

## PANE KOMBI 6,000 / 5 ROWS

### TECHNICAL SPECIFICATION

Working width	Line width	Line length	Power requirement	Compressed air
■ 600 mm (23.6")	■ 1,560 mm (61.4")	■ 7,700 mm (303.1")	■ 6 kW (8 hp)	■ 6-8 bar (87-116 psi)

### CAPACITY

Rows	Pcs. / h (max.)	Dough absorption	Dough / h (max.)	Weight range / pc.
■ 1-5	■ 6,000	■ High dough absorption and pre-proofed doughs *	■ Up to 800 kg (1,760 lb.) dough/h	■ 25 - 200 g (0.06 - 0.44 lb.)

\* depending on recipe & dough

### OPTIONS

- Additional roller knives PANE
- Additional moulding drums PANE
- Passauer oiling station PANE
- Stamping station PANE
- Stamping tool
- Sideway discharge belt SELECTA
- High performance UV sterilization SELECTA
- Bowl tipper PANE KOMBI
- Box tipper PANE KOMBI
- KEMPER KEY access control

## PANE KOMBI 9,000 / 6 ROWS

### TECHNICAL SPECIFICATION

Working width	Line width	Line height	Line length	Power requirement	Compressed air
■ 800 mm (31.5")	■ 1,700 mm (67")	■ 3,350 mm (132")	■ 11,720 mm (461,4")	■ 6 kW (8 hp)	■ 6-8 bar (87-116 psi)

### CAPACITY

Rows	Pcs. / h (max.)	Dough absorption	Dough / h (max.)	Weight range / pc.
■ 1-6	■ 9,000	■ High dough absorption and pre-proofed doughs *	■ Up to 960 kg (2,116 lb.) dough/h	■ 25 - 180 g (0.06 - 0.4 lb.)

\* depending on recipe & dough

### OPTIONS

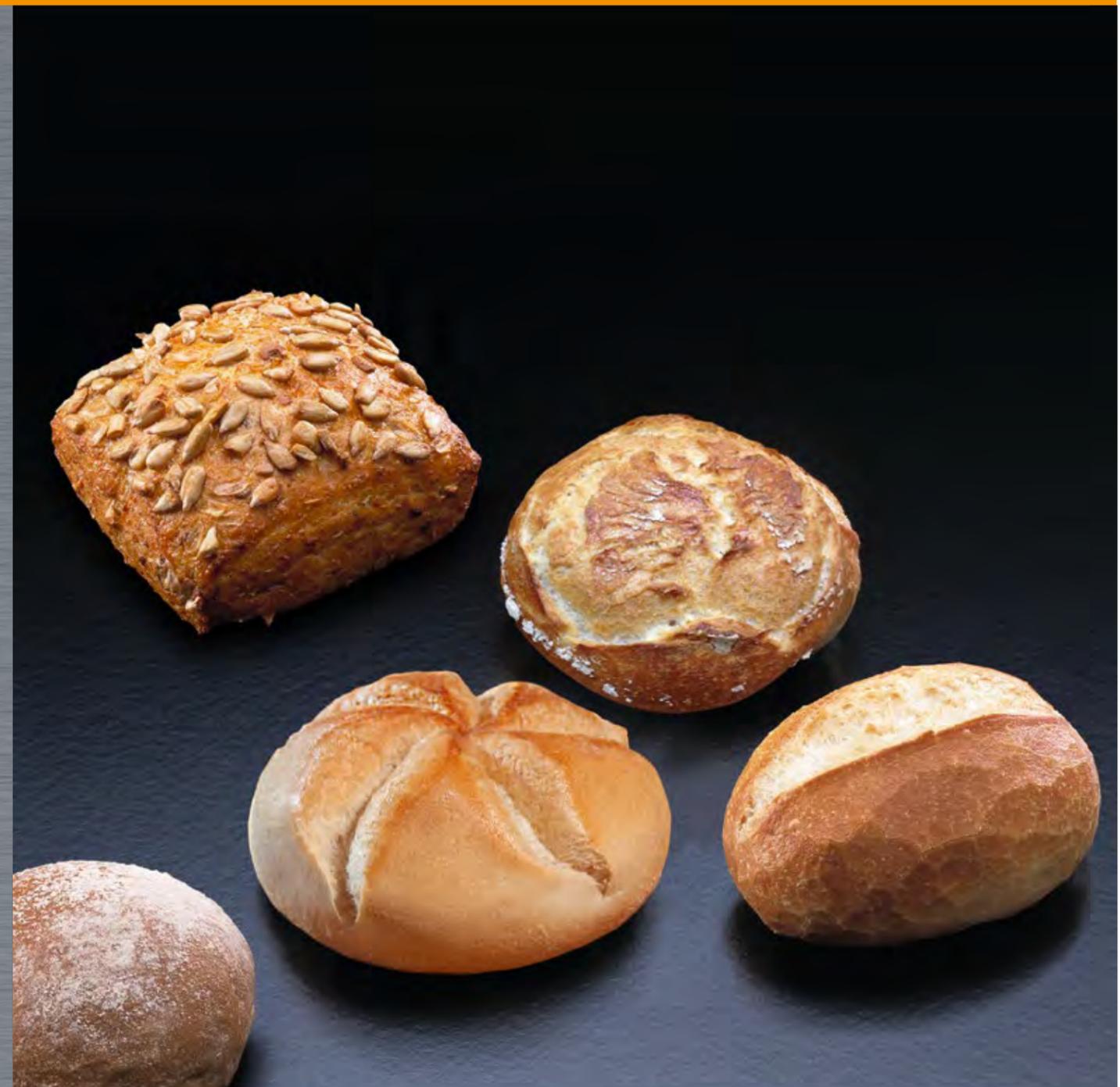
- Additional roller knives PANE
- Additional moulding drums PANE
- Passauer oiling station PANE
- Stamping station PANE
- Stamping tool
- Sideway discharge belt
- High performance UV sterilization
- Stamping module EVOLUTION
- Hygiene station EVOLUTION
- Steam generator EVOLUTION
- Heater EVOLUTION
- Bowl tipper PANE KOMBI
- Box tipper PANE KOMBI
- KEMPER KEY access control

## PRODUCTS

- Slit rolls
- Longmoulded rolls
- Kaiser rolls
- Stamped rolls
- Passauer rose rolls
- Artisan square rolls
- Artisan round rolls

### WP BAKERY GROUP USA

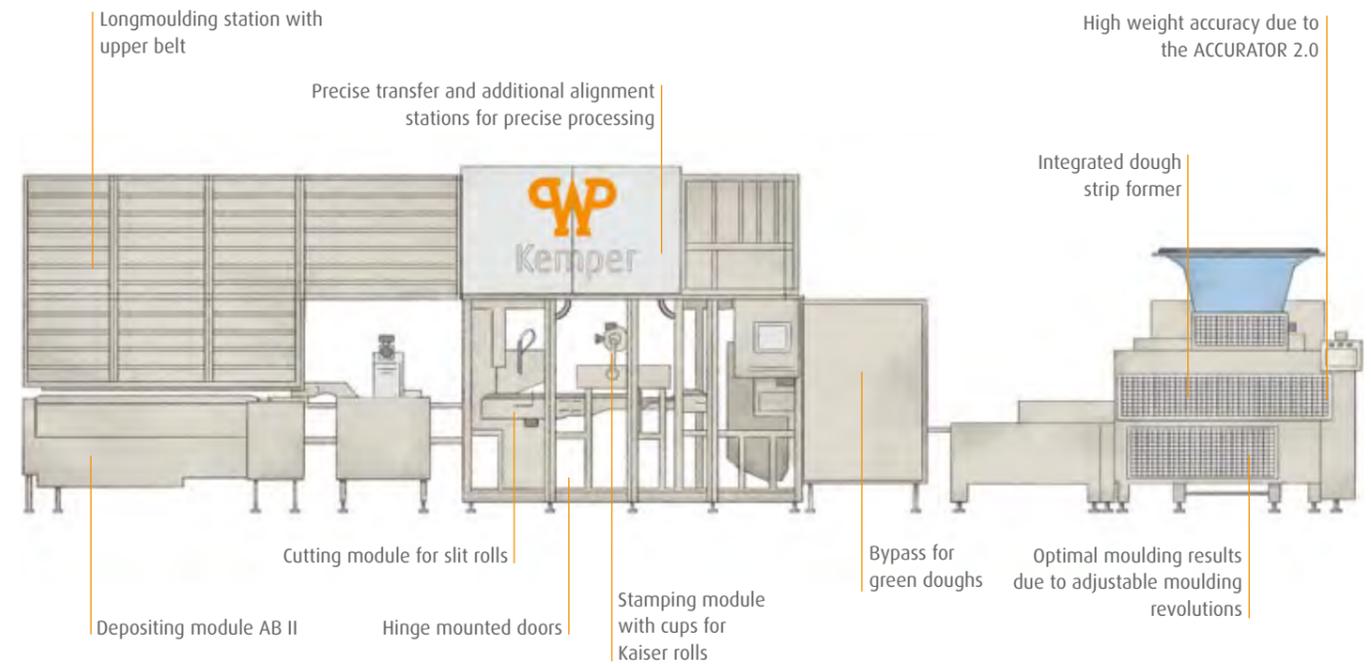
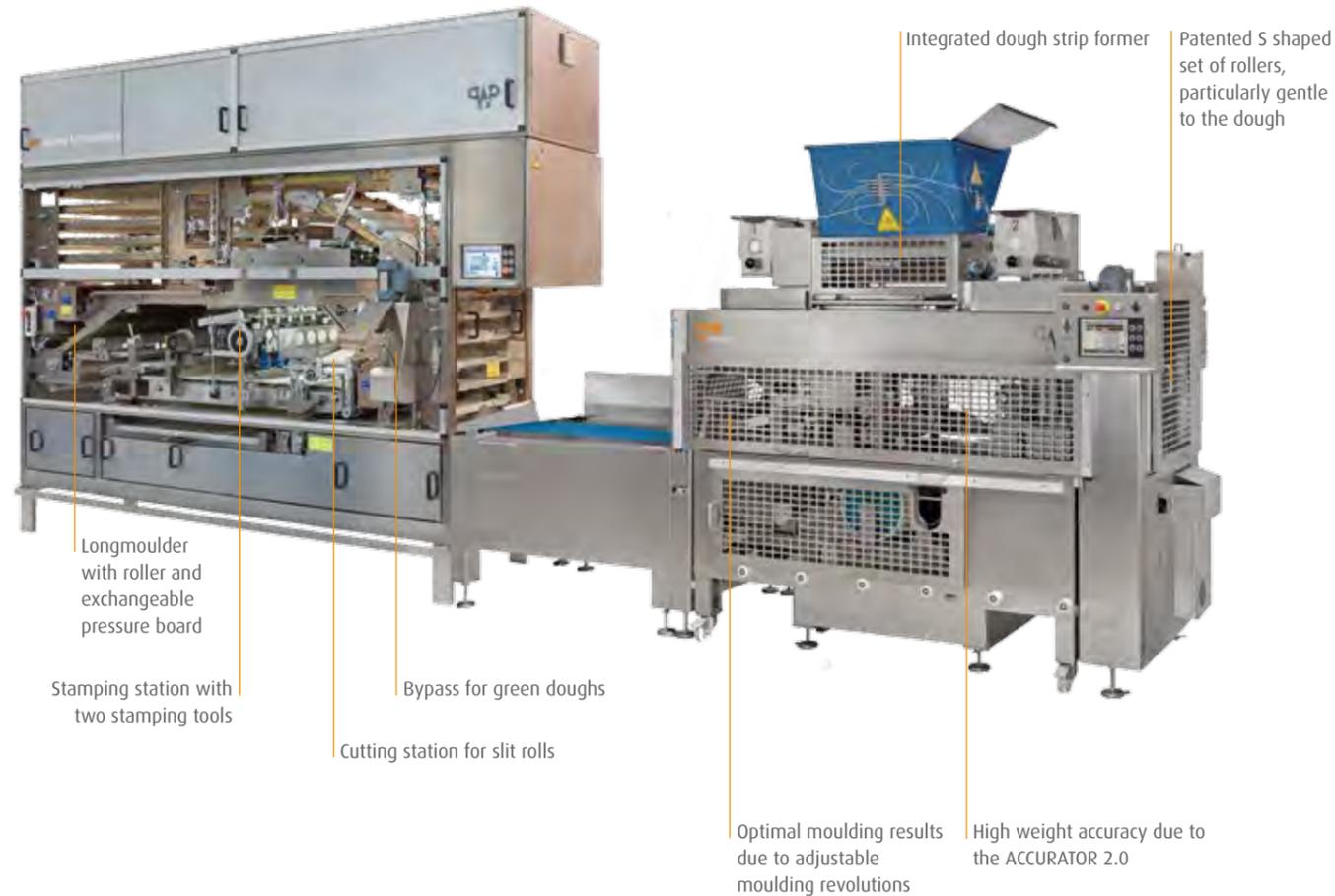
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**PANE KOMBI**  
 for outstanding rolls

## DOUGH PROTECTION AT THE HIGHEST LEVEL

A roll line that is feeded by a dough strip line? That is no mythical creature, but a new combination of a dough strip line and a classic roll line. The PANE KOMBI 6,000 combines the PANE with the SELECTA MODULAR, the PANE KOMBI 9,000 consists of a PANE and an EVOLUTION. Thanks to this combination, classic and artisan rolls can be produced particularly gentle.



## BENEFITS PANE KOMBI 9,000

The use of an EVOLUTION roll line behind the PANE head machine results in further advantages:

- 50% more capacity
- Stamping module with cups can be exchanged / expanded with a stamping module
- Wide opening doors for optimal access
- Expandability of the line due to the modular design of the EVOLUTION
- High availability of the line through the use of low-maintenance chains

## BENEFITS PANE KOMBI 6,000 & 9,000

- Production of classic rolls like slit rolls or Kaiser rolls with an open crumbed structure
- Very gentle dough dividing and moulding
- Production of round, long and square rolls
- Larger product portfolio than with classic roll lines
- Processing of softer doughs than with classic head machines
- Good freshness of the rolls due to soft doughs

