

# Dough Handling

Artisan bread system

Panéotrad



## Description

The Panéotrad Artisan bread system combines the work of a divider and a moulder, avoids waiting, shortens preparation time and which, above all, gives constant high quality 'Pain de tradition', a spectacular result.

Invented by a French baker & miller this machine will have the same impact on bakeries as the invention of the controlled fermentation as it ensures a high quality product while simplifying the bakers life.

Panéotrad eliminates the need for second fermentation. It ends the work of the divider and it is no longer necessary to manipulate individual dough pieces one by one. There is no need for a resting cabinet or a moulder and making fine adjustments to the dough pieces by hand is no longer necessary.

The Panéotrad allows the craft baker to produce artisan quality bread. The dough is treated gently to avoid stressing or degassing and the finished bread is crusty on the outside and the soft inside has the irregular texture that all Artisan bakers strive to achieve.

The Panéotrad allows the craft baker to enjoy his work because he can be assured of the constant quality of the dough. It will make a big contribution to making the craft more attractive, especially to younger people. On an economic level tests have shown that production time is reduced by at least 25%, making the business more profitable and productive.

## Machine Reference

Reference	Model
FG438	Panéotrad Artisan bread system

**Dimensions:**

Height:	1815mm
Width:	1150mm
Depth:	820mm
Depth (door open):	1630mm
Power:	3 phase; 220/240 Volt; 50Hz; 16 Amp; 1 kW.
Weight:	290kg

**Capacity:**

Dividing head	Pieces	Minimum weight	Maximum weight
400	10	250g	550g
600	6	400g	900g
600	8	300g	700g
400	15	150g	450g

More combinations are available, please call our sales department for more information.



**MONO Equipment** • Swansea West Industrial Park • Queensway • SA5 4EB • UK.  
 Tel: 01792 564000 (Sales) • +44 1792 564004 (International Sales)  
 01792 561234 (Switchboard) • Fax: 01792 561016  
 E-mail: sales@monoequip.com • [www.monoequip.com](http://www.monoequip.com)