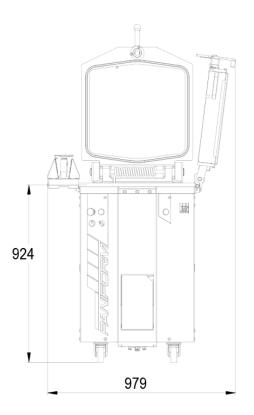
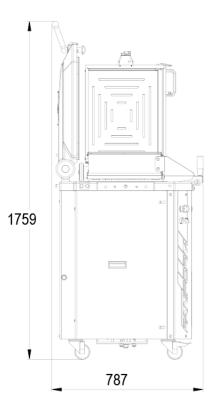
# PANIFORM

- 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**

Dimensions of pressing plates (L x W) in mm         115 x 75           Min/max weight of dough pieces in grams         150950           Tank capacity in kg         19           Min/ max weight in grams in 10-division position         3001,900           Motor power rating in kW         1.5           Net weight in kg (including frame)         285           Easyflour         -           Fullmatic         -           Click&cut         -           Easyclean         -           Managing tamping pressure and time         -           Automatic dough decompression cycle         -           Automatic kniffe retraction         -           Tank knife cleaning mode         -           Flour anti-splatter and recovery system         -           Stainless-steel bodywork, tank and knives         -	Tank dimensions (LxWxH) in mm	460 x 387 x 125
Tank capacity in kg Min / max weight in grams in 10-division position  Motor power rating in kW  Net weight in kg (including frame)  Easyflour  Fullmatic  Easylock  Click&cut  Easyloea  Managing tamping pressure and time  Automatic knife retraction  Tank knife cleaning mode  Flour anti-splatter and recovery system	Dimensions of pressing plates (L x W) in mm	115 x 75
Min / max weight in grams in 10-division position  Motor power rating in kW  1.5  Net weight in kg (including frame)  285  Easyflour  Fullmatic  Easylock  Click&cut  Click&cut  Automatic dough decompression cycle  Automatic knife retraction  Tank knife cleaning mode  Flour anti-splatter and recovery system  300/1,900  300/1,900  1.5  Automatic Minor power rating in kW  1.5  Automatic yield in grams in 10-division position  300/1,900  30	Min/max weight of dough pieces in grams	150/950
Motor power rating in kW  Net weight in kg (including frame)  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	Tank capacity in kg	19
Net weight in kg (including frame)285Easyflour•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•	Min / max weight in grams in 10-division position	300/1,900
Easylour  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  .	Motor power rating in kW	1.5
Fullmatic	Net weight in kg (including frame)	285
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  • • • • • • • • • • • • • • • • • •	Easyflour	•
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  •  •  •  •  •  •  •  •  •  •  •  •  •	Fullmatic	•
Easyclean	Easylock	•
Managing tamping pressure and time  Automatic dough decompression cycle  Automatic knife retraction  Tank knife cleaning mode  Flour anti-splatter and recovery system  •  •  •  •  •  •  •  •  •  •  •  •  •	Click&cut	•
Automatic dough decompression cycle  Automatic knife retraction  Tank knife cleaning mode  Flour anti-splatter and recovery system  •  •  •  •  •  •  •  •  •  •  •  •  •	Easyclean	•
Automatic knife retraction   Tank knife cleaning mode   Flour anti-splatter and recovery system   •	Managing tamping pressure and time	•
Tank knife cleaning mode   Flour anti-splatter and recovery system   •	Automatic dough decompression cycle	
Flour anti-splatter and recovery system •	Automatic knife retraction	•
	Tank knife cleaning mode	
Stainless-steel bodywork, tank and knives •	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.

