



RYENA XL[®] HIGH FIVE

1

For who?

Industrial bakeries with an automated and continuous line for rye bread and products with higher rye contents or products with low protein contents without an intermediate proofing time.

2

Advantages

The Ryena XL is a solid, proven make up line which fulfils all the industrial requirements of a rye bread line. The line is easy in operation, can run a complete product portfolio of rye breads, handles the dough extremely gentle, divides the dough very accurately and is easy in cleaning, operation and maintenance.

3

Savings

The new designed V 700 SR will divide very accurately over a long period as it is equipped with the new Sour Resistant dividing unit, which is clean, hygienic, uses less oil, has a minimal life span of double the number of regular hours.

4

Features

- Less oil in dividing/very hygienic division box/sour resistant execution
- Rounding in conical rounder or belt rounder
- Sheeting of dough or just moulding of dough
- Hygienic cleantec version
- Very accurate dividing
- Complete range of dough products can be made
- Recipe control / service function on PLC divider

5

Features

- Rye bread
- Wheat bread
- Round bread
- Dark bread
- Seeded bread
- Gluten free

RYENA XL DOUGH CONCEPT

