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PASTRY SHOP


A pastry laboratory requires a precise expertise: it must be in a place that can be air-conditioned, without a heat source, and with many essential equipments. It can accompany a bakery, or be a space on its own. Discover the equipment needed to open a pastry shop and the type of implementation possible to create the pastry shop of your dreams.

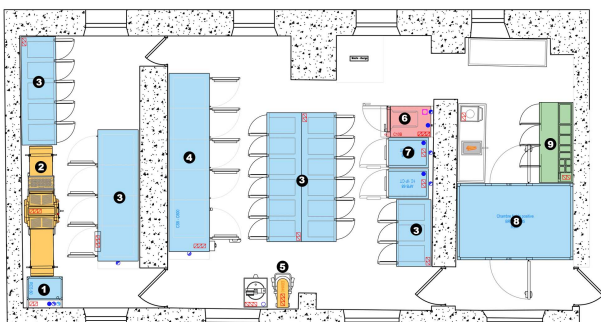
YOUR PROJECT IN 4 STEPS

1 
Respond
to the bakery
configurator

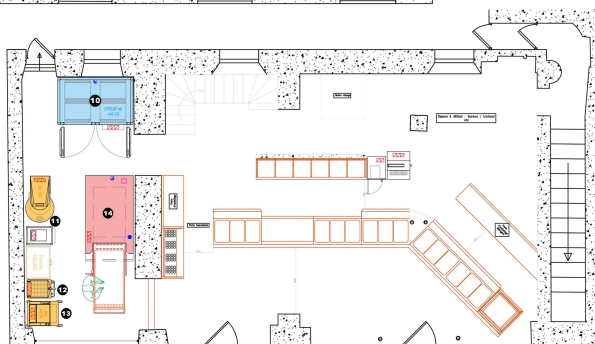
2 
Meet
with your advisor

3 
Follow
your project

4 
Share
your experience



Etage



RDC

A ready-to-use artisanal pastry creation!

Specializing in pastry requires professional pastry equipment of good quality, and an exemplary way of going forward so as not to spread yourself too thin. On the left side of the laboratory we have a pastry corner, allowing to realize in all tranquillity its pie crust thanks to the dough sheeters and the numerous refrigerated worktables. In the middle, we find a deep freezer-conserver, essential to lower the temperature of your cakes or chocolates, and to preserve them. The central island made with refrigerated worktables creates a friendly atmosphere for your team and allows you to work close to the others equipments. For example, it is very easy to turn around to put directly in the electric convection oven or in the controlled fermentation cabinets. There is plenty of storage space available, so you never run out of room.

The equipment present in this bakery



1. Continuous flow water chillers

2. Dough sheeters range Stratus



3. Refrigerated worktables



4. Deep freezers – conservers

5. Planetary mixers EBM



6. Electric convection oven Topaze



7. Retarder Proofer Cabinets



8. Positive conservation chambers



9. Refrigerated worktables to garnish



10. Slow proofing

11. Spiral mixers with fixed head

12. Divider Equinoxe

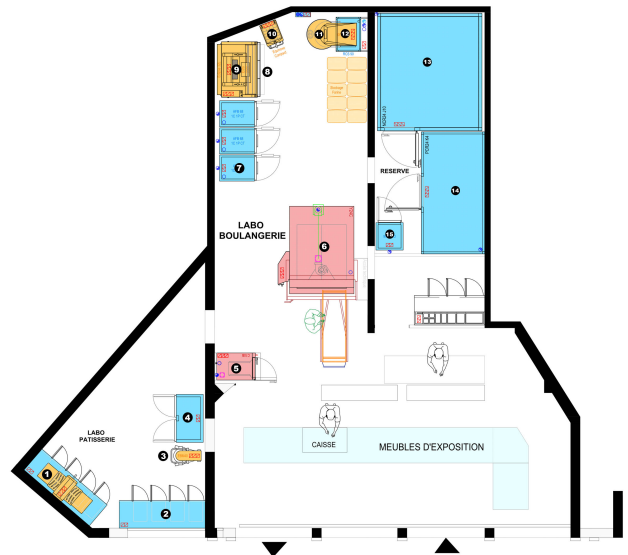
13. Roller Nova Soft



14. Electric deck ovens OPALE

A bakery - pastry shop in harmony

You have a project mixing bakery, creation of a pastry shop, and viennoiserie, but you think that your local is too small, or not adapted? Our experience allows us to carry out your projects, in (almost) all the places. We took advantage of a room with a difficult configuration to place the pastry shop away from the heat of the bakery. The necessary pastry equipment is installed there, such as a dough sheeters, a controlled fermentation chamber, and a small mixer for creams. The refrigerated worktable is placed under the window in order to bring natural light to the room and to stay close to the customers. The ventilated oven is placed in front of the store, accessible to the saleswomen, in a warm space with the other deck oven.



The equipment present in this pastry shop

1. Dough sheeters



3. Planetary mixers EBM



2. Refrigerated worktables

4. Positive conservation Cabinets



8. Intermediate proofers Eclipse

5. electric convection oven Topaze

6. Electric deck ovens OPALE

7. Retarder Proofer Cabinets

9. Oblique Moulders 2000

10. Equinoxe compact

11. Spiral mixers with fixed head



12. Continuous flow water chillers



13. Negative conservation chambers



14. Positive conservation chambers



15. Retarder proofer chambers

Bakery-pastry-snacking



In a multi-product project, it is more clever to separate the equipment needed to open a pastry shop, and that for the snacking and bakery. Here, the snacking and bakery part are on the first floor, in order to be able to easily supply the shop window. The pastry shop is upstairs, requiring little restocking throughout the day. Large storage areas are available to allow for the production of a large number of cakes. The retarder proofing cabinet is placed in front of the electric convection oven: it is easier to put your products directly into the oven by turning around, than by having to move around the laboratory. Finally, the finished products can be put on the elevator to go directly to the store. Everything has been thought of to make your work easier!

The equipment present in the pastry section



14. Negative conservation chambers



15. Positive conservation chambers



16. Refrigerated worktables

17. Dough sheeters range Stratus

18. Planetary mixers EBM



19. Electric convection ovens Topaze



20. Retarder Proofer Cabinets

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