

- Cutting of the pieces, by hydraulic divider or manually.
- Manual loading to the prover.
- Manual discharge to the moulder.
- Result: Special quality bread.
- Production: 1.200 pph.

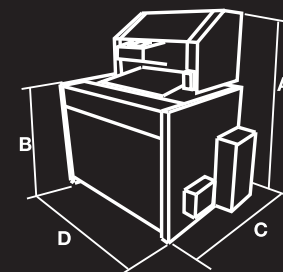
Model	DIMENSIONS [mm]			
	A	B	C	D
200	1720	1000	1150	1500
300	1720	1000	1700	1500
280	1720	1000	1150	1950
400	1720	1000	1700	1950



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- Opening of the rollers adjustable.
- Capacity: 10 kg of dough.
- 600 mm wide feeding belt to the rollers.
- Perfect machine for small production.
- Protected electronic system.
- Complies with EC standards.

Model	DIMENSIONS [mm]			POWER
	A	B	C	
RTZ-10	820	700	1070	2 HP



**COMPACT PROVER +
MOULDER,
MANUAL LOAD-UNLOAD**



**DOUGH REFINER
MOD. RTZ-10**

