

CHOCOLATE UNIVERSE





CHOCOLATE
STORAGE

GANACHE WORKSTATION : A UNIQUE PRODUCT



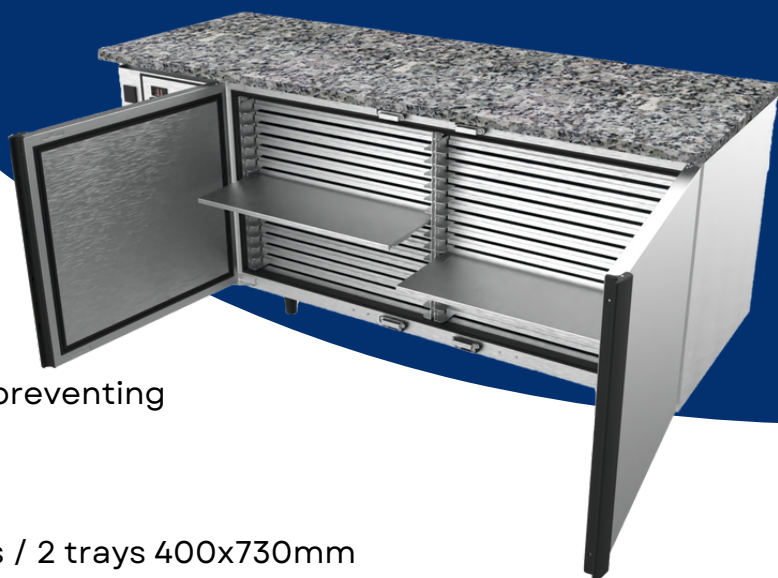
- **OPTIMISED STORAGE CAPACITY**
- Variable layout



- Inside all **STAINLESS STEEL** preventing any risk of corrosion

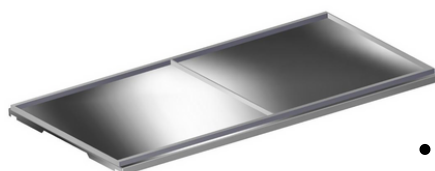


- Maximum capacity: 15 levels / 2 trays 400x730mm per level
- A stainless steel plate with a 2-hole frame 360x360mm (choice of thickness from 8 to 10mm)



**PANEM
BENEFITS**

**GANACHE
STORAGE**



- **OPTIMISED MANAGEMENT**

- temperature: between 15°C and 18°C
- humidity: between 55% and 65%

- **SPECIAL REGULATION «CHOCOLAT»**
- **SAVE TIMES** : the frames are stored directly at the end of the casting process
- Uniform temperature and humidity in the lathe enclosure

CHOCOLATE
STORAGE

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AFNOR Cert. 1411



- Supports 400x600mm
- **INSIDE ADJUSTABLE FROM 20 TO 40 LEVELS**

**CHOCOLATE
STORAGE**

PODIUM



- Suitable for storing finished or semi-finished products
- Inside all **STAINLESS STEEL** and outside in pre-enamelled
- **VENTILATED COLD**

- Sliding bell made of bonded glass
- Heated element around the edge under the belt
- Warm white LED lighting

OUR REFERENCES AND EXTERNAL DIMENSIONS

EQUIPMENTS	SUPPORTS	REFERENCES	CAPACITY	W (mm)	D (mm)	H (mm)
WORKSTATION	400 X 600 MM	BE2DBPVL-GAN	20 SUPPORTS	2120	790	910
CABINET	400 X 600 MM	BE20V	20 SUPPORTS	575	905	2020
	400 X 600 MM	BE40V	40 SUPPORTS	1150	905	2060

EQUIPMENTS	REFERENCES	CAPACITY	W (mm)	D (mm)	H (mm)
CHOCOLATE SHOWCASE	CL2PF3POD-MIX	2 TRAYS	948	980	1097
	CL3PF3POD-MIX	3 TRAYS	1348	980	1097
	CL4PF3POD-MIX	4 TRAYS	1748	980	1097
	CL5PF3POD-MIX	5 TRAYS	2198	980	1097

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