



PANSYSTEM

Bakery Equipments



01-02

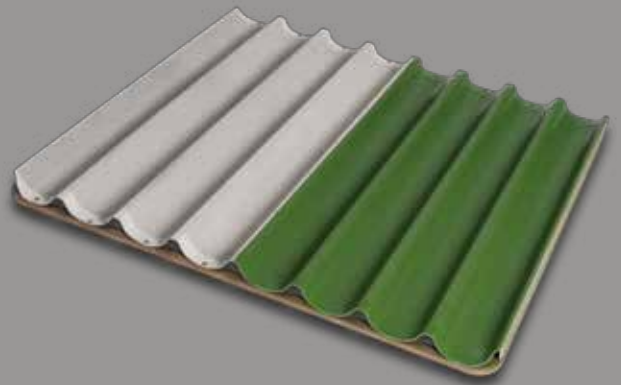
Baguette trays - Robust design for rack ovens - Rounded Channels - Open side

03

Baguette trays for Industrial Lines - Robust and precision engineered trays, industry compatible and customized to product and plant requirements - For automatic line applications of a bread range of manufactures such as Gouet, Gostol, Mecatherm, Rademaker and others

04-05-06

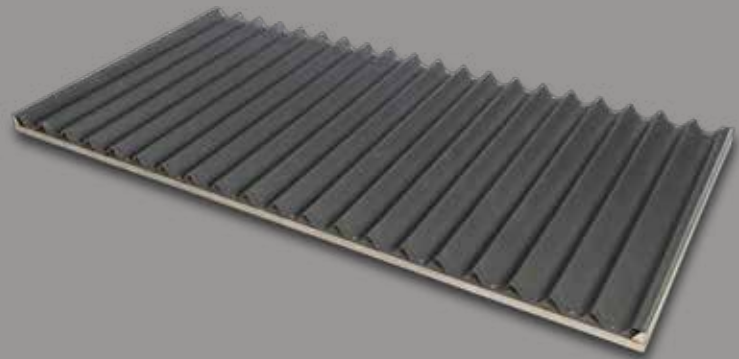
Tin set sample samples for sliced bread - Standard tin set forms the base for customization - Robust and precision engineered tin sets



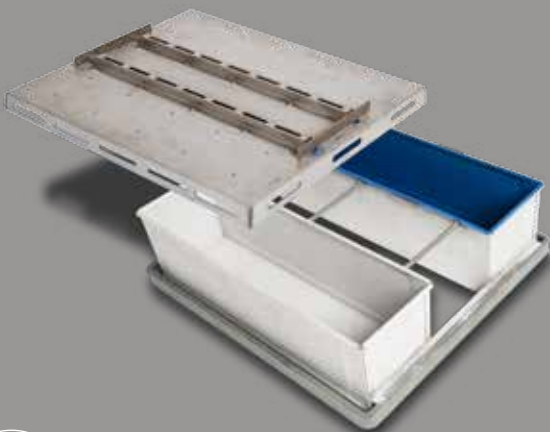
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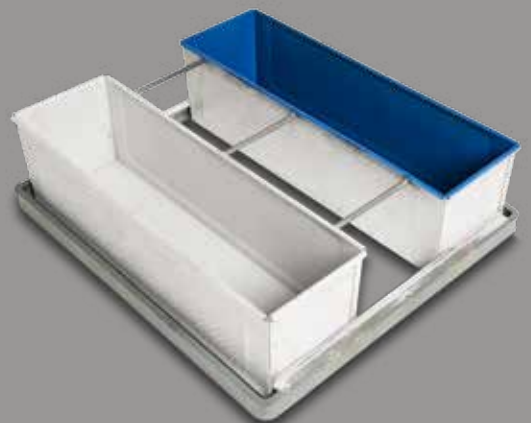
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06

07-08-09 2-3-4 rim baking trays - Robust, stackable 1,5 mm or 2,00 in alluminium alloy - Either long or short sides angled

10 Aluminized mild steel for croissant, mini croissant tray - Frame design according to automatic line specifications - Flat stainless steel frame

11 Mobile oven racks - Robust welded design with stable bottom plate and roof plate construction as well as welded handles



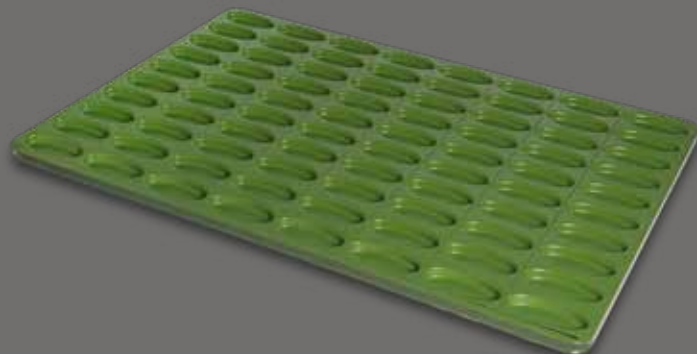
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09



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12-13 Mobile racks

14 Transportroller for Euro 600x400 mm load capacity kg 250

15 Rubber wheels to use into oven diam 100

16 Thermoplastic wheels to use into oven diam 100



12



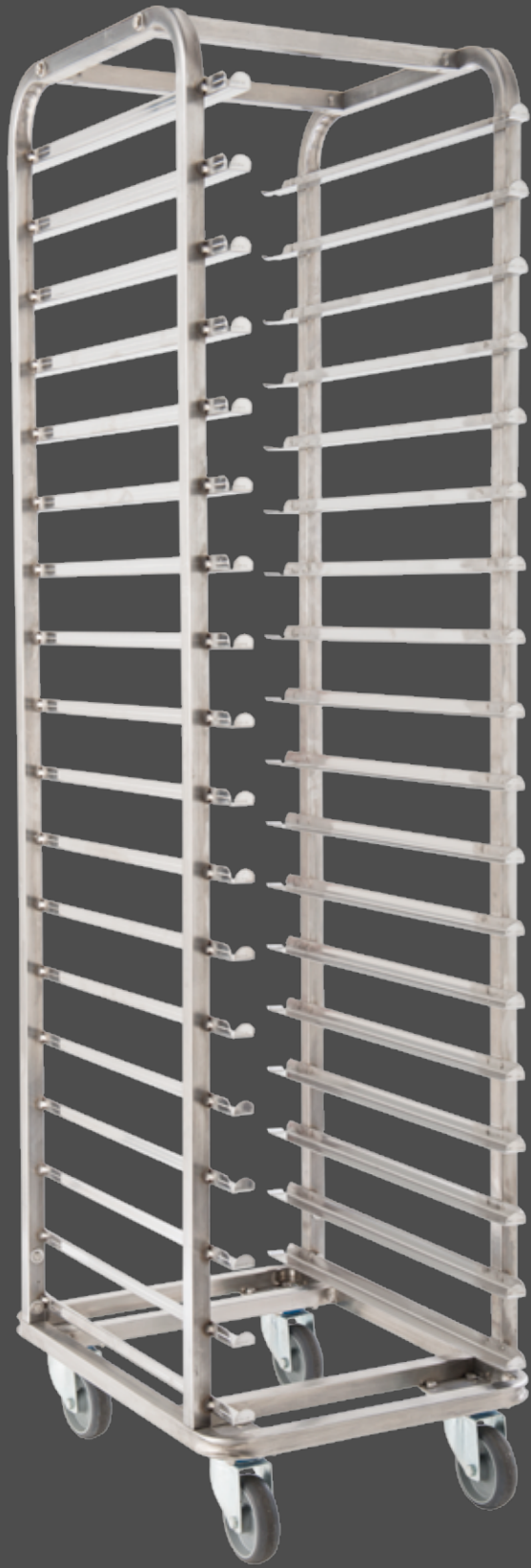
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