

V4 - Pastry Production Line

PUFF PASTRY & CROISSANT PRODUCTION LINE

**French Method
Croissant Production**
Choose from width of 400, 600, 800, and 1200

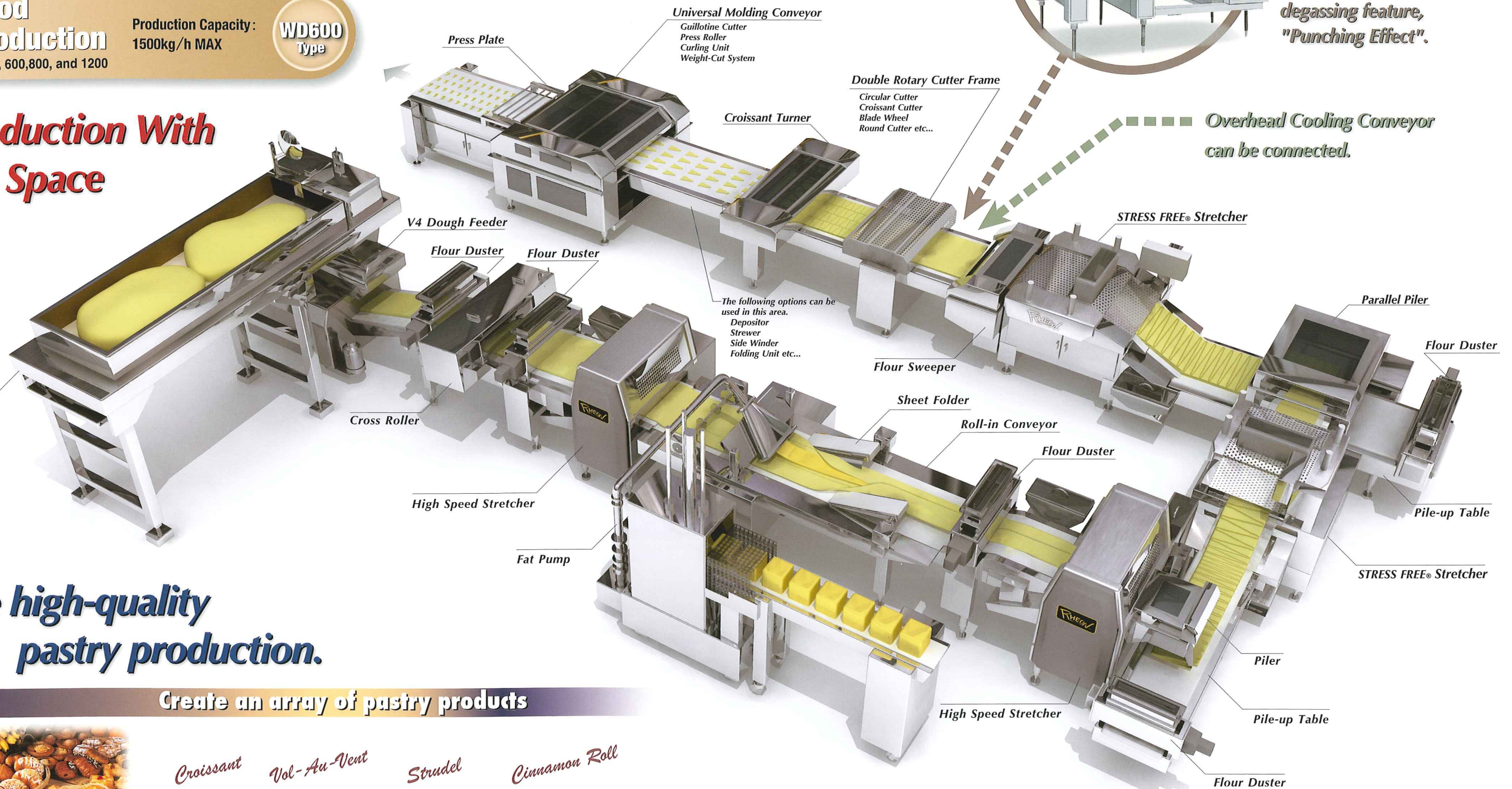
Production Capacity:
1500kg/h MAX

**WD600
Type**

**Pastry Production With
Minimum Space**

Length: **12** m
Wide: **9** m

Dough Feeding Conveyor



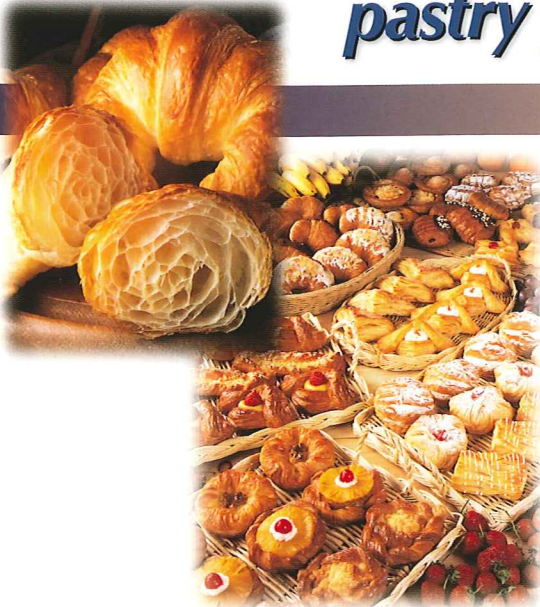
Multi-Stretcher can be connected. It gives further uniform dough sheet thickness and increases product volume. Also the Multi-Stretcher has a degassing feature, "Punching Effect".

Overhead Cooling Conveyor can be connected.

The following options can be used in this area.
Depositor
Strewer
Side Winder
Folding Unit etc...

**Automate high-quality
pastry production.**

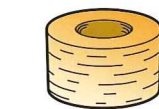
Create an array of pastry products



Croissant



Vol-Au-Vent



Strudel



Cinnamon Roll



Turnover



RHEON

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