

## BAKERY



## APPLICATION LIST

PRODUCTS	Dough Kneader TK	Universal Machine UM	Microcut MC	BAS
<b>Bread</b>				
Wheat bread	X	X		
Toast bread	X	X		
Wheat brown bread	X	X		
Bruised grain wheat bread	X	X		
Rye bread	X	X		
Rye brown bread	X	X		
Bruised grain rye bread	X	X		
Rye or wheat whole meal bread	X	X		
Wheat pastry	X	X		
Milk pastry	X	X		
Leavened dough pastry	X	X		
Plunder dough pastry	X	X		
Puff pastry	X	X		
Short bread pastry	X	X		
Pizza (general)	X	X		
Zwieback	X	X		
Honey bread and ginger bread	X	X		
Hard cookies	X			
Soft cookies	X			
Crackers	X			
Savoury snacks	X			
Corn mass (Tortilla)	X			
Fruit fillings	X			

# B A K E R Y

<b>PRODUCTS</b>	<b>Dough Kneader TK</b>	<b>Universal Machine UM</b>	<b>Microcut MC</b>	<b>BAS</b>
Cheese fillings		X		
Cream fillings		X		
Bread residues rework				X
Rework grabbing				X
Cookie breakings cutting			X	X
Danish Pastry	X			
Muffins	X			
Bagel	X	X		
Pie dough	X	X		
Pie dough vacuum processing	X	X		
Baguette	X	X		
Croissants	X	X		
Paté à choux	X	X		
Madeleine	X	X		