

AquaPan® System

The machines making up the AquaPan system are very well adapted for very hydrated doughs (up to 90% water content) with long fermentation in bowls.

They can produce products like ciabatta, focaccia, rustic breads, artisan breads, small breads...from 50 up to 1000Kgs of dough hourly, depending on models and options.

The principle is to gently spread the dough (to keep the honeycombed structure) to make a regular strip, then cut it to the desired dimensions thanks to cutting discs and a guillotine. The major step is to flatten the dough without degazing.

The **M.R.N.S** (Multi Rollers No Stress), made of 6 to 8 rolls will very gently perform this operation, as opposed to other solutions that make the dough go through a series of laminating rolls. This is the reason why our AquaPan machines can accept very high levels of water content. The rotation speed of the **M.R.N.S** as well as its height are adjustable depending on recipes.

The cutting discs have been designed to cut the dough in strips efficiently, while closing the sides to avoid marks on each side of the dough ball.



3 AquaPan models (1000/2000/3000) are available with manual loading of the dough and manual unloading by the operator to put on various props (trays, bread boards...)

The dough after mixing is put in plastic trays (from 5 to 15Kgs) and after some time in fermentation (depending on recipes, to develop the honeycombed structure), the operator will put the trays on the feeding belt (width from 400 to 600mm).

All AquaPan machines, including the small ones have this **M.R.N.S** (Multi Rollers No Stress) satellite.

A touch screen panel (for models 2000/3000 on above) is included to memorize all the settings for each recipe (speed for belt progress, speed for rotation of the **M.R.N.S** satellite, length for dough ball cut by the guillotine...). The settings are manual and cannot be memorized on AquaPan 1000 model.

All AquaPan models have a guillotine for straight cut and a guillotine for slant cut (pointed)



AquaPan 1000



AquaPan 2000



AquaPan 3000



The models AquaPan 5000 and 6000 are also with manual loading by the operator but after cutting, the dough balls are automatically put on trays or boards. The main advantage of automatic deposit, besides time saving and increased productivity, is that the dough balls are neither deformed, nor degazed by the operator.

Both models have a system to separate the dough balls after cutting by the discs. For model 6000, the guillotine is located after the spreading system, which helps in getting lined dough balls in the trays, especially for small breads.

Also, on model 6000, dough left overs are automatically removed as they fall in plastic bowls located on each side of the machine (same for models above).

On models 5000, 6000 and above, the **M.R.N.S** (Multi Rollers No Stress) satellite is made of 8 rolls instead of 6 rolls.



AquaPan 5000



AquaPan 6000



The models 6500 and 7500 are particularly upgradeable. Indeed various modules can complete these machines (from the start or later on), like automatic feeding, oscillating arms, seed and grain distributor, cross laminating system and retractable belt...

The long feeding belt (2400mm) means the automatic feeding system and the oscillating arms can be adjusted and therefore save 1 operator, while avoiding degazing risks for the dough. Paired up with the cross laminating system, the models 6500 and 7500 allow the formation of a regular strip of dough.



AquaPan 6500



AquaPan 7500



The AquaPan 9000 is built for industrial production rates. It can produce up to 1T per hour in shift work. The choice in components and mechanical organs means it is suitable for intensive use.

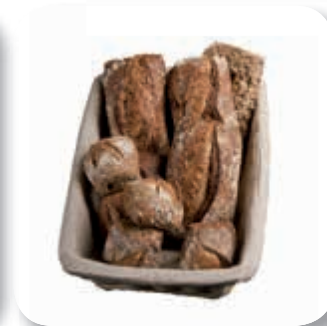
Most of the time, it is offered with the automatic feeding system, the oscillating arms and the cross laminating system. It allows high hourly production rates with just one operator.

The cereal distributor TopSeeds or the system for round dough balls (pita, pizza...) RoundCut can complete the 9000 line in order to make it very versatile.

The retractable belt TopDrop brings high precision in the automatic deposit of the dough balls in the trays or boards, especially for very small breads.



AquaPan 9000



- Thanks to a bowl lift, the dough feeds in the continuous feeding system **AutoFeed**. It cuts blocks of dough (from 10 to 20Kgs) and puts them with great precision on the infeed belt, without degazing the dough. It also has a lubricating system to avoid sticking. For optimized regularity in weight of the dough balls, the oscillating arms system **SwingArms** comes as a complement. It brings back to the middle of the belt the dough that went sideways.

- The cross laminating system **CrossRoll** optimizes the regularity of the dough strip because it comes as a complement to the **M.R.N.S** (Multi Rollers No Stress). The dough strip is even thanks to the cross lamination.

- The seed and cereal distribution system **TopSeeds** will automatically put seed and cereal on the top of the dough balls. The dough balls are slightly moistened in drop feed and then the seed and cereal are dropped off. The fact that the flow rate can be changed means good quantity control and a chainmail belt with recuperating bowls means the excess seed and cereal can be re-used.



AutoFeed



CrossRoll



TopSeeds



- The retractable belt **TopDrop** optimizes the deposit of the dough balls on trays or boards, especially for small breads because it is perfectly controlled. Productivity can be highly improved thanks to its accumulation system, the line does not stop working when the deposit happens.
- The tray or board storage system **StorerTrays** offers high self sufficiency for the operator. Indeed they can store up to 10 empty trays and as much full ones. The destorer feeds in the line automatically with empty trays and the full trays come and store themselves in the storer.
- The **RoundCut** system can be installed as a complement to the discs and guillotine that cut the dough strip is a square or rectangle shape (or even pointy shape), in order to cut it in a round shape. Various matrix are possible depending on the diameter of the desired dough balls.
- The block divider **DivBox** means the operator work is eased in the case of AquaPan with manual loading. Indeed the dough is loaded from the mixer in the **DivBox** (with or without bowl lift) and then the blocks of dough from 5 to 15Kgs automatically fall in the plastic bowls by a simple push of a button by the operator. No need to prepare bowls to feed in the machine any more ! Less handling and less risk to degaz the dough.



DivBox



StoreTrays



TopDrop



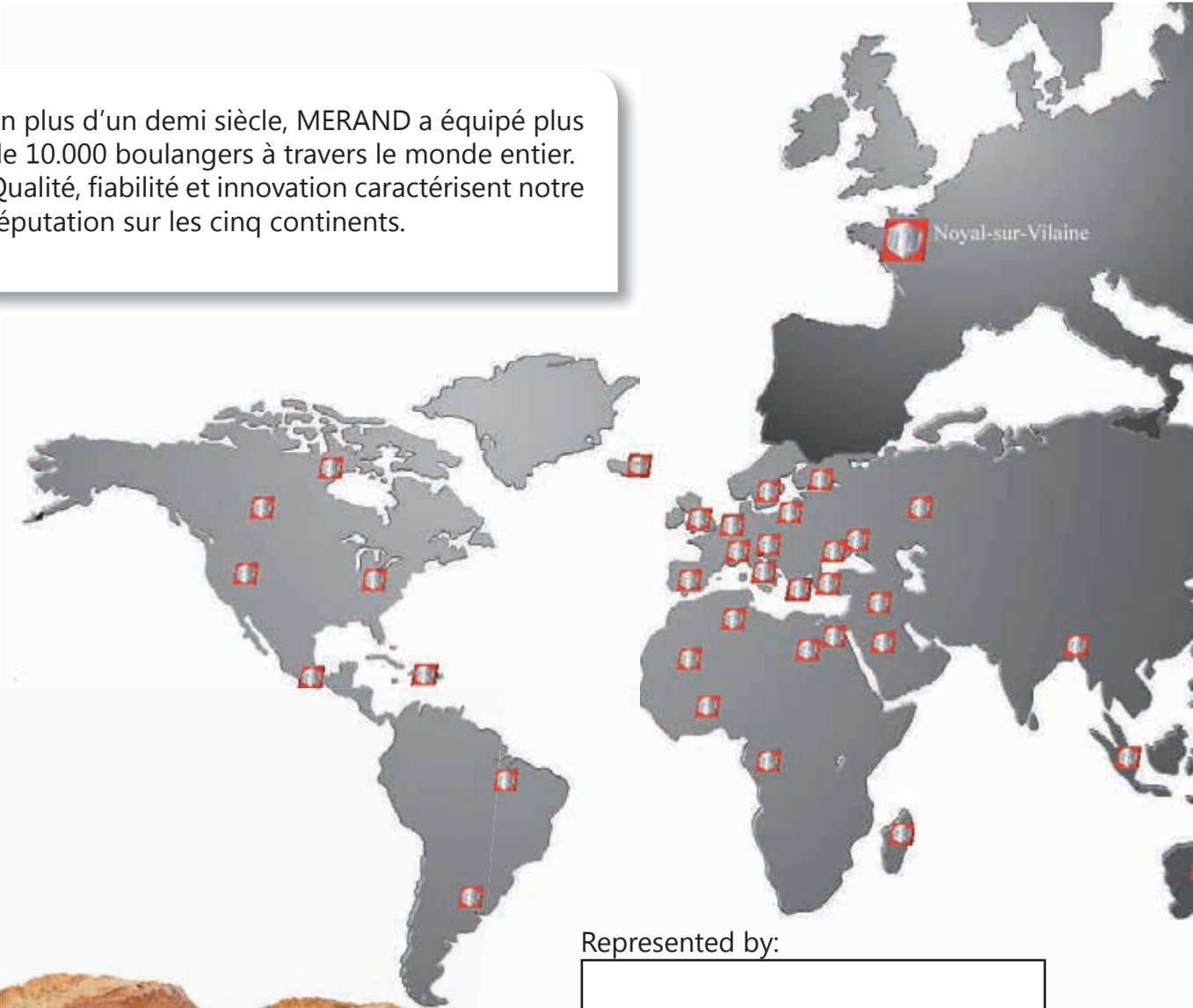


Z.I. de la Turbanière
Brécé - BP 93329
35533 Noyal sur Vilaine
FRANCE

Tel: +33 (0)299 041 530
Fax: +33 (0)229 041 531

salesdpt@merand.fr
www.merand.fr

En plus d'un demi siècle, MERAND a équipé plus de 10.000 boulangers à travers le monde entier. Qualité, fiabilité et innovation caractérisent notre réputation sur les cinq continents.



Represented by:



Follow us on www.merand.fr