

BOLEADORA ESPIRAL / IBBMDST 1.000

SPIRAL ROUNDER /
IBBMDST 1.000

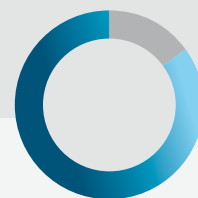


Excelente resultado muy
uniforme



Result very uniform

— “ —
*Pan redondo
grande*
— “ —

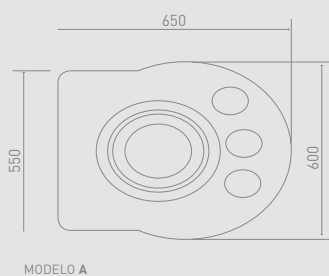
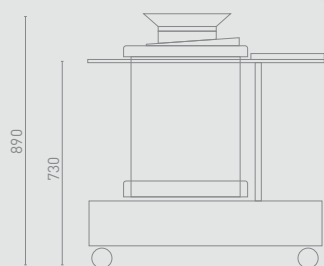


70%+
PRODUCTIVIDAD
PRODUCTIVITY

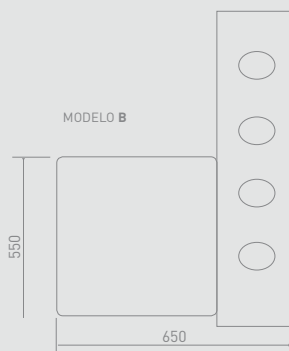
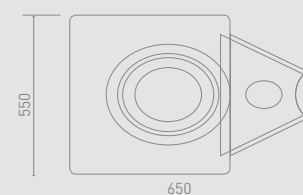
CARACTERÍSTICAS / CHARACTERISTICS

- Es la heñidora que mejor bolea del mercado
- Hiñe porciones de masa de porcentajes que van del 50 al 70% de agua
- Dimensiones reducidas
- No pellizca las masas, no precisa harina gracias a su sistema de aire
- Hiñe piezas desde 40 hasta 2000 gr.
- Se fabrica en varios modelos según el heñido que se quiera dar a la pieza y en distintas versiones según el acabado que se prefiera para la máquina

- It is the most perfect rounder machine of the market
- It kneads portions of dough with water percentages ranging from the 50 to 70%
- Reduced dimensions
- It does not pinch the dough, it does not require flour thanks to its air system
- It rounds pieces from 40 to 2000 gr.
- It is manufactured in several models according to the requested pieces and in different versions depending on the desired finishing for the machine



MODELO A



MODELO B

MODELO C

DISTRIBUIDOR

