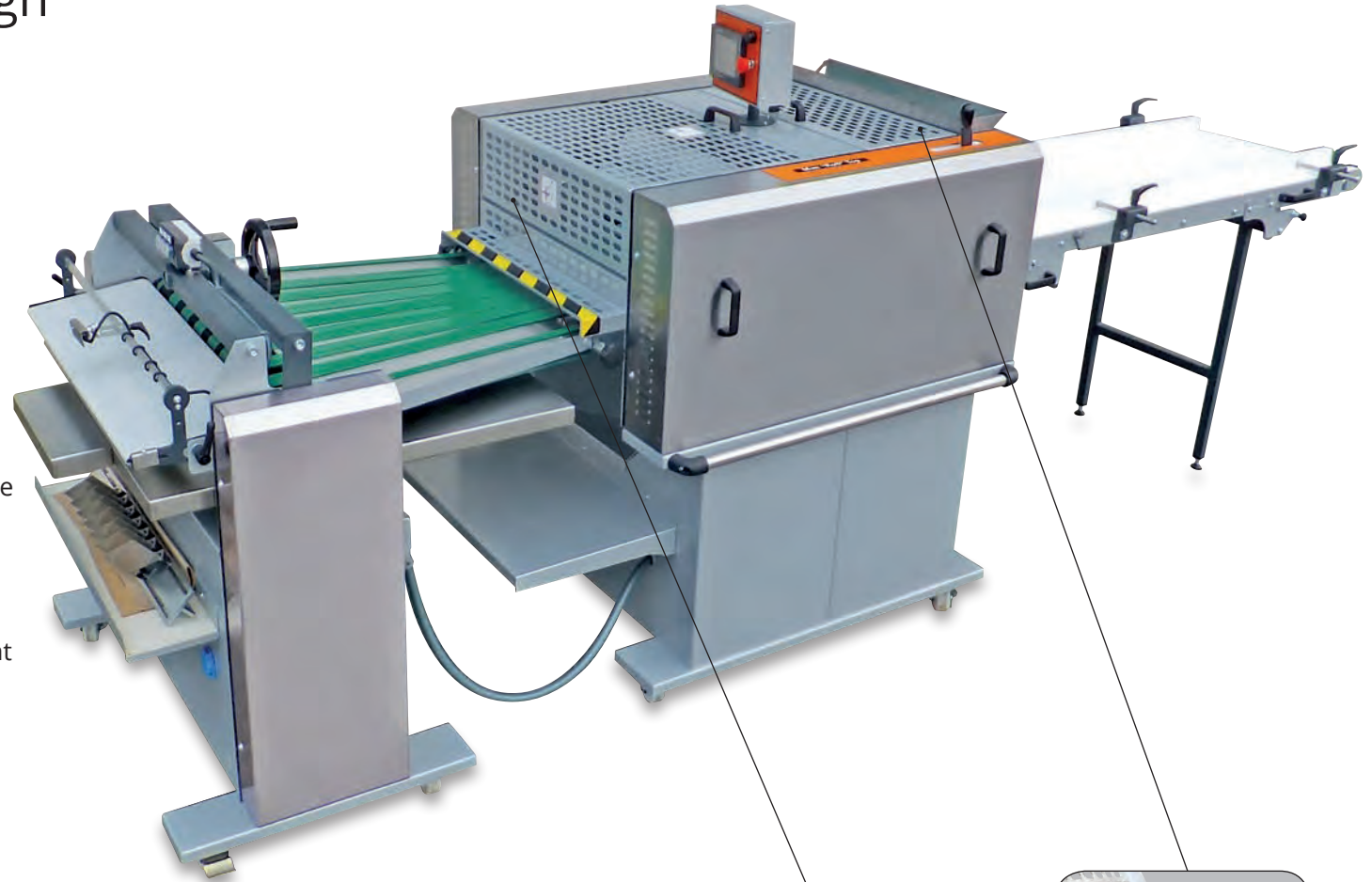


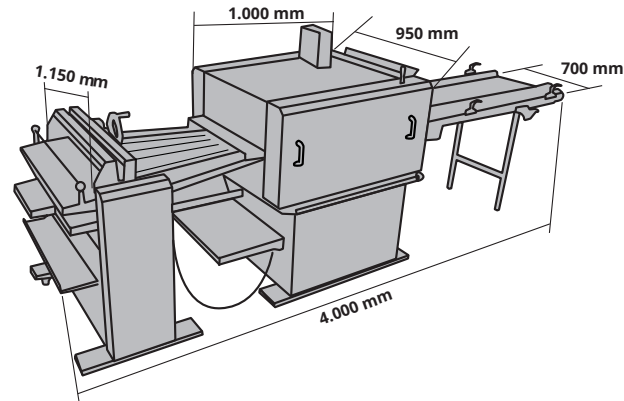
# Divider for fermented dough

## CIA-ROLL-TOP 800

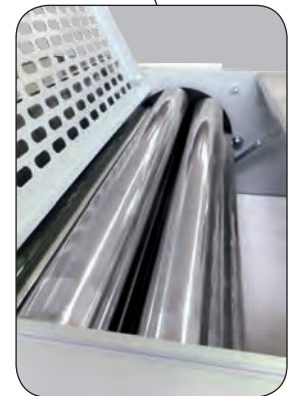
- Machine designed to produce high hydrated bread (70-90% water).
- Due to its special process: tough flour, important resting time, less damage when cutting, etc., permits to produce high quality bread and several shapes.
- The CIA-ROLL-TOP-800 has a "multiroller" which laminates and extends the dough, 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: 500-800 mm max.
- Types of bread: the classic Ciabatta in all its shapes: basto, baguette, rustic, rustic with pointed ends, minis, etc



Types of bread



Longitudinal cutting disks and Transversal cut guillotine



Multiroll system