



Paneton Bakery Case Study

The first French bakery in New Zealand to produce a top quality, pure butter croissant, raw and frozen for customers to proof and bake in their own homes, Paneton Bakery is at the forefront of innovation and leads the market for premium quality pastry and bread products.

With their bakery operating 24 hours a day, and demand for supply of their frozen croissants increasing, Paneton Bakery have recently installed the Irinox Bakery Day System from SKOPE. This is only one of a dozen of its size installed worldwide and has transformed their baking capacity.

Whilst the system was originally developed for bread, owner Dominique Colombie and his team have found it equally efficient for pastry products. The system was developed to proof yeast products under cold fermentation, increase the flavour profile and reduce certain additives, making it perfect for croissants and danishes as heat affects high butter content products.

“The Irinox Bakery Day System allows proofing (bringing the product to temperature), and has increased our bake off time by three times over conventional proofing. It ensures croissants, and other products, hold their temperature and shape before they are shock frozen,” explains Dominique.

Before installing the Irinox Bakery Day System, staff had to reform products each time a cycle was completed, which involved double handling in the bakery’s preparation area. After three days initial training from an Irinox specialist, followed by two further days once the system was in use, all staff,

including management were using the system effectively and efficiently, with consistency achieved throughout their products, no matter who is in charge of their production.

The Irinox Bakery Day System allows bakers to use less yeast in their products and no artificial additives, as the system ensures the product is at the correct temperature to rise.

“The Irinox Bakery Day System has completely changed the taste of our products, it has changed the taste of the butter content, as it no longer has a chance to oxidise,” says Dominique.

The Irinox Bakery Day System has given Paneton Bakery a competitive advantage over similar companies, as it allows them to produce up to 14,000 products per day, without compromising on quality.

“The Irinox Bakery Day System enables us to produce each and every product to our exacting requirements, no matter how many pastries we are producing on a given day, which can vary greatly depending on the season and time of the year. It enables us to increase our production to far greater levels, whilst maintaining the high quality of our products, at peak times of the year, such as Christmas,” explains Dominique.



Madeleine and Dominique Colombie

Nils Danielsen of Wildfire, a commercial kitchen company specialising in design, consultancy and project management, worked with SKOPE to get the Irinox Bakery Day System installed at Paneton Bakery.

“We worked together with SKOPE to install the Irinox system as it is one of the few products available worldwide that could meet the needs for Panetons’ specification and size requirements. The unit we have installed – the 20 trolley Day system – will enable Paneton to grow, without having considerable expense further down the track,” explains Nils.

Back at Paneton Bakery, Dominique says the Irinox Bakery Day System has enabled the family business to consistently achieve their daily passion for producing amazing pastries. “I am passionate about creating unique and innovative products that allow people to enjoy a little taste of France in the form of pastries. The Irinox Bakery Day System fulfils all our bakery’s requirements and expectations,” he concludes.