

TURNKEY
SOLUTIONS
FOR
WOOD-FIRED

CLM
bakery system

BREAD





ITALIAN
QUALITY



QUALITY OF TRADITION IN INDUSTRIAL QUANTITIES

CLM Bakery System designs and manufactures complete pizza and bread production lines, offering you modern and efficient production systems combining the requirements of industrial production with the quality of handmade products.

CLM Bakery System can automate the whole production process, and offers you Turnkey solutions and tailor-made systems, building different solutions and equipment suited to your needs.

CLM Bakery System is leader in the world in the production of bakery lines for wood-fired pizza and wood-fired bread.



EXPERIENCE IN RENEWING TRADITION

The experience, technology and professionalism that have always accompanied CLM Bakery System's development make the company a trusted industrial partner for everything to do with the world of bakery.

THE REAL ITALIAN BREAD

In CLM Bakery System wood-fired bread lines the CLM Vesuvio tunnel oven for bread will allow modern consumers to discover the ancient flavour of traditional bread baked in a wood-fired oven, enhancing the quality, taste, fragrance and authenticity.





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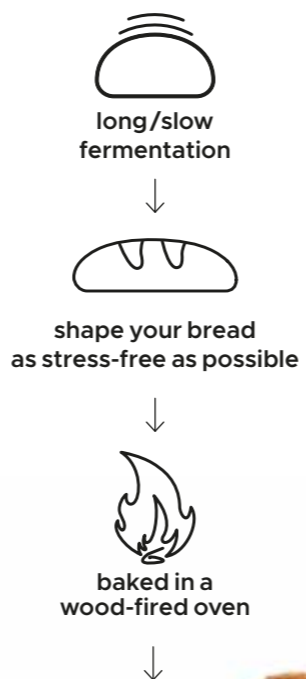
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CLM BAKERY SYSTEM PROCESS



fragrant bread

Excellent and unequalled development of the bread

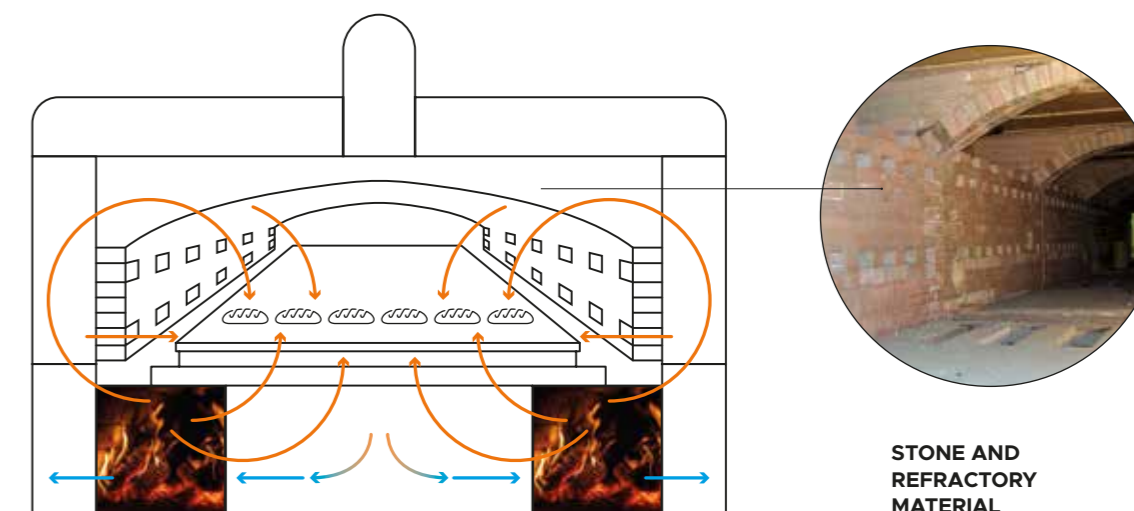
OUTER SHELL CRISPNESS

OPEN TEXTURE GREAT ALVEOLATION



REFRACTORY MATERIALS FOR A UNIFORM AND STABLE RADIANT HEAT

Food marketing in recent years has focused greatly on making the most of tradition. Since the CLM Bakery System Vesuvio industrial tunnel oven is wood-fired and thanks to the smokes that hit and embrace the products, it allows the aromas and fragrances found only in few artisan bakeries to be rediscovered.



STONE AND REFRACTORY MATERIAL

LONG PROOFING WITH FLEXIBILITY

For the proofing in our wood-fired bread lines CLM Bakery System offers you the proofer CLM Libera with following advantages:

- Independence from the oven: the suitable proofing time can be chosen regardless of the baking time needed for the product;
- Flexibility in the choice of proofing times at multiple intervals of a few minutes;
- Specific trays for each product: at one time, bread was proved on wood boards, wicker baskets, linen pockets or other natural materials. Nowadays, you can choose the ideal surface for exalting the flavour and development of your products; this customisation provides for specific stores for each type of tray, with automatic in-line changing of the actual trays;
- Quick and easy cleaning: the CLM Bakery System Libera proofer can be fully emptied of the trays and then cleaned very easily.



PROOFING CHAMBER



PANE IN LIEVITAZIONE

