

The invention relates to processing grain into flour and manufacture of breadstuffs, and it is intended for use at small processing enterprises. A method of making bread is disclosed, which comprises operations of removal of admixtures from grain, washing, moistening and conditioning, crushing, separation of husks from flour, dough and sponge kneading, division of dough into the pieces, forming, and proof of dough pieces, baking and delivery of bread. In this case grain crushing is performed by rolling. A part of products of rolling is forwarded for operation of separation of husk and producing flour, and the second part is forwarded for sponge dough fermentation, separation of sponge dough from husks and its supply for kneading. For realization of method a modular device is proposed, which is additionally equipped with grain roller mill, machine for deflocculation and separation of husks from endosperm, rotary machine for kneading and apparatus for dough fermentation, and also with machine for separation of husks from sponge dough after its fermentation.