

HIGH WATER CONTENT (68 TO 80%), FOR TRADITIONAL RUSTIC BREADS. NO SKILLED LABOR NEEDED



SILEX 2
 Production: 2,000 pieces per hour
 (2 oz piece)



SILEX 1
 Production: 1,600 pieces per hour
 (2 oz piece)

**What is artisan bread?
 How do we achieve an easy to use system?**

The answer is quite simple. The dough contains only flour, water, leavening (yeast or levain) and salt. These ingredients are key.

When cut, each slice of bread must contain alveoli, both large and small. These alveoli must also give off the correct sheen, indicating the correct hydration.

The use of a process called autolysis is quite crucial. In this system, flour and water are mixed at a low speed, and given a short rest period. These conditions favor the hydration within the flour and create well developed links between the gluten and starches.

Due to a short kneading period and a low level of oxidation, a better volume will be maintained. Keeping the dough at a correct temperature will allow it to retain more color in the pigments and carotenoids, which are responsible for the creamy color in the crust. The results are a well appreciated aroma, taste, color and texture, which any good baker will appreciate.

Why does the dough block always give us consistent results?

Usually a short/fast kneading period, causes an unmeasured result in the dough, as well as the over-exposure of oxygen in the dough. The main concern in the dough block system is to eliminate these unwanted variables, by introducing a short kneading period and low temperature. By maintaining these constants, we obtain the sheen within the alveoli and a golden crisp color, indicating well-made artisan bread.

The Dough Block Silex 1 or 2 System, requires no more than 90 sq ft.



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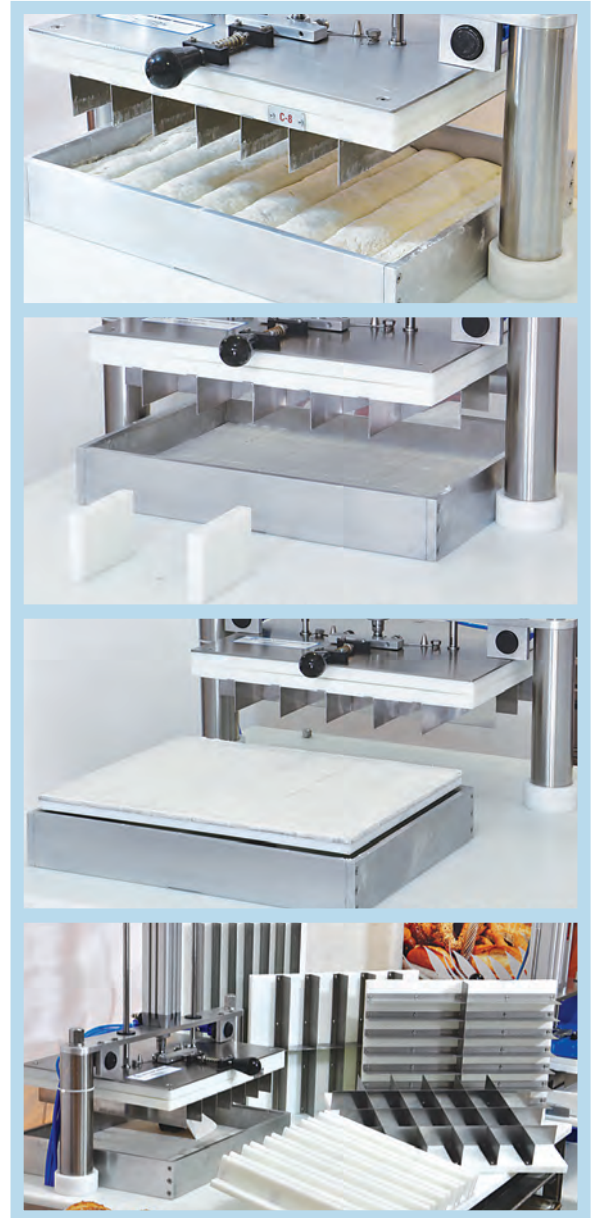
Dough Block System Highlights.

- Pneumatic system to create artisan style bread, with high water content.
- A revolutionary concept that respects the structure of the dough, by not compressing and destroying air pockets within the dough. This is made possible thanks to the pneumatic spring effect in the dough.
- Creation of a well-structured crumb, which remains soft and elastic. This in turn give an excellent flavor and presentation.
- No electricity required. Dice and dividing equipment are food grade materials. Pneumatic Festo Safety Buttons, SS knives and SNF UHPW used, BISSC approved.



Dough Block System.

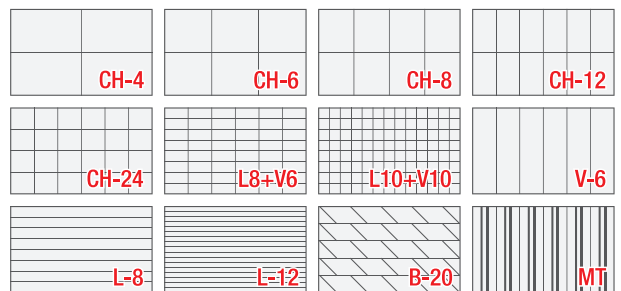
- A dough block is placed into the Silex 1 & 2 machine to be shaped, flattened, and identically cut.
- The **Dough Block System** comes with a universal die that produces 9 baguettes (280 grams per stroke), 18 demi-baguettes (140 grams), or 80 mini ciabatta every 60 seconds.
- A stroke is the cycle that gently generates a high potential press and cut. The **Dough Block** takes only 5 to 6 seconds per cut.
- **Pastry and Bakery Machinery** develops dies for bolillos-teleras or triangle breads. With the universal die, comes manual cutters that produce any shape. For round pieces, the machine gives you square pieces and the final shape is manually generated.



TECHNICAL INFORMATION		
	SILEX 1	SILEX 2
Height:	1600 mm / 63 in	
Front:	700 mm / 27.5 in	1220 mm / 48 in
Width:	500 mm / 20 in	920 mm / 36 in
Approx. Weight:	60 kg /122 lb	89 kg /175 lb
Speed:	10 strokes x min	
Dies:	9 baguettes 300 g/10 oz	
Air pressure:	90 PSI - 6 CFM	

DATA INFO IS APROX.

Silex 1 & 2 are provided with optional dough cutters. Minimum weight 0.7 oz, up to 6 pounds.



Translation: Rodrigo Parra Barro



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