



Benier Freestanding Bread Line



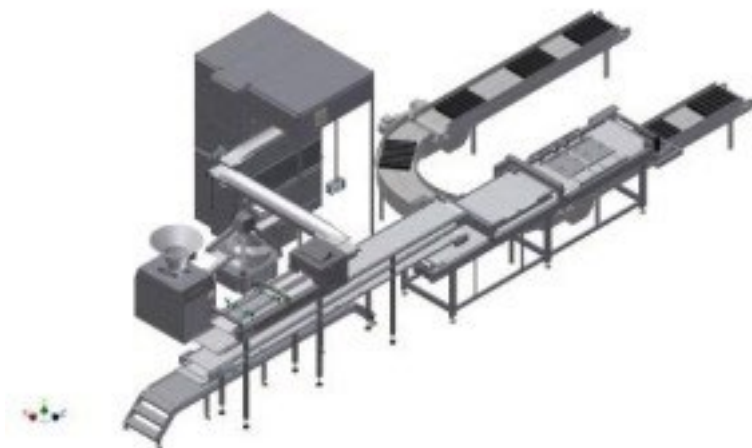
Freestanding: line flexibility and high volume.

“Freestanding” means “not baked in pans but on top of the oven belt”.

The Benier freestanding bread line is a smart process with easy switching between recipes. With a minimum number of adjustments, a reproducible process and optimal product quality can be achieved.

The Benier freestanding bread line consists of the following machines:

- Divider Dough Expert
- Rounder Allround
- First proofer industrial
- Moulder BM600




Highlights

- **Segment:**
Semi-industrial/Industrial
- **Capacity:**
Up to 8,000 pcs./hr.

Key Features

- Different line capacities possible
- Flexibility in recipe switching
- Combination of round bread and cylindrical bread with the same equipment
- Can be adapted to your specific needs
- Various seeding decoration of final product possible

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