



ARE YOU LOOKING FOR COMMERCIAL BAKERY EQUIPMENT? CONTACT US!

- COMMERCIAL BAKERY EQUIPMENT
- PROFESSIONAL PASTRY EQUIPMENT
- PIZZERIA MACHINES

WE'LL CONTACT YOU IMMEDIATELY!



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COMMERCIAL BAKERY EQUIPMENT

For the best commercial bakery equipment, you require machinery that offers more productivity in the shortest time possible while maintaining the quality of the end product. Some of the products that are well suited to perform at the highest level are spiral mixers and sheeter moulders.



SPIRAL MIXERS

Model ITP 70 is commonly used as a commercial bakery equipment to mix large quantities of dough at a time; it has a flour capacity of 40 kg and a 60 kg mixture capacity.

THE SHEETER MOULDER ITP 600

The sheeter moulder ITP 600 model with four cylinders guarantees functionality and elegance. The four cylinders ensure that the lamination of the dough occurs progressively without ruining the final product

Further information and details:

[commercial bakery equipment](#) | [commercial bread slicer](#)