

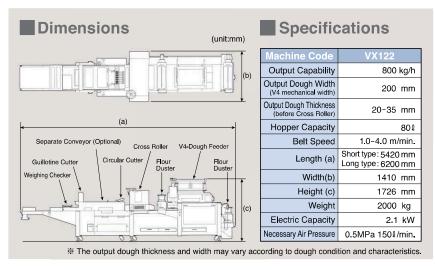
V4-S.F.D. with Cross Roller Forming Process (Dough Flow)



Features

- 1) Stress Free System does not damage even high quality dough, so no chemical additives are needed.
- 2 V4-S.F.D. with Cross Roller produces premium breads such as Italian Flat Bread or Eckige Brötchen.
- **③** V4-S.F.D. with Cross Roller handles well-fermented gassy dough and divides it into pieces with the exact desired weight.
- 4 Dough width and thickness are adjustable by the Cross Roller.

*Maximum applicable dough width: 350mm



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