



## ARE YOU LOOKING FOR BREAD BAKERY EQUIPMENT? CONTACT US!

- BREAD BAKERY EQUIPMENT
- 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!**

Information requests are free and not binding. Your email address is safe: [privacy policy](#)

## GIVING THE PEOPLE THEIR DAILY BREAD

Most people vary their diet day by day but bread is a common staple. As a commercial bakery, you want to be sure that you will do your baking and dispatch bread on time for customers to find it on the shelves of their grocery shop or your shop. This depends on choosing high quality bread bakery equipment.



## CONSISTENT BREAD MAKING PERFORMANCE

There are a number of machines that are needed in a commercial bakery. This includes flour sifters, mixers, sheeters, sheeter moulders, baguette moulders and slicers. There are different brands and varieties of these machines but only the best bread bakery equipment will give consistent high performance so that you remain a reliable bakery.

## ITALPAN'S MACHINERY

Italpan is committed to providing just that. You can be sure that any bread bakery equipment you purchase from Italpan is of the highest quality. This means they are highly reliable because they are sourced only from manufacturers who have the best domestic and international reputations. Italpan's strongest reputation is with its sieves for flour and its bench or home bread-stick machines including industrial ones that can process 60 to 70kg per hour

Further information and details:

[bread bakery equipment](#) | [bread grinder](#)