



PANEM
solutions de froids

ROLL IN RACK CABINETS



AFNOR Cert. 14111

RETARDER-
PROVING

RETARDER- PROVING PROCESS

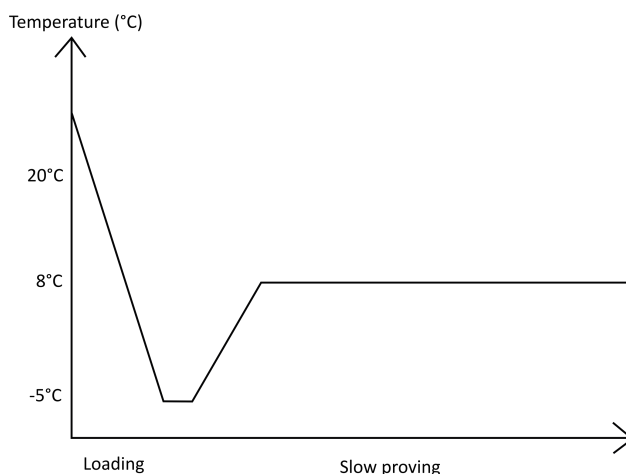
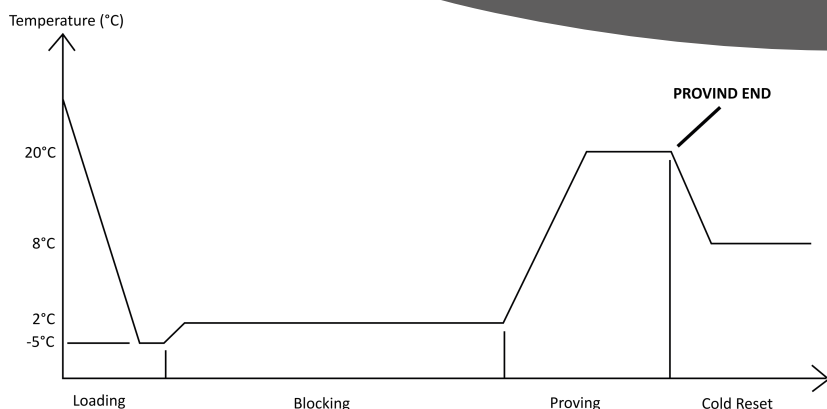
DELAYED PROVING

A delayed proofing device allows proofing to be blocked or slowed down for a predefined time, then the dough is left to ferment at a precise temperature.

The complete cycle comprises several stages: loading the dough, the blocking phase, fermentation, and a return to cold (Stop Pousse). These stages are automatically adjusted according to the desired end time and the programmed durations for the loading and proofing phases.

SLOW PROVING

The cycle comprises two stages: loading and fermentation. They follow one another without any notion of duration.



RETARDER-
PROVING

THE PANEM ASSETS

PANEM INNOVATION

N°FR1913483

inpi



- **378 BAGUETTES: BEST CAPACITY ON THE MARKET**
- 1 rack for supports 600x800/900mm
- 21 supports with space between support of 60mm



- Serial **TROPICALIZED** condensing unit
- **OPTIMIZED** door sealing



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



- Possibility of “**COLD RESET**”
- **SHEATHED RACK** ensures even growth and avoids the risk of crusting



OUR REFERENCES AND EXTERNAL DIMENSIONS

SUPPORTS	REFERENCES	CAPACITY	W (mm)	D (mm)	H (mm)	INLET (mm)
600 x 800 mm	AP1X1B1	1 rack of 21 supports	775	1200	2160	600
	AP1X1B1PAN	1 rack of 21 supports	775	1200	2160	600

PANEM INTERNATIONAL SAS
ZA - 34 Allée des Grands Champs
79260 LA CRECHE
00 33 5 49 25 50 04
www.panem.fr
panem@panem.fr



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