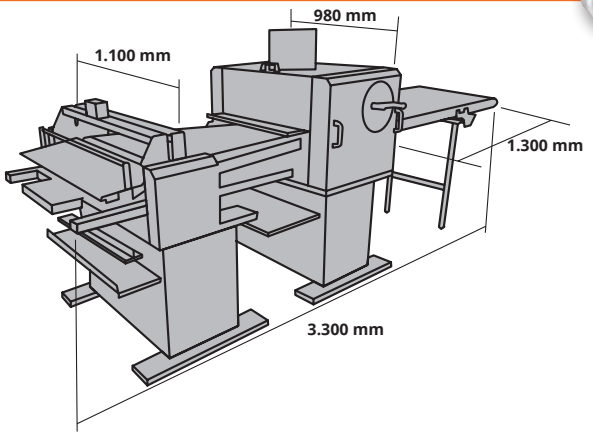
Divider for fermented dough
CIA-MINI-TOP

- 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.
- After programming the machine, the CIA-MINI-TOP and having unload the piece of dough into the inlet belt, spread the dough, the machine divides and cut several types of bread.
- 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: baston, baguette, rustic with pointed ends, minis, etc.
- Longitudinal cutting disks and transversal cut guillotine.





Types of bread





Longitudinal cutting disks
and Transversal cut guillotine



Laminated fluted roller