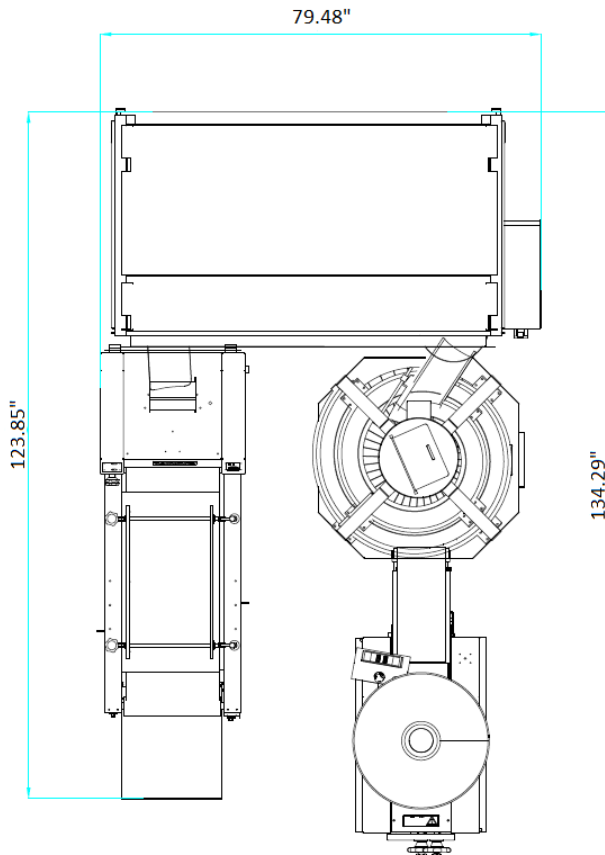


PROMAC basic bread plant consists of a Volumetric Dough Divider, Conical Rounder, Intermediate Proofer and a Long Moulder. Requiring just one person to set up and operate, the bread plant can divide, round, proof and mold up to 2400 pieces per hour. It has been designed to produce a range of products including tin breads, frankly, small batons and French sticks effortlessly, with speed, reliability and consistency.

PROMAC Bread Plant - The perfect choice where quality is non-negotiable.



PROMAC Bakery Equipment
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Standard layout of the bread plant. Right entrance / Left exit, for more layout possibilities refer to your sales person to find out about other options to suit your production space.



As an option a conveyor unit (speed controlled) at any desired length can be added to the breadline.

