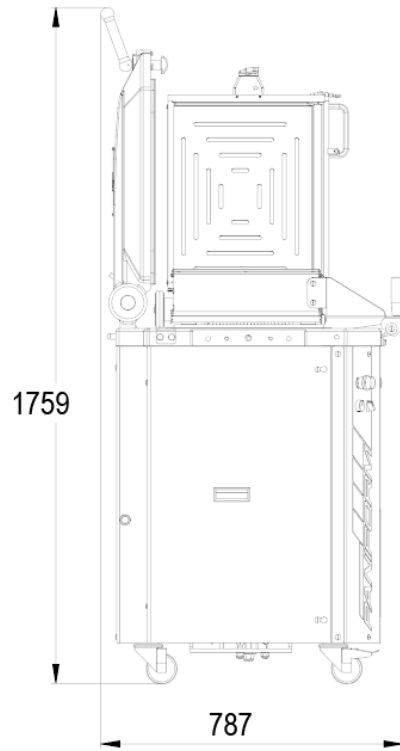
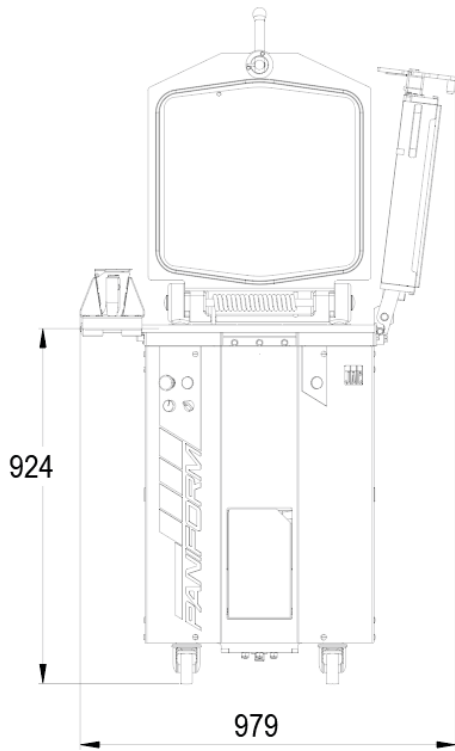


# PANIFORM

- ✔ Built-in flour dispenser
- ✔ Managing tamping pressure and time
- ✔ Automatic tamping and cutting cycle
- ✔ Automatic dough decompression cycle
- ✔ Automatic raising of dough pieces on opening cover or grid
- ✔ Automatic grid holder fastening system





## SPECIFICATIONS

|   |                 |
|---|-----------------|
| Tank dimensions (LxWxH) in mm                     | 460 x 387 x 125 |
| Dimensions of pressing plates (L x W) in mm       | 115 x 75        |
| Min/max weight of dough pieces in grams           | 150/950         |
| Tank capacity in kg                               | 19              |
| Min / max weight in grams in 10-division position | 300/1,900       |
| Motor power rating in kW                          | 1.5             |
| Net weight in kg (including frame)                | 285             |
| Easyflour   | •               |
| Fullmatic   | •               |
| Easylock  | •               |
| Click&cut   | •               |
| Easyclean   | •               |
| Managing tamping pressure and time                | •               |
| Automatic dough decompression cycle               | •               |
| Automatic knife retraction                        | •               |
| Tank knife cleaning mode                          | •               |
| Flour anti-splatter and recovery system           | •               |
| Stainless-steel bodywork, tank and knives         | •               |

## TECHNICAL SPECIFICATIONS

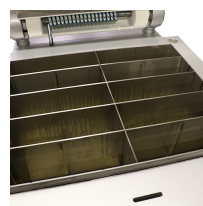
|                           |  |
|---------------------------|--|
| Power supply              | 230V three-phase ,400V three-phase +N  |
| Power frequency           | 50 Hz,60Hz (ADDITIONAL COST)   |
| Options (Additional cost) | 10 / 20 divisions , Left or right side grid storage, Grid storage extension, Quickaccess |

## MAIN STRENGTHS



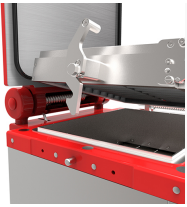
### Easyclean

This extremely tough treatment is impregnated into the material; its exceptional non-stick qualities improve over time.



### 10/20 (option)

10 / 20 divisions Allows working in 10 divisions (230mm x 75mm) or 20 divisions (115mm x 75mm)



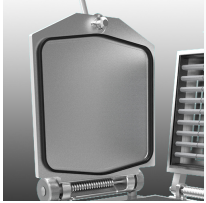
### Easylock

Automatic grid holder locking system On closing, the grid holder locks automatically and starts the automatic dividing cycle.



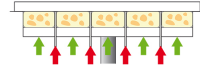
### click&Cut

Quick grid changing system (JAC patent)



### Flour splash prevention system

Prevents flour dispersal.



### Stresscontrol

For better degassing management. Differentiated cutting pressure and tamping pressure.



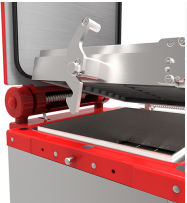
### Easyflour

Easyflour patented built-in flour dispenser Flours the tank in a single linear movement



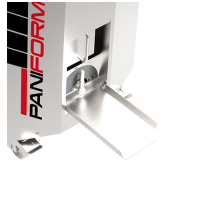
### Fullmatic

Stress Control system, differentiated tamping and cutting pressure. Managing tamping pressure and time Achieves optimum tamping without degassing the dough. Automatic tamping and cutting cycle Automatic raising of dough pieces and tank knife cleaning mode



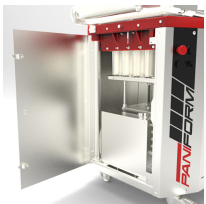
### Easylock-paniform

Automatic grid holder locking system On closing, the grid holder locks automatically and starts the automatic dividing cycle.



### Pressure setting

So as not to stress the dough



### Quickaccess (option)

Allows easy access to the interior of the machine without tools.