

PANE

Products	Capacity	Weight range
<ul style="list-style-type: none"> ■ Baguette ■ Ciabatta ■ Paposeco rolls ■ Raisin rolls ■ Chocolate rolls ■ Round rolls ■ Square rolls ■ Diamond-shaped rolls ■ Stamped rolls 	<ul style="list-style-type: none"> ■ 1 - 6 rows ■ Squares: Up to 12,000 pcs./h ■ Rounds: Up to 8,400 pcs./h ■ Up to 960 kg (2,116 lb) dough/h ■ Dough absorption rate up to 80%* 	<ul style="list-style-type: none"> ■ round: 25 - 200 g (0.06 - 0.44 lb) ■ square: 10 - 1,500 g (0.02- 3.3 lb)

TECHNICAL SPECIFICATION

Technical Specification (mm)	Pane head machine
Machine width	1,750 mm (69")
Machine height (hopper)	2,550 mm (100")
Machine length (with standard spreading belt)	4,000 mm (157.5")
Weight	approx. 2,300 kg (5,070 lb)
Power requirement	5 kW (6.7 hp)
Compressed air	6-8 bar (87 - 116 psi)

WP BAKERY GROUP USA

2 Trap Falls Road, Suite 105, Shelton, CT 06484 | PH: 203-929-6530 | FX: 203-929-7089
 info@wpbakerygroupusa.com | www.wpbakerygroupusa.com



PANE
INTERNATIONAL
 one for all

PRODUCE ADDED VALUE

For processing doughs with longer resting times and high dough absorption, we have developed the PANE INTERNATIONAL. Rustic, square rolls can be produced as well as round rolls, long rolls, not to mention wheat soft dough breads and other special rolls. The modular design of the PANE INTERNATIONAL enables to adjust the line to market changes. The PANE INTERNATIONAL is optimal designed to process doughs with strong gluten and long pre-proofing.



MODULES

DOUGH STRIP FORMER RELAXERS

The integrated dough strip former produces a dough strip that is guided via sensors. Soft doughs can be processed easily due to the short dough path.

S-SHAPED SET OF ROLLERS

The set of rollers with its patented, s-shaped arrangement of the rollers, processes the dough with less pressure. The dough strip is monitored continuously by three infrared-sensors, which take over the vernier adjustment if necessary. Due to the vertical dough flow, even very soft doughs can be processed uniformly.

ROUNDMOULDING STATION

The moulding revolutions can be adjusted to the dough and thus ensure gentle dough processing for high product quality. According to the long moulding path, the dough pieces are thoroughly roundmoulded.

SPREADING BELT

The dough pieces are transferred to the subsequent module over the spreading belts.

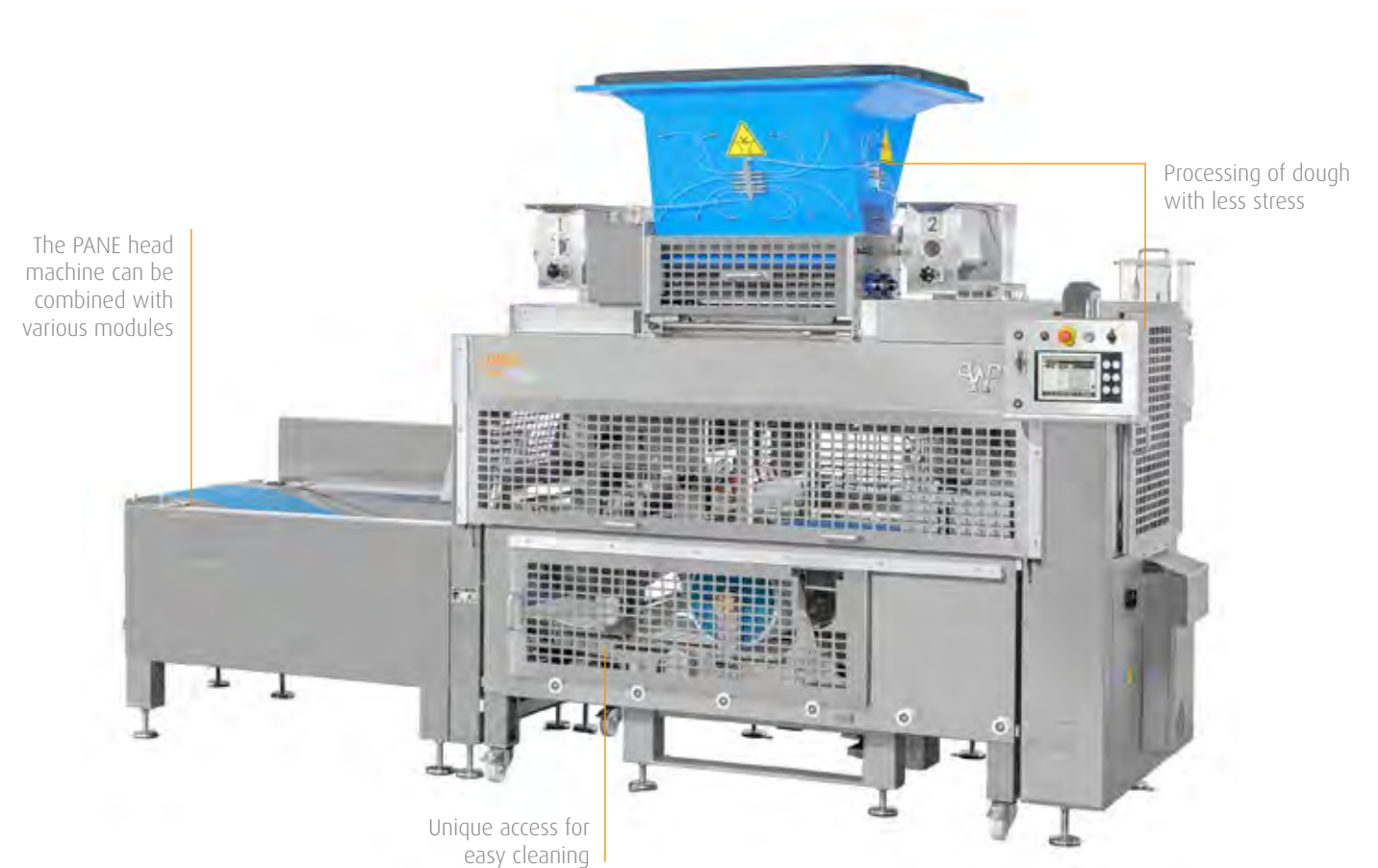
WP KEMPER INUS CONTROL

Intuitive & secure input of parameters and automatic transfer of calculations and settings. Access control by KEMPER KEY integrable.

ACCURATOR 2.0

During continuous operation, sensitive weighing technology continually records the weight of the dough strip, which is then cut according to the preset weight.

PANE INTERNATIONAL IN DETAIL



BENEFITS

- Gentle processing for open crumbed structure
- Optimal roundmoulding
- Expandability
- Great variety of products
- High weight accuracy by the ACCURATOR 2.0

OPTIONS

- Baguette station
- Paposeco module
- Longmoulding module
- Pinning and curling longmoulding module
- Sheeting and curling longmoulding module
- Stamping module
- KEMPER KEY access control
- Depositing module
- Box tipper or bowl tipper