

**Sarasota baker discovers
a Divider that can handle
his delicate Ciabatta Dough**

Divide

and Conquer Labor Costs



Bavarian Bread in Sarasota, Florida bakes ciabatta daily for its local restaurant customers. With over 19 years experience, owner Nick Bergbauer takes great pride in his craft. Nick learned how to bake ciabatta in his family bakery in Europe. Four years ago, he moved to the United States and now owns and operates Bavarian Bread.



Nick knew that as his business grew, he had to learn to keep costs down without sacrificing the quality of his artisan bread. So, he began to look for the right machinery for the job. According to Nick, "Ciabatta is a very wet sticky dough. It requires gentle handling." After researching the market, Nick chose the Sottoriva SP 250 Ciabatta Machine from Empire Bakery Equipment. The machine automatically divides the dough into the proper size pieces and places them directly on the pan or proof board. Its electronic control panel allows a wide range of sizes and maximum flexibility while remaining simple to use.



The SP250 reduced labor substantially. "No more cutting by hand," states Nick. It can handle delicate ciabatta dough without damaging its consistency. This machine has helped increase our production and save on labor costs. It's also so easy to operate. I would highly recommend the SP 250 to any baker."

The SP 250 from Empire Bakery Equipment can also handle other styles of artisan bread doughs which have properties similar to ciabatta. It can produce up to 12,000 pieces of dough per hour and at under \$60,000, it quickly pays for itself in labor savings alone. For bakers who want to make baguettes and other traditional shapes, the SP250 is also available with a bread moulding section.

If you would like more information on the Sottoriva SP 250 Ciabatta Machine and other dough handling equipment,

**Call Empire Bakery Equipment at 1-800-878-4070
or 516-681-1500 or e-mail: info@empirebake.com.
For website, visit www.empirebake.com.**