



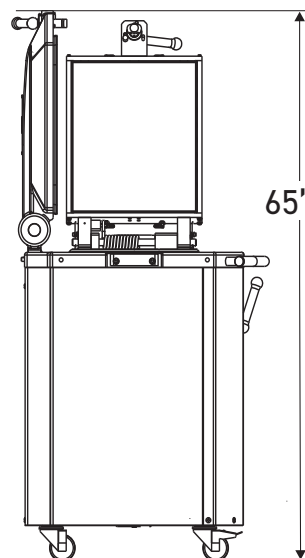
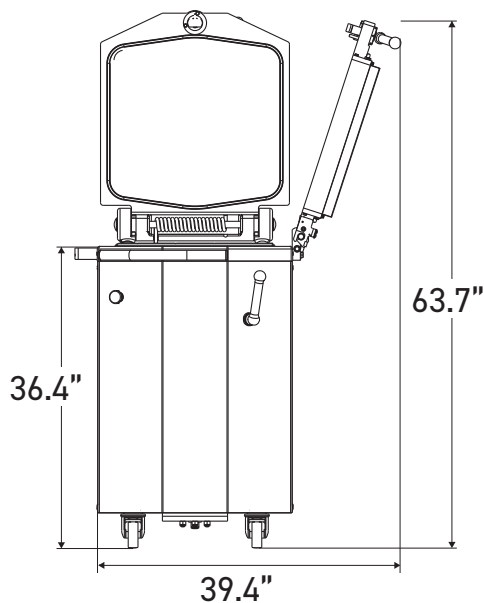
Paniform

Divider-moulder

- ✓ Fully automatic pressing and dividing cycle
- ✓ Fast, efficient operation
- ✓ Adjustable pressure settings
- ✓ Choice between half and full tank
- ✓ Automatic grid locking system



Side frame included. Sold without grid





Fullmatic

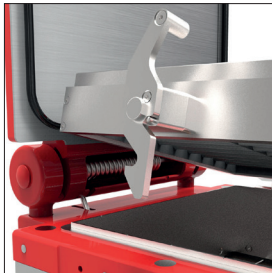
Pressure setting time
To get the best dividing without de-gassing the dough.

Packing or cutting automatic cycle

Choice between full or half-full tank
To optimize the dough volume.



Flour splash prevention system
Prevents flour dispersal.

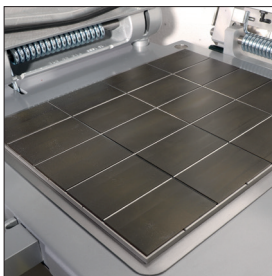


Easylock

Automatic grid support locking system
You just close the grid and it's locked.
Press the hook and the grid opens.



Adjustable pressure
Prevents de-gassing of the different types of dough.



Easy Clean treatment of the cast iron head
This extremely tough treatment is impregnated into the material; its exceptional non-stick qualities improve over time.



Stainless steel tank and knives
Includes automatic retraction for easy maintenance.



click&cut!

Quick and ergonomic grid changing system.



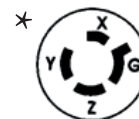
Left or right side grid storage

The grids catalogue offers more than 100 different grids. The choice is yours!

FEATURES

Dimensions of tanks (L x W x H) in in	18.1" x 15.2" x 4.9"
Dimensions of heads (L x W) in in	4.5" x 2.9"
Min/max weight of dough pieces in oz	5.3 / 33.5
Tank capacity in lbs	41.9
Pressure plate	•
Automatic knife retraction	•
Flour splash prevention system	•
Supplied with a grid frame	•
Motor power in kW	1.8
Type of motor	3ph/208V/60Hz/11A
Plug Configuration	NEMA L15-20P*
Net weight in lbs (including frame)	628.3
Fullmatic	•
Easylock	•

PANIFORM



L15-20P

* Plug Configuration
• NEMA L15-20P

OPTIONS

Left or right side grid storage

