



Economical, universal and simple:

Compact Panning Machine

How does your production become more efficient? With automatic panning.

Panning products manually onto baking sheets is very personnel-intensive and costly. With the Compact Panning Machine, you significantly lower your manufacturing costs: it is now possible for one person alone to pan the entire production. Sensors guarantee

a reliable process and precisely timed panning of products onto the baking sheets. The panning machine is very compact and is compatible with all common make-up lines.



Profit from the many advantages of the Compact Panning Machine

Compact and flexible

- Compact design
- Suitable for bakeries with limited space available
- Sheet feeding can be selected from the left, from the right or from the end of the machine
- Can be moved on wheels
- Compatible with all common make-up lines

A reliable and gentle process

- Automatic reliable panning
- Horizontal sensors monitor the panning to ensure a reliable process
- Adjustable drop height for products of different heights
- Pastries are not deformed during panning

Versatile

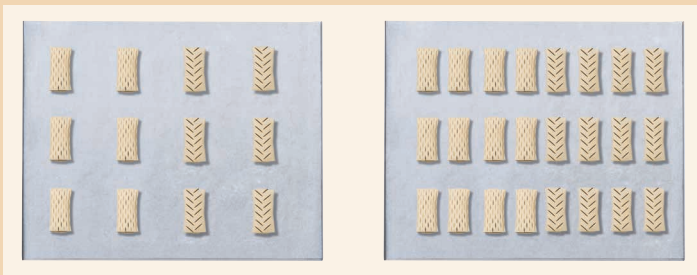
- Pizza, vol-au-vents, ciabatta, seeded rolls, strudels, nut and sausage rolls, chocolate rolls, filled turnovers and many more
- Different product sizes
- Thick and thin pastries
- Automatic stacking of multi-layer products (mille-feuilles)
- Repeat positioning passes allow maximum utilisation of available space on each baking tray
- Tilting belt on the infeed for automatic panning of rolls and butterflies (optional)

Simple operation

- High degree of operator friendliness
- Easily comprehensible operating elements
- Clearly legible scales
- Easily adjustable extraction length and drop height

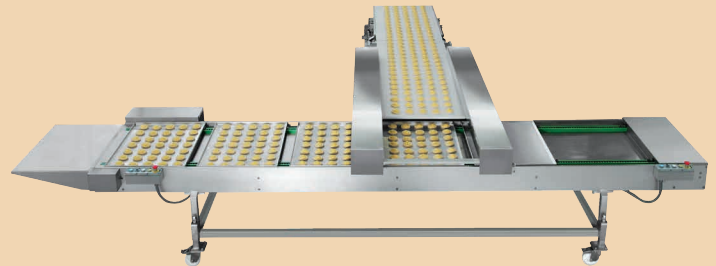
Easy to clean

- Fast cleaning
- Smooth surfaces made of stainless steel
- No corners where dirt can collect
- Concealed motors and wiring
- Quick-release belt



Optimum loading for baking

Maximum loading for freezing



Space-saving for deep-frozen products

For deep-frozen products, the baking sheets can be loaded to their maximum by shifting them to one side. This enables you to fully exploit your freezing space.

Increased automation

Automatic sheet feeding can be added to boost the Compact Panning Machine's output by up to 50%.



Technical data

Compact Panning Machine	ZPMA601	ZPMA612	ZPMA811
Pannable products			
• Length	60 – 300 mm	60 – 300 mm	60 – 300 mm
• Height	max. 34 mm	max. 40 mm	max. 40 mm
Speed of conveyor belt	0.8 to 10 m/min	0.8 to 10 m/min	0.8 to 10 m/min
Extraction length	260 – 800 mm	260 – 1000 mm	260 – 1000 mm
Sheet size, width x length	max. 600 x 800 mm	max. 600 x 1000 mm	max. 850 x 1000 mm
Hourly output (number of baking sheets)	300 – 360/h	300 – 360/h	300 – 360/h
Dimensions (W x H x L)			
• Short infeed belt	905 x 981 x 2024 mm	925 x 981 x 2339 mm	1170 x 981 x 2339 mm
• Long infeed belt	905 x 981 x 3194 mm	925 x 981 x 3509 mm	1170 x 981 x 3509 mm
Height of conveyor belt	915 mm	915 mm	915 mm
Width of conveyor belt	610 mm	610 mm	850 mm
Control voltage	24 V DC	24 V DC	24 V DC
Rated power	1.5 kVA / 0.78 kW	1.5 kVA / 0.78 kW	1.5 kVA / 0.78 kW
Supply voltage	3 x 200 – 480 V, 50/60 Hz	3 x 200 – 480 V, 50/60 Hz	3 x 200 – 480 V, 50/60 Hz
Weight			
• With short infeed belt	285 kg	295 kg	340 kg
• With long infeed belt	305 kg	315 kg	360 kg

The right to make changes of a technical nature is reserved. The technical safety and type-specific instructions in the operating manual must be complied with. Prohibition, information and warning signs on the machines are to be complied with in accordance with the operating manual.

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Dough-how & more.

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