

Puff pastry process lines

Different kinds of puff pastry lines, from small production to big productive lines

- Dough mixer
- Mixer for raw material from 80 kg to 160 kg
- Calibration rollers for the dough
- Formers for different types of products
- Cutting and splitting equipment
- Sugar /salt /aromas dispensers
- Oven
- Depanning from line
- Packaging devices



Production of puff pastry with different shapes and in different tastes :

Sweet

- sugar
- honey
- coffee
- nuts

Salt

- garlic
- pizza
- salt
- curry



The production capacity, depending on the required configurations, may range from 50 kg / min to 500 kg / min.

Different molding types can be placed on the same machine to differentiate production. The modularity of our systems allows you to choose the degree of automation from semi-manual to fully automated.