



# Benier French Baguette Line



**French baguette, long product length with high volume.**

Dividing, rounding, resting and moulding(type AB) results in a flour free process even with high water percentages for better freshness. A traditional baguette, industrial produced. High capacity, quality and uniformity is the key to success.



## Highlights

- **Segment:**  
Semi-industrial/Industrial
- **Capacity:**  
Up to 4,000 pcs./hr.

## Key Features

- No free flour on line
- For a wide range of dough weights
- Can be adapted to your specific needs
- XL dough sticks

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