

Stress Free Lamination

Our Laminating Line expertly automates the continuous product of puff, danish and croissant dough - with both accuracy and speed - whilst at the same time handling the dough gently and sympathetically to ensure the quality and texture of the dough structure remains intact.



- Available in a variety of widths from 700mm to 1,200mm
- Perfect for the production of puff, danish and croissant doughs
- Ideal for large scale industrial use
- Integrated flour duster prevents dough sticking
- Quick and easy to use
- Intuitive touch screen controller
- Variable speed belt
- Locking safety castors for effortless positioning and genuine stability
- Hygienic stainless steel construction ensures cleaning is quick and easy
- Remote control and assistance integrated.



For further details on
our product range:
Tel: **01792 564 000**
Email: sales@monoequip.com
Web: www.monoequip.com



@monoequipment



@monoequipment