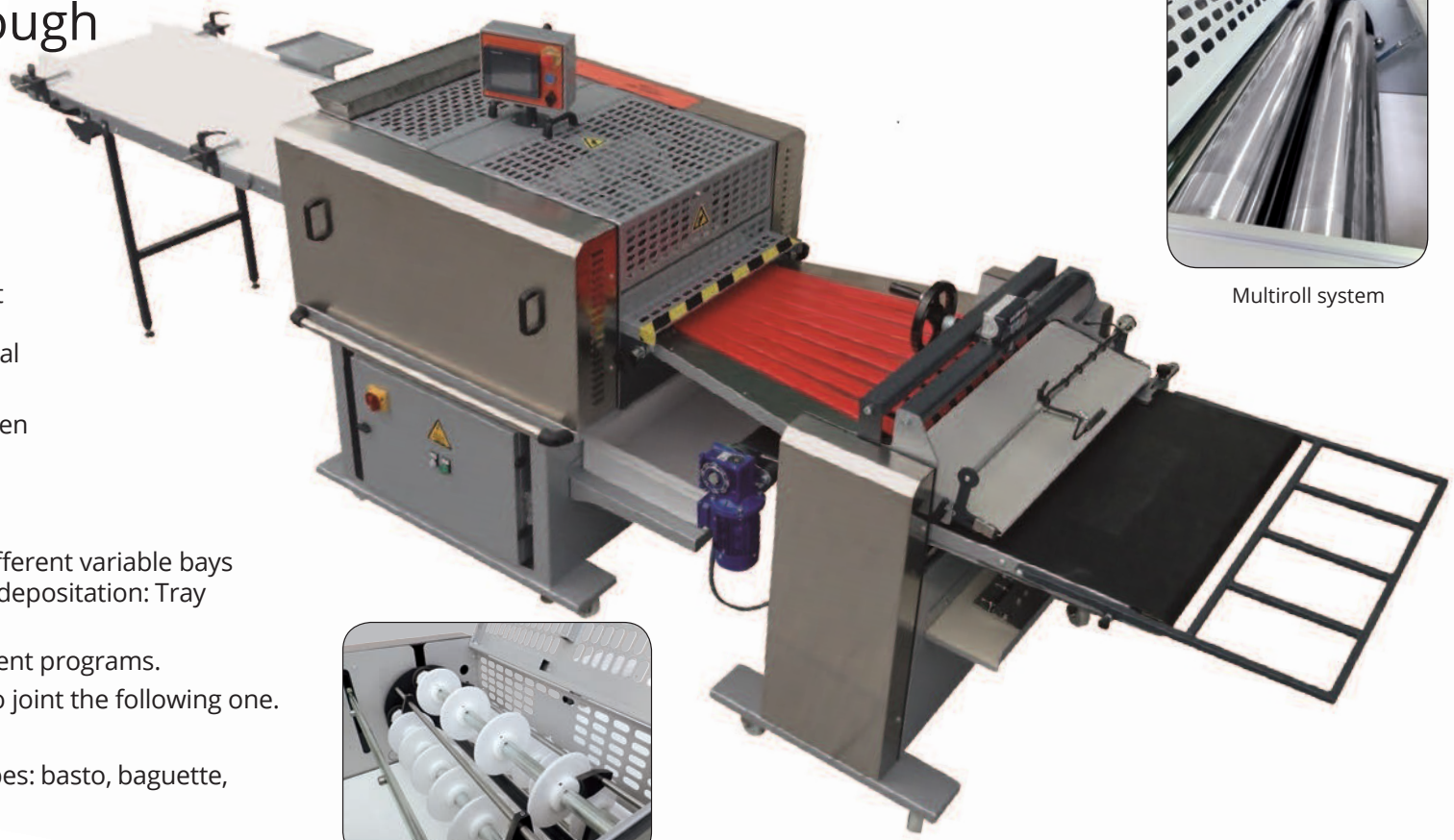
Divider for fermented dough
CIA-ROLL 800 Plus

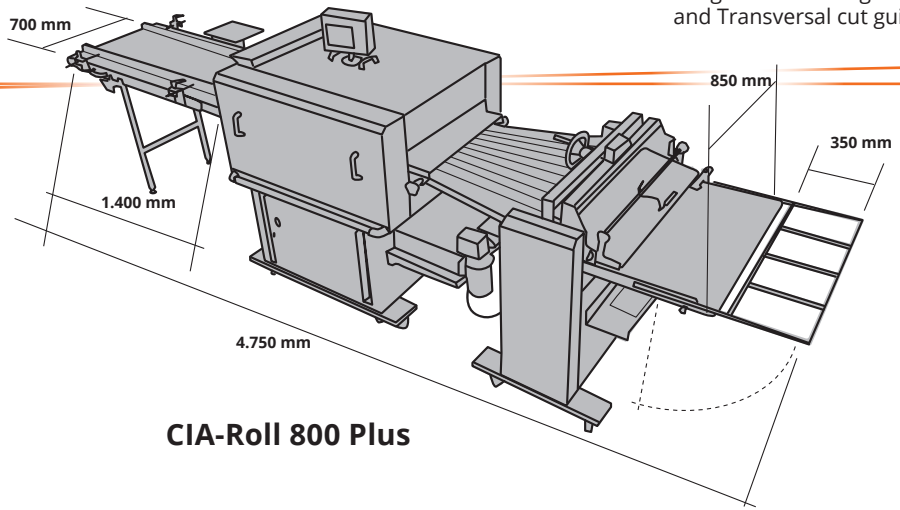


Multiroll system

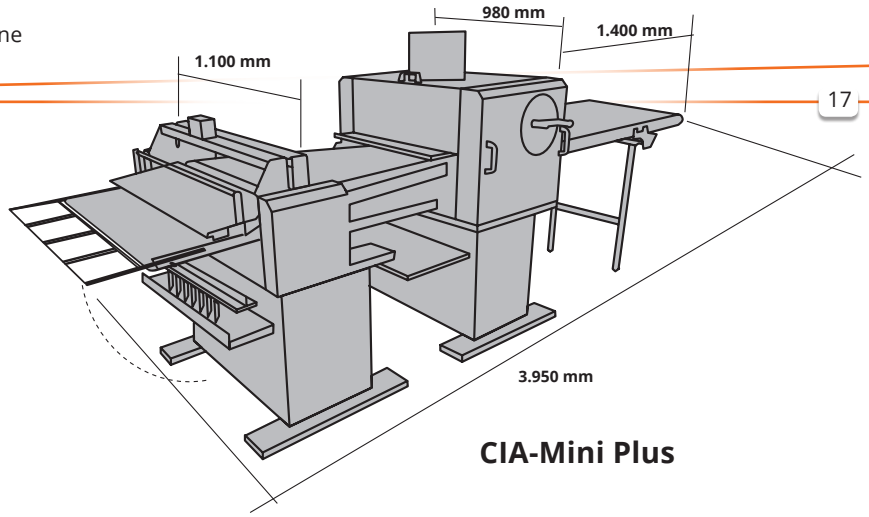
- Machine designed to produce high hydrated bread (70-90% water).
- Due to its special process: tough flour, important resting time, less damage when cutting, etc., permits to produce high quality bread and several
- shapCIA-ROLL 800 Plus has a “multiroller” which laminates and extends the dough, which 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 trough 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

Longitudinal cutting disks
and Transversal cut guillotine





CIA-Roll 800 Plus



CIA-Mini Plus