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(54) **Hopper for baking machines**

(57) Hopper (2) for baking machines, **characterized in that** it has an inner wall (7), which delimits the space in which the bread dough to be manipulated is deposited, and an outer wall (8), which defines the visible surface, between the inner and outer walls of which there is delimited a watertight chamber (9), through which there circulates a heating fluid, and the outer wall (8) of which is provided with a coating (11) made of thermally insulating material.

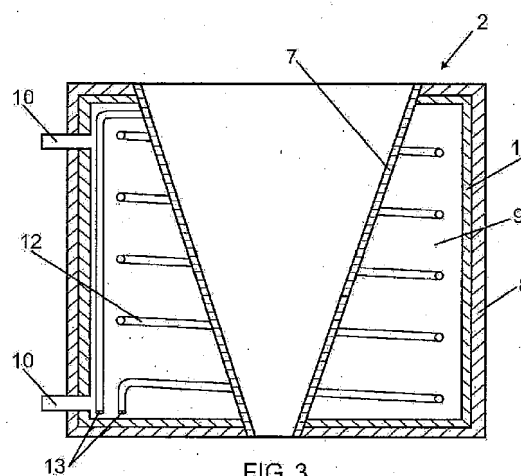


FIG. 3