

PRODUCE FRENCH TYPE CROISSANTS

- Like hand curling - No stress of butter layer



Croissomat 4.0

Up to 5,400 unfilled croissants per hour simple and safe to operate



Outstanding features

-  Machine housing and construction in full stainless steel
-  Belts and scrapers all in HACCP blue
-  Integrated calibrator at infeed to remove tensions
-  Patented separator for precise separation of triangles
-  Gentle curling for no stress of fat layers
-  Clearly visible beautiful layering
-  High precision panning with servo motors

