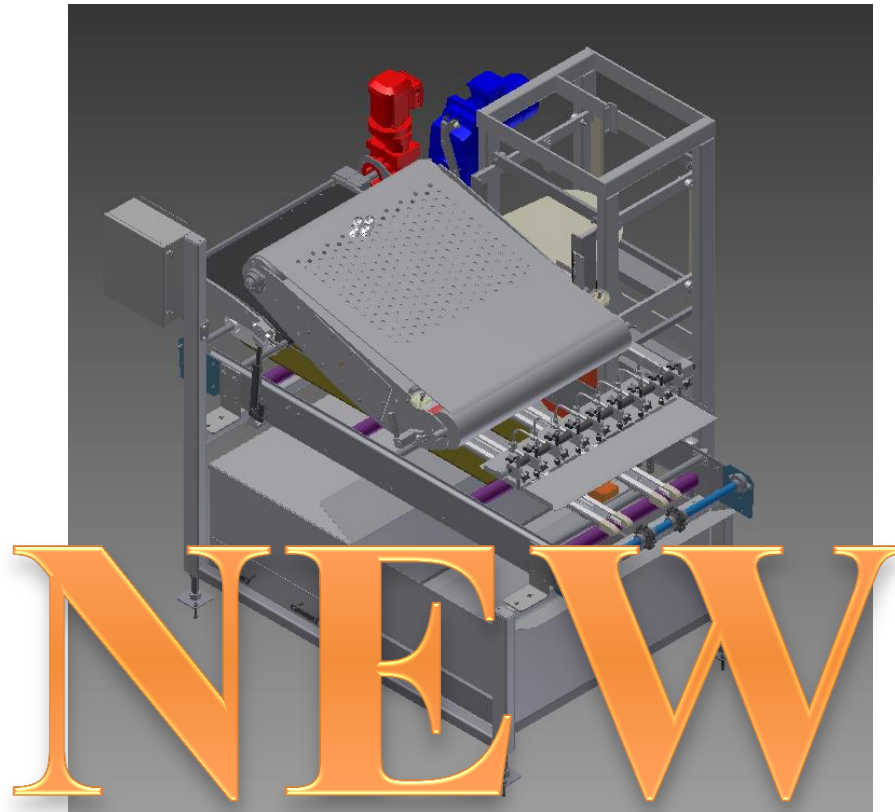


Bread & Bun Depanner

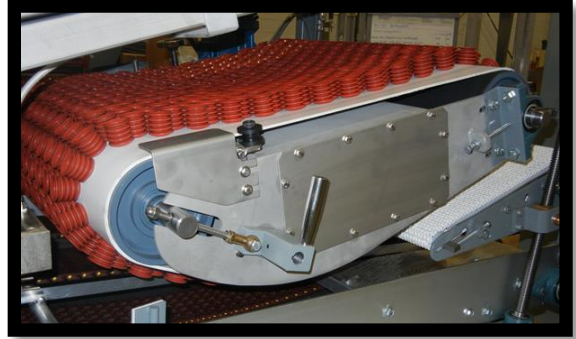


- Completely new bread or bun depanner designed to make your depanning effortless.
- Based on a proven design that has evolved over decades of bakery experience.
- A smaller footprint that can fit into existing lines or be easily incorporated into new lines.
- Prewired for near plug and play installation.
- Sanitary design, simple operation, gentle product handling.

Product Information

Features and Benefits:

- Specially-profiled vacuum chamber for gentle product handling
- Recipe control of conveyor speeds
- Powered vacuum head height adjustment
- Easy handwheel adjustments.
- Simple, operator friendly HMI control screens
- Cantilevered head for easy operator-side vacuum belt removal.
- Remote vacuum blower for lower noise.
- Open access design to facilitate inspection, maintenance and sanitation.
- Minimal horizontal surfaces to reduce collection of debris.



Available Options:

- Jet Air separator to loosen products is mounted to vacuum head
- Catch trough and dump pan for collection and containment of toppings.
- Air blast cup cleaner with automatic cycling.
- Front and rear safety light curtains.
- Seed separation system in a compact footprint.
- Magnetic delidder with robust long-life belt
- Metering Conveyor with independent drive (VFD)
- Sound Enclosure for blower to achieve low noise operation (90 dB or less)
- Seed separator integrated into depanner frame.
- Vacuum chamber width damper
- Recipe driven automatic change-over of settings.
- Stainless steel frame
- CE Compliant