# AUTOMATIC VOLUMETRIC DIVIDER-ROUNDER RL2/2

# USE

Automatic divider-rounder with 2 rows is designed to divide and round soft, semi-hard and hard doughs.

Specially designed for industrial production, it ensures high production rates, a high level of weight precision and rounding quality. With a Rolling Line moulder or an RL Form, the divider-rounder can also produce elongated breads, flat breads, mini brioches, milk bread rolls, etc... as well as burgers, pizza balls, small balls.

# CAPACITIES

Model	Production rates*	Minimum/maximum weight*
RL2/2	3 000 pcs/h	20g - 110g 30g - 150g 40g - 200g 80g - 280g



 $^{\ast}$  The information is indicative and non-contractual It can vary depending on the dough used (% of yeast, t° of the dough, t° of the room, etc.) and on the process.

# FEATURES

**Teflon-coated feed hopper** (12-15 kg of dough) equipped with 6 rollers and 2 internal flourers

Positioned on wheels for easy moving

#### **Easy cleaning**

The machine is designed to be cleaned quickly and optimally in all its parts

**No Stress Pack**: Pressure regulator when entering the piston, and when rounding with the plate. To obtain optimum respect for your dough, even the most fragile.

#### Touch screen control system

Allows to easily determine the following parameters according to your needs:

- Adjusting the weight of dough pieces
- Adjusting the rounding pressure
- Adjusting the rounding time
- Adjusting the internal dusters
- Adjusting the drum choice
- Adjusting the production rates

**Security system** with light barriers istead of security grid

### OPTIONS

Additional external flour duster on the exit belt

Independant motorized external belt

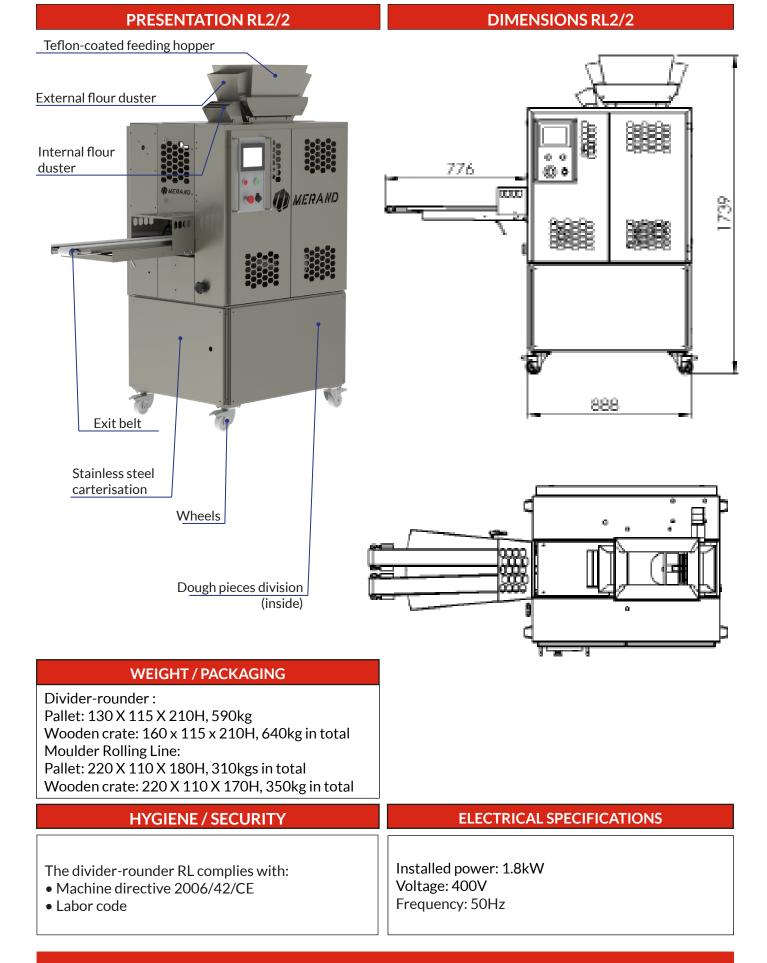
Motorized exit belt with pressing roll

Automatic drum oiling system to evoid soft doughs sticking

May be coupled to other machines: retractable conveyor belt, automatic intermediate proofer, moulding machine

Wheels with brakes Easy machine moving and security

RL Form: Independent motorized conveyor belt on exit conveyor. It allows lengthening or flattening the dough balls to diversify you bread range



# MERAND Mécapâte • Z.I. de la Turbanière 35530 BRECE • FRANCE +33 (0)2 99 04 15 30 • salesdpt@merand.fr • www.merand.fr

Document unstipulated by contract. The manufacturer keeps the right to modify his products without previous advance. SMEC 180A from 17/03/2021