



ARE YOU LOOKING FOR AN ITALIAN GRISSINI MACHINE? CONTACT US!

- ITALIAN GRISSINI MACHINE
- PROFESSIONAL PASTRY EQUIPMENT
- PIZZERIA MACHINES

WE'LL CONTACT YOU IMMEDIATELY!



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THE HIGH PERFORMING GRISSINI MACHINE

Different people have different preferences when it comes to their bread and pastries. As a commercial baker, you have to have the machine to keep production going for the different items that people buy from you. One machine you will need is the Italian Grissini machine.



BREADSTICKS MACHINE

The Italian Grissini machine is used for cutting dough into different shapes and sizes. The cutting is controlled manually. For the sake of food safety, every surface that comes into contact with dough is coated with Teflon or Inox. It has a capacity of 25 kg per hour.

CHARACTERISTICS OF THE BAKERY MACHINE

The Italian Grissini machine has interchangeable rollers and its dies can be changed by adjusting the settings on two knobs. The unloading belt is mobile and its electric system is on the panel beneath the control buttons. For safety, it is enclosed within the frame of the machine so the controls and power circuits are covered.

Further information and details:

[italian grissini machine](#) | [mixer for bakery](#)