

RETARDER-PROVING FOR FRESH DOUGH





OUR PANEM STRENGTHS



ERGONOMICS

CAN BE DELIVERED DISMANTLED on demand in case of reduced access. Several references enabling to suit to any bakerooms types.

Stainless steel angles to supports trays adjustable at different heights.

Slipper-guides tool-less removable, can be adjusted to match different widths of supports.

Door hinges on left or right side easily changeable even after starting-up without specialist intervening.



HYGIENE

INSIDE ALL IN STAINLESS STEEL preventing any inner corrosion risk.

Inside water-washable with bung hole (hygiene).

Unit fitted out with casters with locking screw jacks (standard or option).



ENERGETIC PERFORMANCE

High insulation coefficient LAMBDA 0,021W/m.K.

TROPICAL CONDENSING UNIT.

Optimized door sealing. Locks durability : magnetic latch + alveolar seal (PANEM SPECIFIC).



PROCESS QUALITY

Adjustable heating speed (ON/OFF switch).

Humidity regulation with hygrostat.

High exchange surface on protected copper / aluminum exchanger. Non-drying cold.

Possibility of «COLD RESET» allowing to space the cooking for several hours.

CHANNELLED AIR DIFFUSION (according to the model) enabling an even proving preventing crusting risk. Products are sheltered from air movement.



MAINTAINABILITY

Crimped stainless steel screws and nuts.

Seal easily interchangeable without tool.

Incoloy 825 stainless steel blades heaters with 304 stainless steel fins.

Electrical wiring with connection identification for safe intervention.

Access to condensing unit condensers facilitated by removable protective grid.

NEW STAINLESS STEEL SCREW JACKS.





GENERAL DATA FOR CABINETS

ISOTHERMIC CONSTRUCTION

PANELLING

Sandwich panels thickness 50 mm made of polyurethan foam, density 35 Kg/m³, high insulation coefficient LAMBDA 0,021W/m.K. 2 faces sheet coated : exterior covered with aluminium grey pre-enamelled sheet thickness 75/100 ; interior, door and front panel covered with stainless steel, thickness 60/100. Bi-component polyurethan glueing. Assembly of isothermic panels among themselves by gradual clamping hooks thickness 5mm enabling quick disassembly and reassembly.

DOOR FRAMES

Superimposed pivoting doors, polyvalent right or left door hinge. Steel sheet covering with stainless steel before foaming. Interior covered with stainless steel. Polyurethan foam insulation. Magnetic door closer. Ergonomic door handle.

INTERIOR FITTING

Slipper-guides to support stainless steel trays adjustable in height (except for AA20V and AA25V) and in width every 10mm. Dismantled without tools.

EXTERIOR FITTING

Unit fitted out with pivoting casters and adjustable stainless steel screw jacks for a perfect levelling or on adjustable **STAINLESS STEEL SCREW JACKS 100** +/-30 mm depending on the model.

OVERALL SIZE

Control board offset in front of 60mm.

REFRIGERATING

Incorporated hermetic condensing unit, tropicalized included, freon R452A/R455A (A2L).

High exchange surface aluminium blades cold battery, copper tube, expansion by thermostatic expansion valve.

Cold power at -10 / +32°C.

INTEGRATED DEGROSTING

CALORIFIC

Incoloy 825 blades heater.

HUMIDITY

Stainless-steel boiler 400 Watts.

ELECTRIC

Easy use control panel placed on front part including: "STANDARD" :

- One electronic control panel FXP
- One mechanic hygrostat
- "LUXE" :
- One electronic control panel FPC HR
- *HIGH TOUCH : electronic hygrostat*

ELECTRIC SUPPLY

230V 1 Ph +E 50 Hz.

NOTA

All the cabinets are delivered without tray, neither grate, nor net, except indication of the price.

TECHNIC EQUIPMENT



RELEVANT INFORMATION

CAUTION

Bread capacity of equipments is given following a French national average.
Depending areas, it is possible to load less or more units per supports.



SUPPORTS 600 x 800 mm - Inlet 600 mm



	Levels Numbers	Nb. products/ support	Total of products	Kg of dough	Kg of flour	Litres of pouring
Product of 300 gr	24	13	312	93,6	58,6	35
Product of 400 gr	18	9	162	89	55,5	33,5

SUPPORTS 600 x 800 mm - Inlet 800 mm



	Levels Numbers	Nb. products/ support	Total of products	Kg of dough	Kg of flour	Litres of pouring
Product of 300 gr	24	11	264	79	49	30
Product of 400 gr	18	7	126	69,3	43,5	26

SUPPORTS 600 x 900 mm - Inlet 600 mm



	Levels Numbers	Nb. products/ support	Total of products	Kg of dough	Kg of flour	Litres of pouring
Product of 300 gr	24	15	360	108	67,5	40,5
Product of 400 gr	18	10	180	99	62	37

SUPPORTS 750 x 900 mm - Inlet 750 mm



	Levels Numbers	Nb. products/ support	Total of products	Kg of dough	Kg of flour	Litres of pouring
Product of 300 gr	24	15	360	108	67,5	40,5
Product of 400 gr	18	10	180	99	62	37



PANEM CONTROL BOARDS EXPLAINED

FXP5 REGULATION

Control panel composed of :

- Start/stop button
- Humidity button (option)
- Lighting button (option)
- Timer 99 hours 99 minutes
- Cold Thermostat
- Hot Thermostat

+ Several factors allowing to adjust settings further to user recipes.

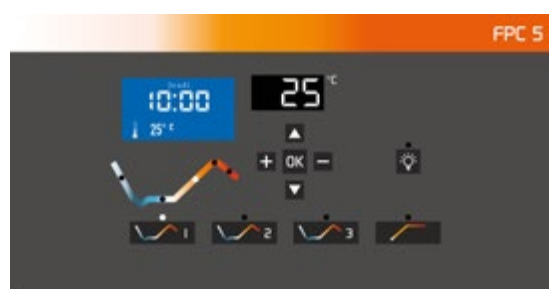


FPC5 REGULATION

Control panel composed of:

- Screen displaying cycle step
- Screen displaying temperature
- 3 touch of registered programs
- 1 touch for direct retarder-proving
- Curve with LED of cycle step
- Lighting button (option)
- **Function «cold reset»**

+ Several factors allowing to adjust settings further to user recipes



FPC5HR REGULATION (OPTION)

Control panel composed of:

- Screen displaying cycle step
- Screen displaying temperature
- Screen displaying hygrometry
- 3 touch of registered programs
- 1 touch for retarder-proving
- Curve with LED of cycle step
- Lighting button (option)
- **Function «cold reset»**

+ Several factors allowing to adjust settings further to user recipes



HIGH TOUCH 5 TACTILE BOARD (OPTION)

Control panel composed of:

- Screen displaying cycle step & settings
- Cycle following by highlight (processing phases)
- Screen displaying temperature
- Screen displaying hygrometry
- Lighting button (option)
- Registered programs button (30 recipes)
- **Function «cold reset»**
- Registration of temp. / hygro / alarms
- Remotely communication
- Variable ventilation (option)
- Humidification et dehumidification (option)
- More precise regulation(option - heating level)

+ Several factors allowing to adjust settings further to user recipes

