



## PAN INVERTER CLEANER

The most efficient solution to clean bun and bread pans. Pans are inverted upside-down to unload, by gravity, loaves of bread and loose toppings in pans. A powerful sweeper then cleans dry debris and leftover products in pan before recirculation or storage.

- Upside down cleaning improves performance greatly and allows longer pan life cycle.
- Having the capacity to exit pan upside down allows bakery to directly stack pans upside down without needing a pan turner.
- The second exit conveyor eliminates the need for a additional switch between recirculation and stacking.

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## DIMENSIONS

- EW 128" or 184" x 47.38" structure footprint and HW 148" or 184" x 61.38" structure footprint with a 82" structure height
- Weight: ≈7500 lb
- Standard input and output top of belt of 52.25" TOB pan conveyors elevation

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## CAPACITY

- EW 25 CPM of 39" of pan or 19 CPM of 69" of pan and HW 19 CPM of 49" of pan or 17 CPM of 69" of pan

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## MECHANICAL FEATURES

- Heavy duty stainless steel sanitary design with uncompromised embedded safety enclosure meets or surpasses industry standards.
- Sloping-angle design to improve sanitation and large Lexan see-through window doors for easy inspection.
- Reputable main components brands: SEW gearmotors, Allen Bradley servomotors, SMC pneumatique components.

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## 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.

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## INSTALLATION REQUIREMENTS

- 480V/3ph/60Hz 60A Power drop required
- 1 CFM @ 60 PSI compressed air drop
- Ethernet communication cable required for warranty and remote support

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## AVAILABLE OPTIONS

- Additional upside down exit conveyor
- Mezzanine structure to raise PIC to pan return height
- Extended turntable for higher rate
- Adjustable side guide

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## SOLUTIONS

- **Labor Reduction:** Quick change over. No full time operator is needed.
- **Quality Assurance:** Longer pan life with improved cleaning. Guaranteed no debris is left in the pan.
- **Safety:** Two-zone safety zone for operator safety without compromising production, allowing to remove bin during production.
- **Maintenance:** Easily removable safety guardings for easy maintenance.
- **Operator Friendly:** Pan matrix factory programmed among customer recipes specifications.
- **Installation & Operation:** Available with mezzanie to raise up to pan return line height.







