



Text for Varimixer SoMe post:

Video: Varimixer SoMe Ryebread mixing

To make perfect rye bread, the dough must be mixed for up to 20 min (mostly 12 min). Our professional mixers are equipped with a powerful engine that can run for a long time and handle large volumes without overheating. Eg. 18 kg rye bread dough in a 30L machine and 80 kg rye bread dough in a 100L machine. The scraper ensures that all ingredients are mixed without having to scrape edges/bottom manually. Visit our website for more details: www.varimixer.com

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