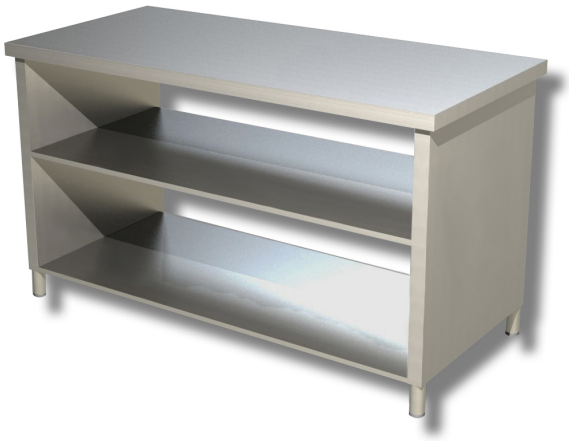
Ristoattrezzature®

Cod: 38270069

Stainless steel table with side panels and 2 shelves, 70 cm deep, 100×70 cm



Description

Professional bread-making machines

Bread-making machines are useful kitchen appliances for making fresh bread of various shapes and textures in just a few hours. They're simple to use: just add the ingredients, select the desired programme and let the machine do the work for the required time. Bread made in a bread maker does not require any further baking and is ready to serve straight away.

How a professional American coffee machine works

The bread maker is fitted with an external digital display and offers various programmes to select the type of bread to bake, giving it the desired shape and size. Each loaf can weigh up to 750 grams. The ingredients are placed directly into the bread maker in the chosen mould. Both the kneading and baking take place inside the machine and require no further intervention.

Once baking is complete, the bread will be warm and ready to eat. The machine includes programmes for baking gluten-free bread.

Bread maker dimensions

Small and compact, the bread maker is easy to move and transport, and can be stored in kitchen cupboards without taking up much space.

Bread maker maintenance

The bread maker does not require any special maintenance. The inner bowl is removable and can be cleaned with a standard washing-up liquid. All materials used in the interior of the machine are food-safe in accordance with current regulations.

Bread makers on Ristoattrezzature

All the bread makers featured in our catalogue bear the CE mark.

. 100% Made in Italy.

Dimensions

External dimensions	1000x700x850 mm

Technical specifications

Load capacity	22 kg