

Bread Denester



Automatically denest
and convey all types
of bread to your
production line





The BFR Systems Bread Denester improves efficiency by unstacking, denesting, and transporting bread to downstream production lines.

Sample Applications

- Sandwich lines
- Grill cheese lines
- French toast lines
- Texas toast lines
- Garlic bread lines

Efficiently Increase Production

- Automatically denests stacks of bread
- Individual slices are precisely placed onto conveyors and moved to the production line
- Ideal for sandwich, grilled cheese, French toast, or other post-bake lines
- Up to 70 strokes per minute
- Reduce or eliminate hand-labor

Gentle and Versatile

- Can handle virtually any shape of bread – square, rectangular, oval, round, pan
- Available in 2, 4, 6 lanes to mate with upstream and downstream equipment

Hygienic Design

- Constructed of stainless steel
- Features a waterproof frame and cabinet
- High-pressure washdown design

