



## ARE YOU LOOKING FOR BAKERY MACHINERY? CONTACT US!

- BAKERY MACHINERY
- PROFESSIONAL PASTRY EQUIPMENT
- PIZZERIA MACHINES

**WE'LL CONTACT YOU  
IMMEDIATELY!**



## FILL THE FORM:

Name and surname

Your email

Phone number

Message

ACCEPT | I declare that I have read and accepted the [privacy policy](#) as regulated in the Art. 13 D.Lgs 196/2003 and I give my authorization to handling of my personal data.

**OK, SEND!**

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## BAKERY MACHINERY

Well established bakeries, as well as startup bakeries, require the best equipment to prepare quality baked products. When starting a bakery, it is imperative that the business owner purchases the best equipment to produce goods that meet customers' expectations.



## FLOUR PREPARATION BAKERY MACHINERY

To produce the best flour, a professional must use the best flour preparation products i.e. the bread mill MAC 100 and the flour sieve SF-100.

## DOUGH PREPARATION BAKERY MACHINERY AND SLICERS

For dough preparation, you need; sheeters, automatic dough sheeters, sheeting moulder and baguette moulder and spiral mixers. Slicing machines include; bakery bread slicers, horizontal slicers and bench bread slicers. All these types of equipment are a must have for a true professional.

Further information and details:

[bakery machinery](#) | [bakery sheeter](#)