

HIGH WATER CONTENT FOR TRADITIONAL RUSTIC BREADS 68 TO 80% OF WATER. NO SKILLED LABOR IS NEEDED!

**What is Artisan Bread?
Why does the Dough Block always give us extraordinary flavored bread?**

The answer is quite simple. Loaves of artisan bread will have their dough contain only flour, water, leavening (yeast or levain), and salt fermentation. These ingredients are key!

A bread maker will always look for alveoles, because good artisan bread will have a mixture of small and large holes throughout each slice.

Autolyse, is a process in which the flour and water in a formula are mixed together at a low speed and then given time to rest. The pre-hydration allows for better links between the gluten and the starches.

Loaves made with the autolyse technique, will have better volume due to the shorter mix time (less oxidation). The dough may retain more of the carotenoid pigment, which is responsible for the desired creamy yellow color in well-crafted bread. If one decides to use the levain method, we advice you to use either polish, biga, mother preferment, sour dough, or levain. In this way one is able to achieve a nice color and aroma, with a nice golden brown crust.

When baking the enzymes in flour, amylase and protease, they begin to break down the starch and protein in the flour. The starch then gets converted to sugar and the protein is reformed into gluten.

When we knead dough, we also oxidize it and expose it to oxygen. Over-oxidized or over kneaded dough, results in the loss of color and flavor. In a finished bread, this means it is pale and tasteless.

Why does the Dough Block always give us extraordinary flavored bread?

The Dough Block by Pastry and Bakery Machinery takes you through the steps slowly and without any complications. We can promise you your first perfect artisan bread if using the Dough Block Sillex 1, and can tell you that with a little practice you will end up with a gorgeous looking loaf, one that will make you proud!

Artisan bread always means quality at first sight.



Using dough block Sillex 1 system, can take no more Than 145 sq ft

Compact + cut = homogeneity



Technical information

- Height: 1600 mm / 5.5 ft
- Front: 700 mm / 2.5 ft
- Width: 500 mm / 1.3/4 ft
- Speed: 30 strokes x min
- Dies: 9 baguettes 250 g x min (10 ounces) x min
- Air pressure: 80 PSI - 4 CFM
- Shipping: L 650 mm x W 850 mm x H 1,750 mm
L 3.5 ft x W 2.5 ft x H 6.0 ft
- Approx. Weight: 89 kg 175 pounds



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Dough Block System Highlights.

- A pneumatic machine to make bread with tradition, and high hydration of water.
- Gently press and divide Dough Block to create large holes in the dough.
- A revolutionary concept that respects the structure of the dough, by not compressing and destroying the air pockets. This is possible thanks to the pneumatic spring effect in the dough.
- Stress free operations involved in the traditional division and shaping.
- Well-structured crumb, remains soft and elastic with high hydration content, which gives you excellent presentation and flavor!
- A Dough Block is placed into Silex 1 machine to be shaped, flattened and identically cut. It gives you a semi-round shape as an artisan baguette if baked on flat pans, or a round shape if baked on undulated pans.
- No electricity required. Dice and dividing equipment are food grade materials. Pneumatic Festo Safety Buttons. SS knives and SNF UHPW used.

Dough Block System.

The Dough Block System comes with a universal die that produces 9 baguettes (250 grams per stroke), or 18 demi-baguettes (150 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-terelas or triangle breads. With the universal dice, comes manual cutters that produce any shape. For round pieces, the machine gives you square pieces and the final shape is manually generated.

