

PANEM RETARDER PROVERS

Patented 'Air Flow' System

Panem uses the patented 'double wall' design to create a world-class unique non-direct air circulation system. This produces an even proving finish from the top tray to the bottom tray. The unique airflow system will not form any skin on the product, as there is no air directed on to the product. The Panem design fans gently push the air down, while warm air rises naturally, forming a gentle even airflow. (Refer to the airflow circulation drawing)

Other retarder prover designs use direct airflow. This produces a much hotter temperature at the top of the unit and results in uneven proving, skinning on the product and restricting product from proving. The fan speed in other units runs faster and produces uneven results.

'Cold Technology'

Panem use larger evaporators with a larger surface area (high exchange surface) and a lower fan speed which works more efficiently. The gentle low speed and unique non direct air circulation preserves the product to the highest level by not drawing out moisture and no skin forming on the product.

Other retarder prover designs use much smaller evaporators with direct airflow. Having a small exchange surface they must run higher speed fans. High-speed direct airflow results in moisture loss and skin formation with your products.

Panem units operate efficiently due to the Cold Technology and the mini boiler that boils enough water at a time sufficient to produce the right amount of steam. The heaters are adjustable giving the maximum control.

Panem Control Boards are highly accurate since they read data from two different sensors. One sensor monitors temperature whilst the second sensor monitors humidity. Other designs will only read from one sensor. A separate mini-boiler generates humidity, while the heaters generate the heat. The Control board uses a back up battery to safely retain your settings in the event of power failure. The lithium battery protects your initial programmes and comes with a 10 year warranty.

Patented 'Cold Reset' Function

Cold Reset is a Blocking mode that prevents over proving. When the Panem unit reaches the end of the proving cycle and is not switched over to manual (for example if you are not present at the time) the Panem unit will automatically lower temperature to prevent overproving.

Durable Construction

The Panem roll-in rack units are constructed of stainless steel panels. The units are easily relocatable due to the plastic floor channels and the simple assembly techniques incorporated into the design. Panels are 50mm thick, made using foam, with the density of 35 kg/M3. Bongard units in comparison are 40/42 kg/M3. Lowering density improves the insulation property of the unit.

High density rubber is used in all doorframes to ensure a positive air seal at all times.

Protection bars on the doors and on the inside wall of Panem units prevent racks being pushed against the walls of the units, or any damage.

Testimony to Quality

The Panem reputation for quality is internationally recognised. Regardless of business industry, all business owners recognise that paying more for a quality product that will yield its return through reliable and operating longevity, is worth the investment!

For example, In Australia Panem units are still operating optimally and are over 10 years of age. In this time, other units from different manufacturers have been installed and replaced, while the original Panem units are still running.

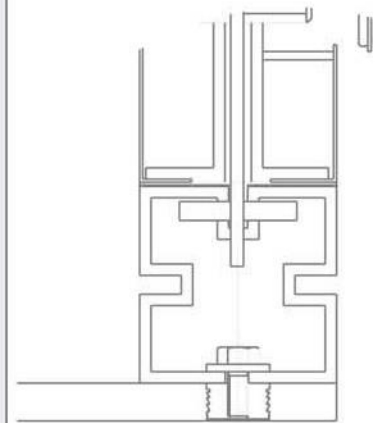
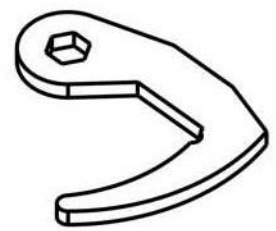
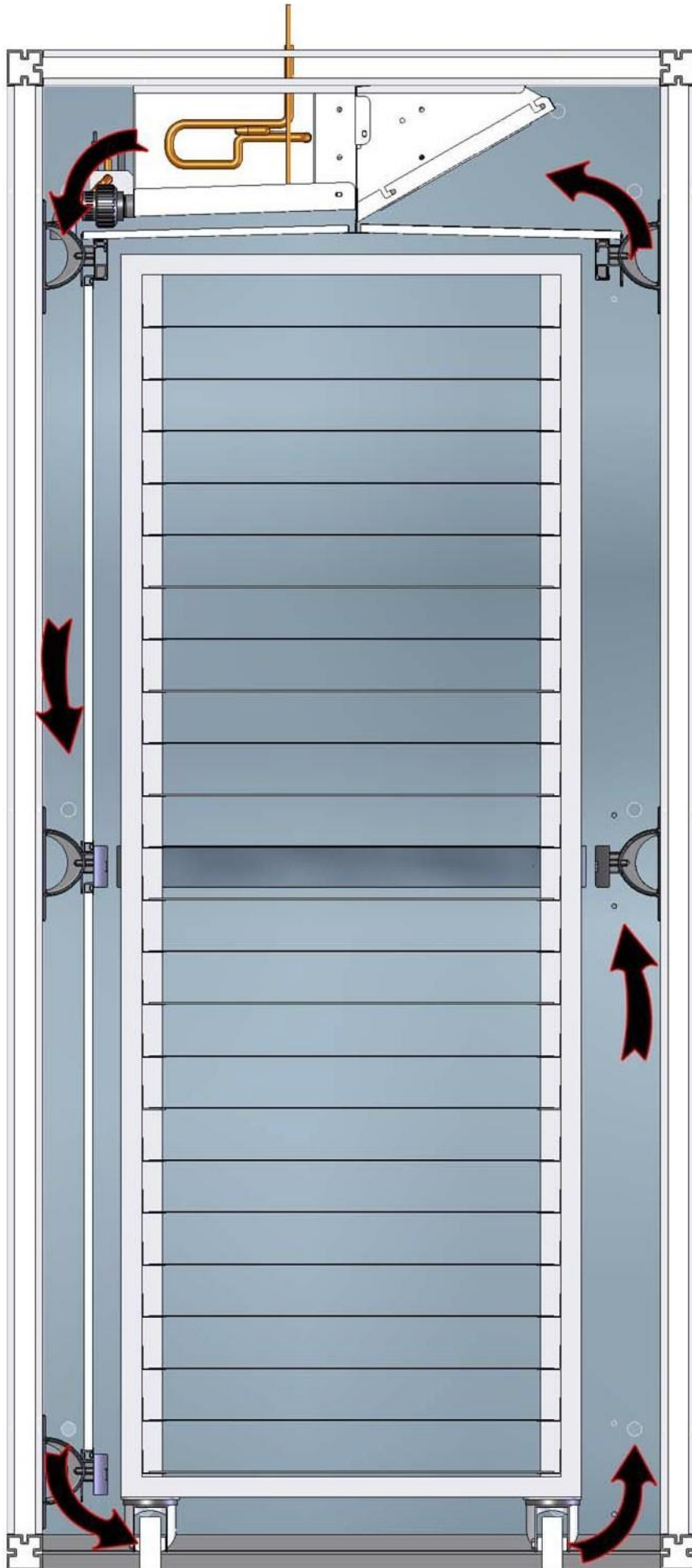
The stainless-steel construction of the Panem units produce a longer operating life. A major manufacture in Melbourne replaced their French colour bond panelled retarder provers within 5 years of purchase, due to the poor quality of the construction and components used.

Bread Top Bakery Stores previously used another manufacturer prior to switching to Panem. Since they were not achieving the results and quality they desired, they made the switch to Panem. Panem has provided quality and consistency of proving they required from the beginning.

Service & Support

After sales service is supported by approved technicians through the direction of Creative Ingredients Pty Ltd, who carry a range of spare parts and programming assistance.

The Panem company is backed by over 30 years specialist experience in retarding and proving. Panem are the founders of the system and patent for 'double wall' and 'indirect air-circulation' systems. Here in Australia, we have the advantage of the personalised support of Panem representatives that regularly visit us throughout the year.



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-GENERAL WORKING OF THE EQUIPMENT

An equipment for retarding proving blocks or delays the proving of the paste during a programmed time, and it allows to proving it to an accurate temperature..

The equipment can be used according to 2 different ways:

◆ **Automatic operation (Delayed proving):** The cycle takes place according to the time of end of proving, and the duration of Blast Chill and Proving.

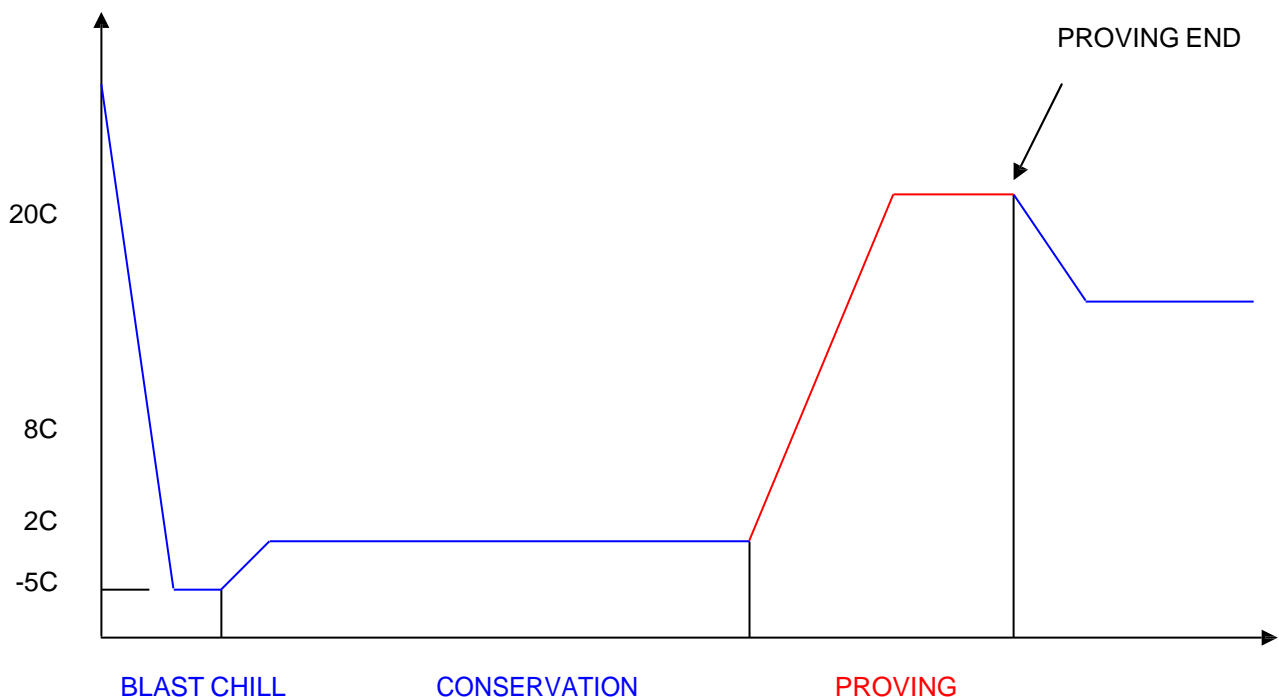
◆ **Manual operation (Direct Proving):** Equipment is running as a stove.

1-1-RUNNING ON DELAYED PROVING CYCLE

In automatic operation, the working of your equipment is divided into 4 phases:

- **Blast Chill stage** : During loading of the machine, it allows a quick blocking of the paste by help of a low temperature (-5°C). The appropriate duration of this stage is **2H maximum**. Ideally, start the cycle 45 to 60 mn before beginning of loading.
- **Conservation stage**: Blocking in cold of the paste to prevent proving reaction to start.
This temperature is advised to +2°C to +4°C.
- **Proving stage** : Proving of the paste before the baking.
Temperature advised to 20°C.
Option: Possibility of moistening by boiler and hygostat.
- **Cold Reset stage**: At the end of the proving time, the paste is automatically cooled to a set temperature (temperature: 8°C advised)

TEMPERATURE



If you don't need a Blast Chill stage, you just have to set the Blast Chill duration to 00H00 (Refer to PANEM manual for the setting explanation). If you don't want a Cold Reset stage after Proving, you just have to set the same temperature in Cold Reset and Proving stages.