



**ARE YOU LOOKING
FOR A BREAD
GRINDER?**

CONTACT US!

- BREAD GRINDER
- 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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BREAD GRINDER

A bread grinder produces fine bread crumbs by grinding fresh bread, dry or toasted bread. To provide a variety of the finest bread crumbs, a real professional only uses the best machinery for the job i.e. the bread mill MAC 100.



THE MAC 100 BREAD GRINDER

This is a stainless steel bread mill with an outlet sifter made of aluminum casting. The grinding unit makes this product stand out because it allows the user to select between two different bread crump sizes. The bread grinder is rugged, durable and reliable and guarantees safety to the user.

MAC 100 TECHNICAL DETAILS

This product weighs 26kg with height, length and depth of 90, 37 and 30cm respectively. It is suitable for small and mid-sized bakeries.

Further information and details:

[bread grinder](#) | [bread slicer machine](#)