

DEEP-FREEZING UNIVERSE



OUR STORY

A revolution in baking



1968 Foundation of SEPCO by Mr. Norbert COSMAO

Refrigeration Technician, Norbert Cosmao invented in 1968, a refrigeration system with uniform airflow, which led to the creation of the first retarder-prover cabinet.

1969 PATENT filed for “Retarder-proving”

A year after its invention, the patent was filed, revolutionizing the bakery industry by allowing bakers to gain valuable extra hours of sleep. The solution was later exported to Japan and subsequently worldwide.

1996 SEPCO become PANEM INTERNATIONAL SAS

2015 “Guarantee France Origin” Label



Since 2014, the “Guarantee France Origin” label has certified that PANEM products are processed and manufactured in France, with 95% of materials and labour sourced from France. It recognises our commitment to quality and environmental responsibility.

2024 Building expansion

The industrial site in La Crèche (79260) now covers a total area of 12,000 m² and features a new range of machinery dedicated to sheet metal fabrication.

2026 Creation of a testing area and a Fab Lab

The building includes two new areas designed to strengthen our testing, validation and prototyping capabilities.

2027 “CSR UIMM” Label

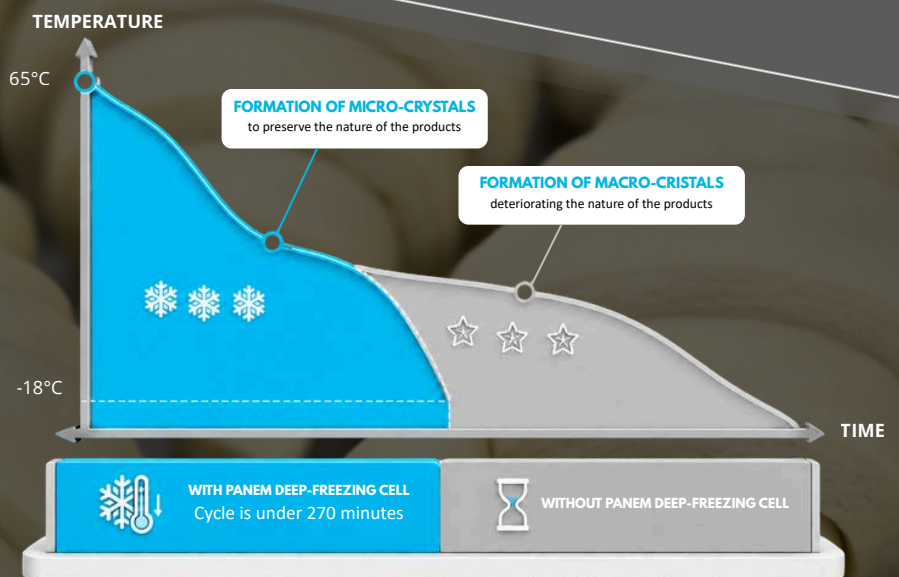
This label recognizes our commitment to a responsible, sustainable and structured approach.

DEEP-FREEZING AND PRESERVING PROCESS

1- DEEP-FREEZING CYCLE

Depending on the recipe, an air discharge temperature around -35°C may be required to reach a core temperature of -18°C as quickly as possible.

It is recommended to reach the freezing point as rapidly as possible to prevent the formation of macro-crystals, which can damage the product during defrosting.

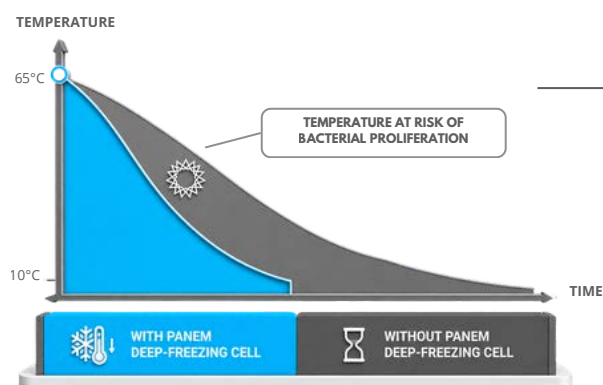


2- NEGATIVE PRESERVING

After the deep-freezing phase, products must be stored below -18°C . Depending on their composition, storage duration may vary.

It is important to protect them properly using a suitable lid or plastic bag to prevent premature deterioration.

BLAST-CHILLING CYCLE

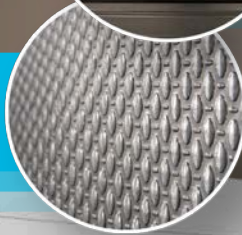


PANEM BENEFITS

DEEP-FREEZING AND PRESERVING



**TOUCHSCREEN
CONTROL BOARD,
ACCORDING THE MODEL**



**TEXTURED
STAINLESS STEEL**



**MAGNETIC STRIKE
FOR 400X600 MM**



**ELECTRIC STRIKE WITH
TACTILE TRIGGER FOR
600X800 MM**



**REINFORCED AND
REVERSIBLE HINGES**



**INSIDE ALL IN
STAINLESS-STEEL**



**REMOVABLE
INTERIOR**



**STAINLESS-STEEL
SCREW-JACKS**

WHY CHOOSE PANEM ?



- **GUARANTEE FRANCE ORIGIN** Label
- Interior **ALL IN STAINLESS STEEL** preventing any inner corrosion risk
- **HIGH INSULATION COEFFICIENT** with panel thickness of 90 mm
- **AUTOMATIC FAN STOP AT DOOR OPENING**
- High capacity of up to **208 SUPPORTS 400X600 MM** for preserving



- Compatibility with **A2L** gas
- **CHANNELLED AIR DIFFUSION** ensuring uniform deep-freezing and improved product preservation
- **ELECTRIC STRIKE** with tactile trigger (600x800 mm)
- **VISUAL INDICATOR** for door opening (600x800 mm)

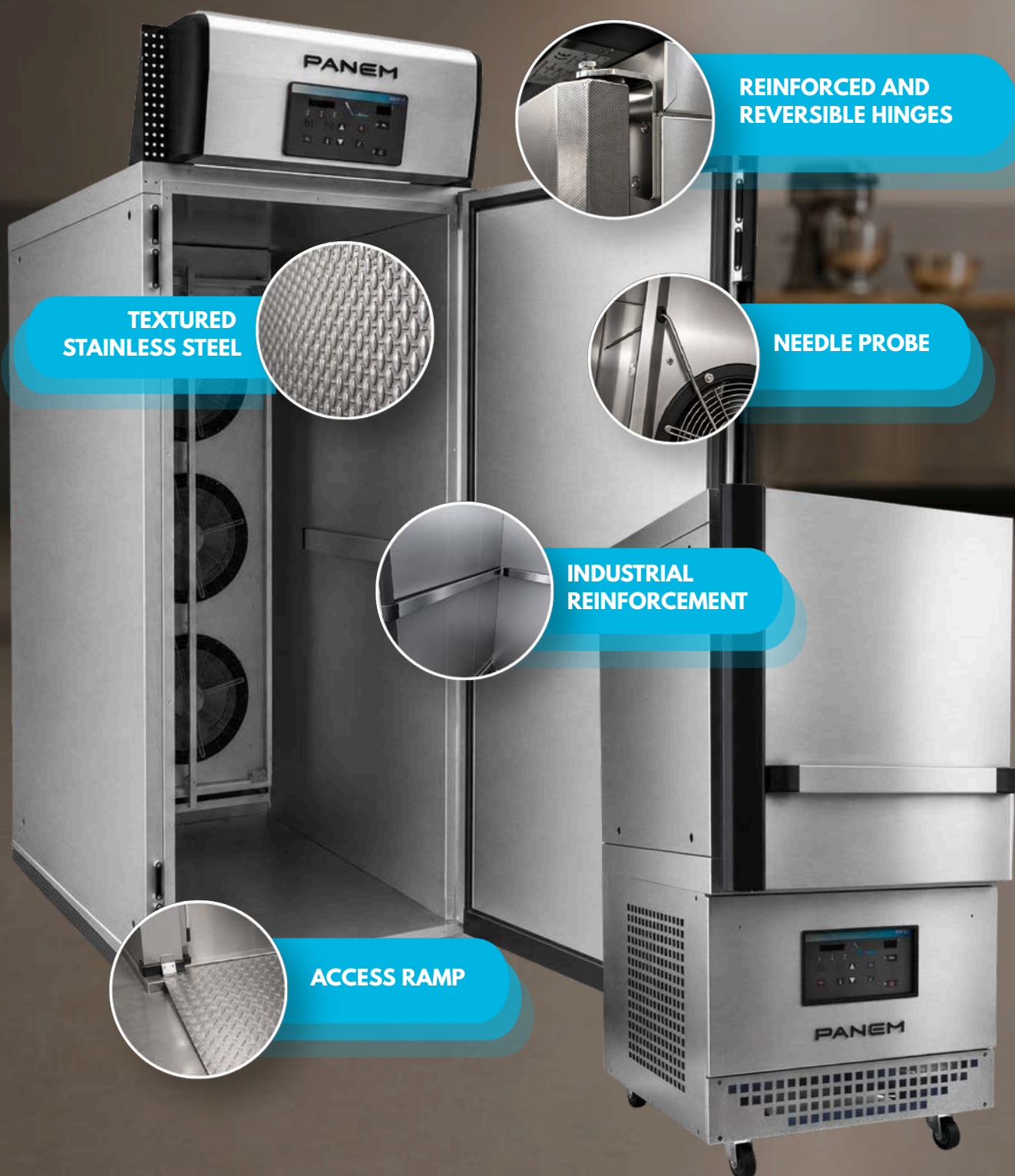


- Possibility for **DOUBLE CONDENSING UNIT** to separate the deep-freezing and preserving functions
- Optimized **DOOR SEALING** to preserve temperature



PANEM BENEFITS

SHOCK FREEZER AND
BLAST CHILLER CELLS



**TEXTURED
STAINLESS STEEL**

**REINFORCED AND
REVERSIBLE HINGES**

NEEDLE PROBE

**INDUSTRIAL
REINFORCEMENT**

ACCESS RAMP

WHY CHOOSE PANEM ?



- **GUARANTEE FRANCE ORIGIN** Label
- **ALL IN STAINLESS STEEL** preventing any inner risk of corrosion
- **AUTOMATIC SWITCH** into preserve phase at the end of the freezing cycle
- **AUTOMATIC FAN STOP AT DOOR OPENING**
- **HIGH TOUCH** tactile control board
- Reevaporation tank of defrosted water



- Compatibility with **A2L** gas
- **ACCESSIBLE FANS** for easy access during maintenance and cleaning
- Control of **BLOWING TEMPERATURE**
- **NEEDLE PROBE** to managing freezing /chilling times



- These equipments can be used :
 - **BLAST CHILLER** cell (catering)
 - **SHOCK FREEZER** cell (bakery/pastry)

DIFFERENT SOLUTIONS

DEEP-FREEZER AND PRESERVER



2 AT 12 DOORS



ADJUSTABLE HEIGHT +/-30 MM



400X600 MM OR 600X800 MM



DIFFERENT SOLUTIONS

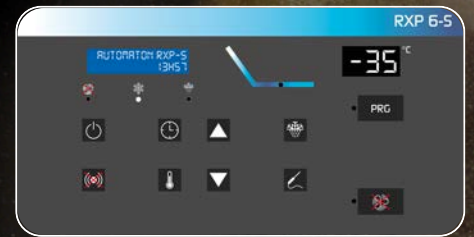
SHOCK FREEZER
AND BLAST CHILLER CELL



REGULATION : OUR CONTROL BOARD

01 RXP-S STRUCTURED CYCLE CONTROL

- Clear and guided cycle management with a display and dynamic curve for your saved programs.
- Save up to 8 customized programs.
- Optimal process control through precise air discharge temperature management.



02 RXP-D STRUCTURED CYCLE CONTROL

- An advanced control solution enabling simultaneous management of both deep-freezing and preserving units from a single interface.



DOUBLE CONTROL

03 REGULATOR KEEP THE CONTROL

- Real-time temperature display.
- Temperature and alarm recording for optimal traceability.
- Bluetooth communication for quick access to equipment data.



04 HIGH TOUCH MAXIMUM TECHNOLOGY AND PRECISION

- A smart and connected interface for complete and detailed control of the cycles via a touchscreen.
- Real-time monitoring and data recording with up to 30 programmable recipes, remote communication and ultra-precise regulation for optimal performance.



**REMOTELY
COMMUNICATION**



**30 REGISTERED
RECIPES**



TACTILE

OUR REFERENCES AND EXTERNAL DIMENSIONS

SUPPORTS	REFERENCES	DEEP-FREEZING CAPACITY	PRESERVING CAPACITY	W (mm)	D (mm)	H (mm)
400 x 600 mm Inlet in 400mm	BG6-BG31	6 supports	31 supports	1509	990	2280
	BG6-BG53	6 supports	53 supports	2170	990	2280
	BG6-BF72	6 supports	72 supports	2831	990	2280
	BG15-F22	15 supports	22 supports	1509	990	2280
	BG15-F44	15 supports	44 supports	2170	990	2280
	BG15-F66	15 supports	66 supports	2831	990	2280
	BG15	15 supports	X	846	990	2280
	BG15-BF20	15 supports	20 supports	1509	990	2280
	BG15-BF42	15 supports	42 supports	2170	990	2280
	BG15-BF61	15 supports	61 supports	2831	990	2280
	BG15-BF83	15 supports	83 supports	3492	990	2280
	BF20	X	20 supports	846	990	2280
	BF42	X	42 supports	1509	990	2280
	BF61	X	61 supports	2170	990	2280
	BF83	X	83 supports	2831	990	2280
	BF44	X	44 supports	887	1130	2415
600 x 800 mm Inlet in 600 mm	BF44	X	22 supports	887	1130	2415
	BG10-F66	5 supports	33 supports	1909	1190	2280
	BG10-F110	5 supports	55 supports	2770	1190	2280
	BG10-F154	5 supports	77 supports	3631	1190	2280
	BG10-BF54	5 supports	27 supports	1909	1190	2280
	BG10-BF98	5 supports	49 supports	2770	1190	2280
	BG10-BF142	5 supports	71 supports	3631	1190	2280
	BG32	16 supports	X	1048	1190	2280
	BG32-BF32	16 supports	16 supports	1909	1190	2280
	BG32-BF76	16 supports	38 supports	2767	1190	2280
	BG32-BF120	16 supports	60 supports	3631	1190	2280
	BG32-BF164	16 supports	82 supports	4492	1190	2280
	BG32-BF208	16 supports	104 supports	5353	1190	2280
	BF32	X	16 supports	1048	1190	2280
	BF76	X	38 supports	1909	1190	2280
	BF120	X	60 supports	2770	1190	2280
	BF164	X	82 supports	3631	1190	2280
	BF208	X	104 supports	4492	1190	2280



OUR REFERENCES AND EXTERNAL DIMENSIONS

SUPPORTS	REFERENCES	CAPACITY	W (mm)	D (mm)	H (mm)
Supports	BH10-SR	10 supports 400 x 600	785	954	1534
	BH16-SR	16 supports 400 x 600	785	954	1942
	BH22-SR	22 supports 400 x 600	887	1050	2395
Racks	BJ20-SR-RR	1 rack 460 x 670	887	1050	2230
	BJ36-SR-RR	1 rack 460 x 610	887	1355	2230
	BJ36-SR-RR-P	2 racks 460 x 610	887	1505	2230

CONTACT US



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AFNOR Cert. 1411