



MERAND

Dough processing expert

*Since 2007,
2000 machines
sold worldwide*



Bakery chains
and franchises



Craft
bakeries



Supermarkets



Hotels and
restaurants

Why implement the **BAKEPOD[®]** CONCEPT?

- 1 From fresh dough to baked bread only 30 min. without qualified staff.
- 2 Reduce labor and save space in each shop.
- 3 Better profitability, reduce shrink and empty shelves.

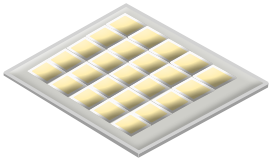
SOME ADVANTAGES OF BAKEPOD® CONCEPT



As the dough pieces are kept in cold storage, each shop can determine the number of pieces to be taken out of the cold room and the types of products to be produced. As the result the shop always has fresh breads and at the end of the day there is no unsold bread.



The BakePod® Concept makes the work organisation more flexible and less restrictive. The dough blocks are generally prepared the day before, so you can reduce or get rid of the night work for your bakers.



Thanks to a wide range of grids you can easily produce a great variety of breads of any weight and shape. All you need is to choose the right grid adapted to the dimensions of the desired dough pieces. The dough pieces are divided and shaped in a single operation (no need for a moulder).



Very important time saving compared to a traditional method while providing greater reactivity as the dough pieces can be put directly into the oven after division / shaping. This allows you to shorten production time and thus to better meet the demand of your customers.



With BakePod® Concept, only the operations of dough kneading and dough blocks preparing require qualified personnel. Division / shaping operations with a divider-shaper Atoupains by MERAND can be done by point-of-sale staff.



The dough pieces are divided and shaped right before putting them into the oven. This allows your customers to enjoy a wide variety of breads (small rolls, sandwiches, baguettes, rustic cobs, large loaves, etc.).



The dough blocks can be kept in a cold room up to 72H. This allows you to have a wide variety of dough block recipes and thus offer a wide choice to your customers without risk of unsold products.



The slow proving (from 8H to 72H) of the dough blocks in a cold storage room (3-4°C) gives your dough pieces a beautiful honeycomb structure and aromas.



IDEA!

DOUGH BLOCKS STORAGE ON TRAYS OF 600X400MM (23.6 x 15.7IN)

The dough blocks can be kept on trays in the cold room which can considerably increase the storage capacity, compared to the storing in buckets or tubs, and thus lower your investment.

For instance, you can store 40 dough blocks on 40 trays of 600 x 400mm (23.6 x 15.7in) in a 20-storey trolley of 600 x 800mm (23.6 x 31.5in). This is about 160kg (153lbs) of dough.

ORGANISATION



A NEW ORGANIZATION THAT FACILITATES THE CREATION OF NEW SHOPS

The dough blocks can be produced in the central workshop, then delivered to the different shops, according to 2 processes:

- Cold dough blocks (3°C) delivered in a refrigerated truck to supply cold rooms in different stores;
- Dough blocks (-18°C) are shipped to the shops in freezers.

This allows you to have the same product quality at every point of sale, while producing dough pieces and baking bread in front of your customers throughout the day.

SALES POINTS WITH COMPACT BAKERY



PRODUCTION AND USE OF DOUGH BLOCKS IN THE SAME PLACE

DOUGH BLOCKS PRODUCTION IN CENTRAL WORKSHOP AND THEIR USE IN POINTS OF SALE

CENTRAL WORKSHOP

POINTS OF SALE



Dough kneading



Dough kneading



Dough kneading



Dough blocks weighing and shaping with BlockForm®



Dough blocks weighing and shaping with BlockForm®



Dough blocks weighing and shaping with BlockForm®



Retarder proving of dough blocks in the cold room at +4°C (8H to 72H)



Retarder proving of dough blocks in the cold room at +4°C (8H to 72H)



Freezing at -40°C



Dividing and shaping of dough pieces with the divider-shaper and the selected grid



Storage in freezer at -18°C (up to 3-4 weeks)



Straight baking (without waiting) in the ventilated or hearth oven



Dough blocks delivery to outlets in refrigerated trucks at +4°C



Dough blocks delivery to outlets in refrigerated trucks at -18°C



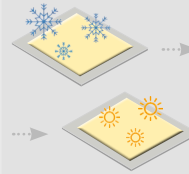
Dough blocks storage in a cold room (+4°C) (up to 72H in total maximum)



Storage in a freezer at -18°C (up to 3-4 weeks)



Dividing and shaping of dough pieces with the divider-shaper and the selected grid



Defrosting and rising in temperature +4°C (see MagicDo®)



Straight baking (without waiting) in the ventilated or hearth oven



Dough blocks storage in a cold room (+4°C) (up to 72H in total maximum)



Dividing and shaping of dough pieces with the divider-shaper and the selected grid



Straight baking (without waiting) in the ventilated or hearth oven

MODE DE FONCTIONNEMENT



Dough kneading



Dough blocks weighing



Dough blocks preparing using the BlockForm®*



Dough blocks storage in cold room (from 8H to 72H)



The operator takes the dough blocks out of the cold room



He reverses a dough block into the divider tank



He closes the lid to spread the dough without degassing it thanks to the VarioPress®**



He chooses the right grid adapted to the dimensions of desired dough pieces and lifts the tray



* Special tool that allows perfect sizing of the dough blocks to the shape of the divider tank
 ** Pressure regulator

DIVIDER-SHAPER



This machine is designed for craft bakeries, supermarkets and more generally for those who are not going to work only with dough blocks.

It combines 2 functions:

- ① Classical hydraulic divider 20 divisions (for dough pieces that are going to be rounded or moulded afterward).
- ② Dough shaper using the grid holder and different grids of our wide range (including one of two systems for baguettes, see below).

PRESS-SHAPER

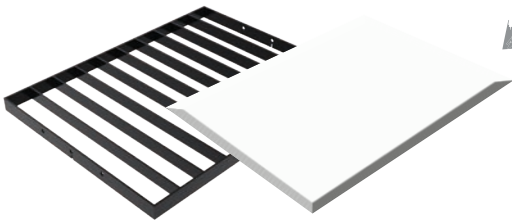


This machine is designed for points of sale that work only with dough blocks (those prepared on site or in a central workshop).

It operates exactly like a dough pieces shaper of the other version. This version is therefore more economical since it does not have the hydraulic division function of 20 divisions.

DO YOU ALSO WANT TO PRODUCE NICE BAGUETTES?

2 SYSTEMS



STANDARD DIV-X STRAIGHT CUT SYSTEM

- The 10 baguettes «straight cut» profile slices the dough, leaving the sides open.
- The plate is flat.



PATENTED ALVÉOFORM® SYSTEM

- The V-shaped profile pinches the dough and "welds" it as would do the baker's hands.
- The Alvéoform® tray gives a rounded shape to your baguettes.
- For 8 or 10 baguettes.



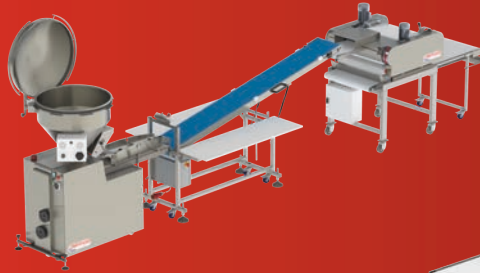


MERAND

Dough processing expert



Gamme Artisans



EasyLine



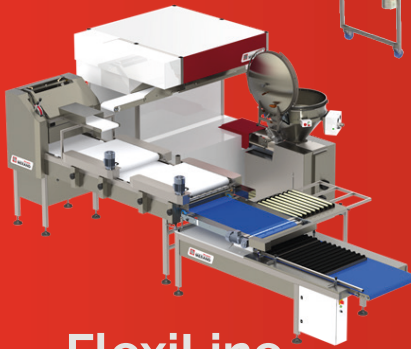
AquaPan Line



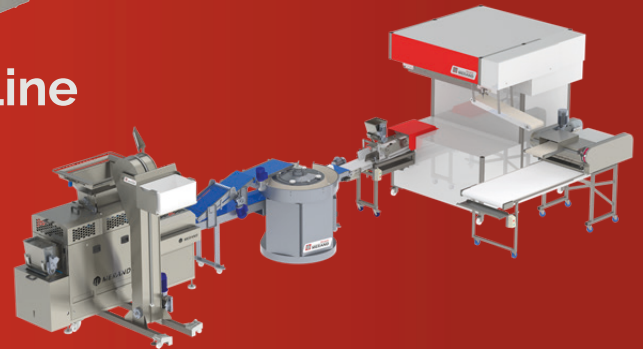
Rolling Line



KraftLine



FlexiLine



RheoPan Line



www.merand.fr



salesdpt@merand.fr



+33 (0)2 99 04 15 30



ZI de la Turbanière
Brécé, BP93329
35533 Noyal sur Vilaine, France