

MERAND Rolling Line

USE

Division—Resting— Moulding small breads (round, long, flat).

CAPACITIES

Maximal capacity as per the choice of the model Rounder Divider DSDR.

FEATURES

Rounding system in 2 steps :

To round better dough balls so as to get a fine result.

Rounding adjustments :

The DSDR allows to choose the pressure adjustment as well as the time of rounding as per products and different types of dough.

Order System by digital screen :

To specify easily following features as per your needs :

- Adjustment of weight dough balls
- Adjustment pressure of rounding
- Adjustment time of rounding
- Adjustment of number dough balls to produce.



FEATURES * - ROUNDING DSDR -

Model	DSDR.4 4 pockets 4000/h (max)	DSDR.5 5 pockets 5000/h (max)	DSDR.6 6 pockets 6000/h (max)
	Min-Max weight	Min-Max weight	Min-Max weight(*)
PS.54	20-60gr	20-60 gr	20-60 gr
PS.62	30- 90 gr	30-90 gr	
PS.67	50-120 gr	50-120 gr	
PS.73	60-140 gr		

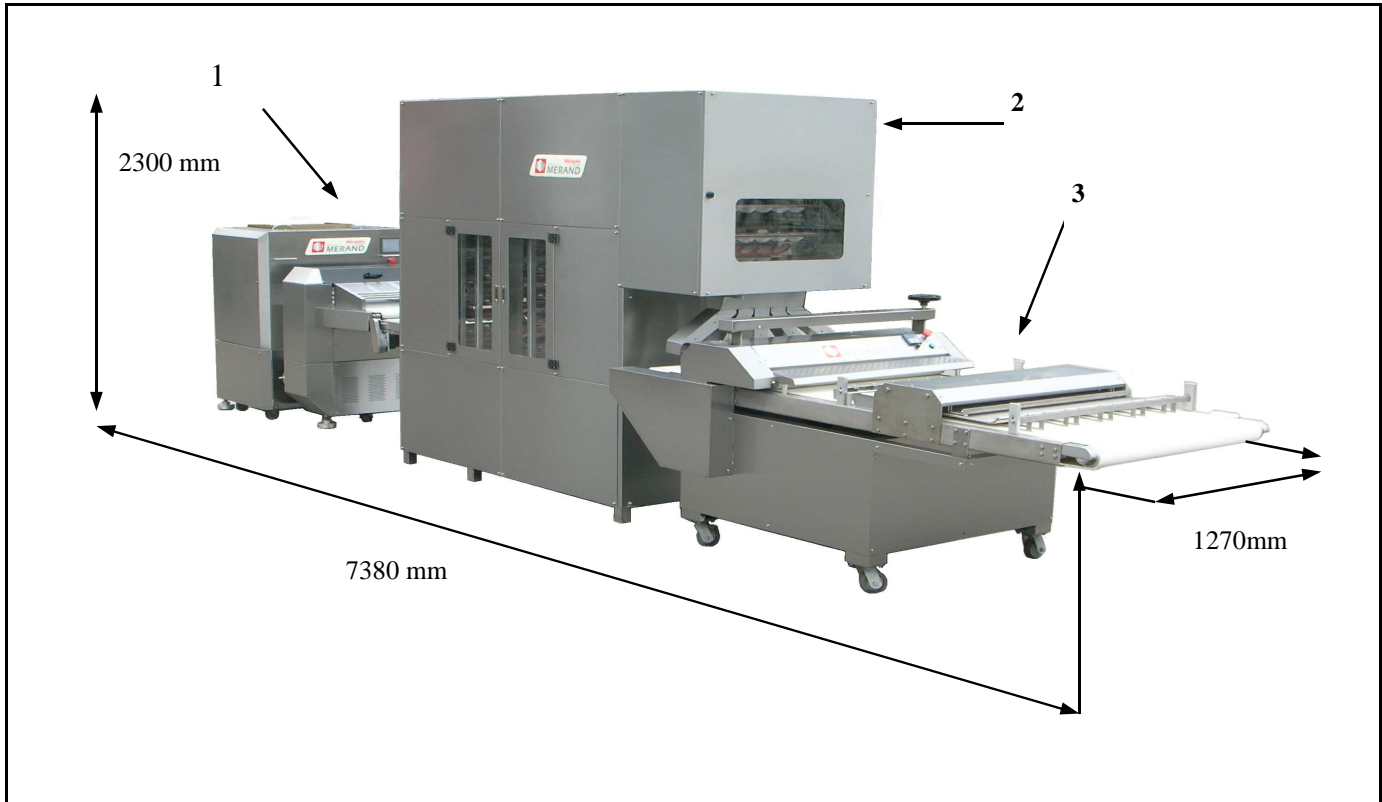
* The minimum and maximum of weight and speed may be varied as per the nature of dough.

CAPACITY INTERMEDIATE PROOFER

Several sizes are available to be suited to the resting time required and to the hour rate of the line.

The standart size : 700 pockets

DIMENSION



- 1— Divider Rounder DSDR
- 2— Intermediate Proofer
- 3— Roll Plant Moulder

OVERALL SPECIFICATION

Dimension	Approx MM	1270 x 7380 x 2300
Motor	Approx KW	3
Electric	Approx V	230
Current	Approx A	22
Air Pressure	Approx B	5

SIZE

Dimensions (Length X Width X Height) :
7380 mm X 2300 mm X 1270 mm

HYGIENE — SECURITY

The rolling line is in accordance with :

- 89/392 EEC, the directive on hatches
- The labour regulations.


Mécapâte
MERAND
Le Maître d'œuvre de la pâte

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