



Paneotrad

The advantages

- More than 20 forming dies available
- Easy to use
- Saves time in the production process
- Compact, it is easy to fit into a bakery
- Ideal for creative bread making production
- Exceptional bread-making quality

Machine complies with CE standard

Use

Paneotrad is a machine originally designed to make traditional style breads. It is now adapted to all types of bread-making in which the priority goes to finding a relatively irregular structured bread crumb (with large holes). Revolutionary in its concept, the use of Paneotrad respects the dough's structure, without degassing or using stressful operations involved in traditional dough dividing and moulding. The crumb is well-structured, more resistant, while remaining soft, elastic and remarkable in flavour.

Operating principle

A specific dividing & moulding tub containing the dough to be shaped is placed in Paneotrad. An equalising tray flattens the dough. Depending on the forming die chosen by the baker and installed on Paneotrad, the dough will undergo one or several cuts to obtain the required number of dough pieces. Thus shaped, it may then be directly baked, or stored in a chiller until the next baking.

The different phases of the Paneotrad process

- Mixing
- Placing of the dough in a storage tub and resting in chiller or retarder-proofer at 2°C for 24 to 72 hours
- The process of moulding/shaping dough pieces by Paneotrad
- Finally, the dough pieces are placed in the loader and baked

Construction

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- Forming dies and dividing tubs in food grade plastic
- Equalizing tray
- Transparent sliding access door
- Mounted on swivel castors
- Corner frames, door frames and spacers in S/S
- Pre-lacquered panels
- Program for soft and hard dough
- Forming dies selection button and dual cut combinations
- Automation via PLC controls
- Supply voltage : 400 V 3 PH +N 50 Hz/60 Hz

Available accessories:

- **Depanning block** (standard supply) helps to remove the dough from the dividing tub.
- **Mobile tub storage table with flour duster**
the flour duster spreads the flour evenly on the bottom of the plastic tub, avoiding any risk of sticking.
 - Stainless steel or wooden top