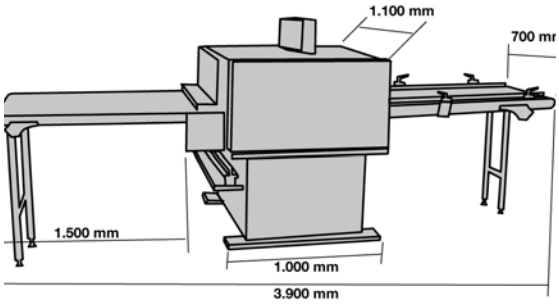
CIA MAN ROLL

AUTOMATIC CIABATTA MACHINE WITH MANUAL PANNING

An automatic solution for high-hydrated dough, ideal for diverse ciabatta variations. Features a "multiroller" system for lamination, longitudinal cutting disks, a transversal guillotine, and automated controls. Ensures strength, precision, and efficiency for producing premium ciabatta bread.







BREAD TYPES YOU CAN MAKE



MULTIROLL SYSTEM



TOUCHSCREEN PANNEL WITH MEMORY



LONGITUDINAL CUTTING DISKS



CUTTING SET TRANSVERSAL AND WITH POINTED ENDS

SPECIFICATIONS

DIMENSIONS 200 × 150 × 240 cm

WEIGHT 490 Kg.

FRECUENCY 50 / 60 Hz.

POWER 1.5 Kw.

VOLTAGE 230 / 400 V.

CHARACTERISTICS

- 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-MAN-ROLL has a "multiroller", to laminate and spread the piece of dough, **giving the dough an extra 40-50% strength**. The collection of the product already cutmould is manual.
- **Types of bread:** the classic "ciabatta" in all its shapes: baston, baguette, rustic with pointed ends, minis, etc.