

# NEW

## PANIFORM StressControl

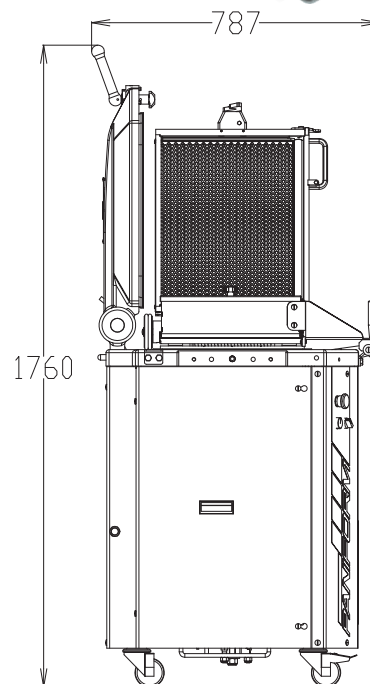
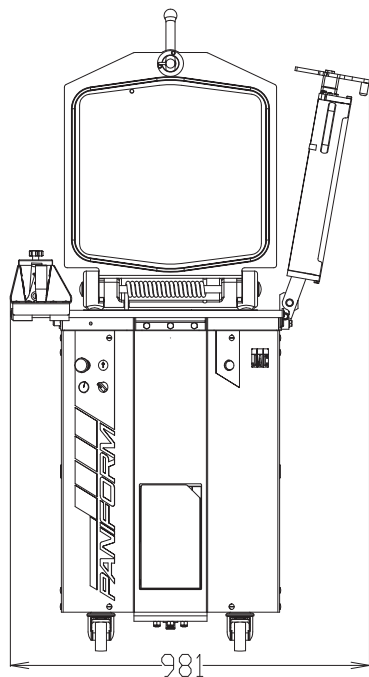
Automatic divider-moulder

- ✓ Built-in flour dispenser
- ✓ Managing tamping pressure and time
- ✓ Automatic tamping and cutting cycle
- ✓ Automatic dough decomposition cycle
- ✓ Automatic raising of dough pieces on opening cover or grid
- ✓ Automatic grid holder fastening system

In-tank dividing up to 900 pieces/hour

Dividing-moulding up to 3000 pieces/hour\*

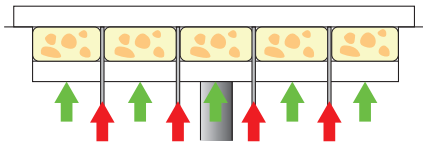
\*depending on the type of grid used



# StressControl

**NEW**

For better degassing management. Differentiated **cutting pressure** and **tamping pressure**.



**click & cut!**

Quick and ergonomic grid changing system



## Easyflour

Easyflour patented built-in flour dispenser  
Flours the tank in a single linear movement



**Easy Clean**  
technology

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



## Fullmatic

Stress Control system, differentiated tamping and cutting pressure.

**Managing tamping pressure and time**  
Achieves optimum tamping without degassing the dough.

Automatic tamping and cutting cycle

Automatic raising of dough pieces and tank knife cleaning mode



**Pressure setting**  
So as not to stress the dough



## Easylock

Automatic grid holder locking system  
On closing, the grid holder locks automatically and starts the automatic dividing cycle.



**Stainless-steel bodywork, tank and knives**  
Includes automatic blade retraction for easy maintenance.

### SPECIFICATIONS

Tank dimensions (LxWxH) in mm	460 x 387 x 125
Dimensions of pressing plates (L x W) in mm	115 x 75
Min/max weight of dough pieces in grams	150/950
Tank capacity in kg	19
Min / max weight in grams in 10-division position	300/1,900
Motor power rating in kW	1.5
Net weight in kg (including frame)	285
<b>Easyflour</b>	•
<b>Fullmatic</b>	•
<b>Easylock</b>	•
<b>click &amp; cut!</b>	•
<b>Easy Clean</b>	•
Managing tamping pressure and time	•
Automatic dough decompression cycle	•
Automatic knife retraction	•
Tank knife cleaning mode	•
Flour anti-splatter and recovery system	•
Stainless-steel bodywork, tank and knives	•

### CHOICES

Motor type	230 V Three-phase 400 V Three-phase
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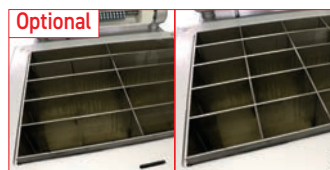
### OPTIONS

10 / 20 divisions	•
Right or left-hand side grid storage	•
Half-grid pressure plate	•
Motor type: 230-380 V three-phase 60 Hz	•
Wooden crate packaging (net price)	•
Training, 2 days (net price)*	•



Optional

Left and/or right-hand side grid storage



Optional

**10 / 20 divisions**  
Allows working in  
10 divisions (230 mm x 75 mm)  
or 20 divisions (115 mm x 75 mm).



**The moulder grid catalogue lists over 100 different grids: the choice is yours!**