

INLINE VACUUM DEPANNER

Designed to automatically de-pan breads, buns/rolls and other bakery foods.

- Unique high-efficiency blower is on a variable frequency drive, allowing for better control and reducing energy wasted.
- Easy operation with pressure, flowrate and position adjustable air jets, recipe-driven HMI and no further manual adjustment.
- Hygienic Design is made according to sanitary good practices, with sloping-angle design and a removable bin.

DIMENSIONS

- 119" x 58.25" or 68.25" or 74.25" structure footprint with a 80" structure height
- Weight: ≈5500 lb
- Standard input top of belt of 45" for pan conveyors

CAPACITY

• 50fpm

MECHANICAL FEATURES

- Heavy duty stainless steel sanitary design with uncompromised embedded safety enclosure. Meets or surpasses industry standards.
- Large lexan see-through window doors for easy inspection and quick intervention when needed.
- Reputable main component brands: SEW gearmotors, Duff-Norton electrical actuators, Rexfab custom impeller.

CONTROL FEATURES

- In-shop pre-wired and pre-tested for smooth and quick installation and start-up.
- Remote control panel A/C cooled and detailed drawings and identification for easy troubleshooting.
- Allen Bradley main control components and user-friendly touch-screen HMI.

INSTALLATION REQUIREMENTS

- 480V/3ph/60Hz power drop required
- Between 20 CFM and 60 CFM @ 60 PSI compressed air drop
- Ethernet communication cable required for warranty and remote support

AVAILABLE OPTIONS

- Delidder
- Remote Cyclone
- Accumulation a metering conveyor at infeed
- Fully recipe driven
- Adjustable side guide

SOLUTIONS

- Labor Reduction: Quick change over. No full-time operator is needed. Usually operated by the oven operator.
- Safety: Two-zone safety enclosure for operator safety without compromising production.
- Energy Savings: Pan detection allowed for stand-by mode to reduce energy waste and sound level.
- Maintenance: Easily removable safety guardings for easy maintenance.
- Operator Friendly: Pan matrix factory programmed among customer recipes specifications.
- Installation & Operation: Shipped in one part for easy installation.

