

WP
WE PRESENT
HIGHLIGHTS

CRUSTICA⁺ HIGH FIVE

1 For who
Crustica⁺ is a mediterranean production line for artisan type of bakeries.

Advantages

2 Crustica⁺ can be used for an enormous number of products which are soft, with a very high water absorption, long fermentation times, and very sticky and thus difficult to make by hand in larger numbers. Crustica⁺ takes this load from the handoperated bakers and automates the production. Crustica⁺ can also be used for classic breads and thus enables to automate the production process of any bakery by adding new products to classic breads.

Savings

3 Crustica⁺ automates the production process of mediterranean breads and related products by producing breads in an automated mode up to 1500 pieces per hour with only a few bakers on the line. The weight accuracy is extremely high, the line is very dough friendly, there is no product waste or rework and the use of flour is limited.

Features

4

- Huge number of products can be made mediterranean or classic
- The line can be used for baguettes with premoulder or rounder for regular products
- By pass for intermediate proofer
- Sheeting of moulding possibility
- Different forming stations and decorating possibilities

Products

- Baguettes
- Whole meal
- Ciabatta
- Artisan breads
- Batone
- Brioche

CRUSTICA⁺
DOUGH CONCEPT

