



Text for Varimixer SoMe post:

Video: Varimixer SoMe Fun Facts - Dough

Proper kneading is essential for production of quality bread. It gives the dough texture and strength, and the structure that allows for the trapping of gases and the dough to rise. Leading bakeries and restaurants all over the world rely on professional mixers from Varimixer to give their bread that crispy crust and delicious crumb. Learn more at <https://varimixer.com>

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Varimixer

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