

EasyLine

For more than 60 years, MERAND has been a specialist manufacturer of automatic machines and production lines for division and shaping dough for bread making.

In most cases it is advisable to allow dough to rest for a while between division and shaping, especially for long products such as baguettes. However in some situations, it is not possible to use a tray for the dough to rest in, for example:

- Where the temperature is too high in the bake house and the dough might stick to the sides;
- Where the dough has already had a long pre-fermentation;
- When there is no available space nearby;
- If the budget is restricted

Taking all this into account, MERAND has designed the EasyLine range of automatic production machinery.

On these production lines, the automatic tray is replaced by the conveyor belt WorkBelt®, which has a speed control, or by the small "EasyRest» tray.

Given that the time for the dough to rest between division and shaping is minimized to avoid sticking, we must pay attention to certain rules to get quality and uniformity in our loaves.

In particular, it is vital to lengthen the dough pieces in a gradual process, so as not to break the honeycomb structure of the dough pieces or to tear them apart.



All EasyLine automatic production lines include a Softy piston automatic divider at the head end.

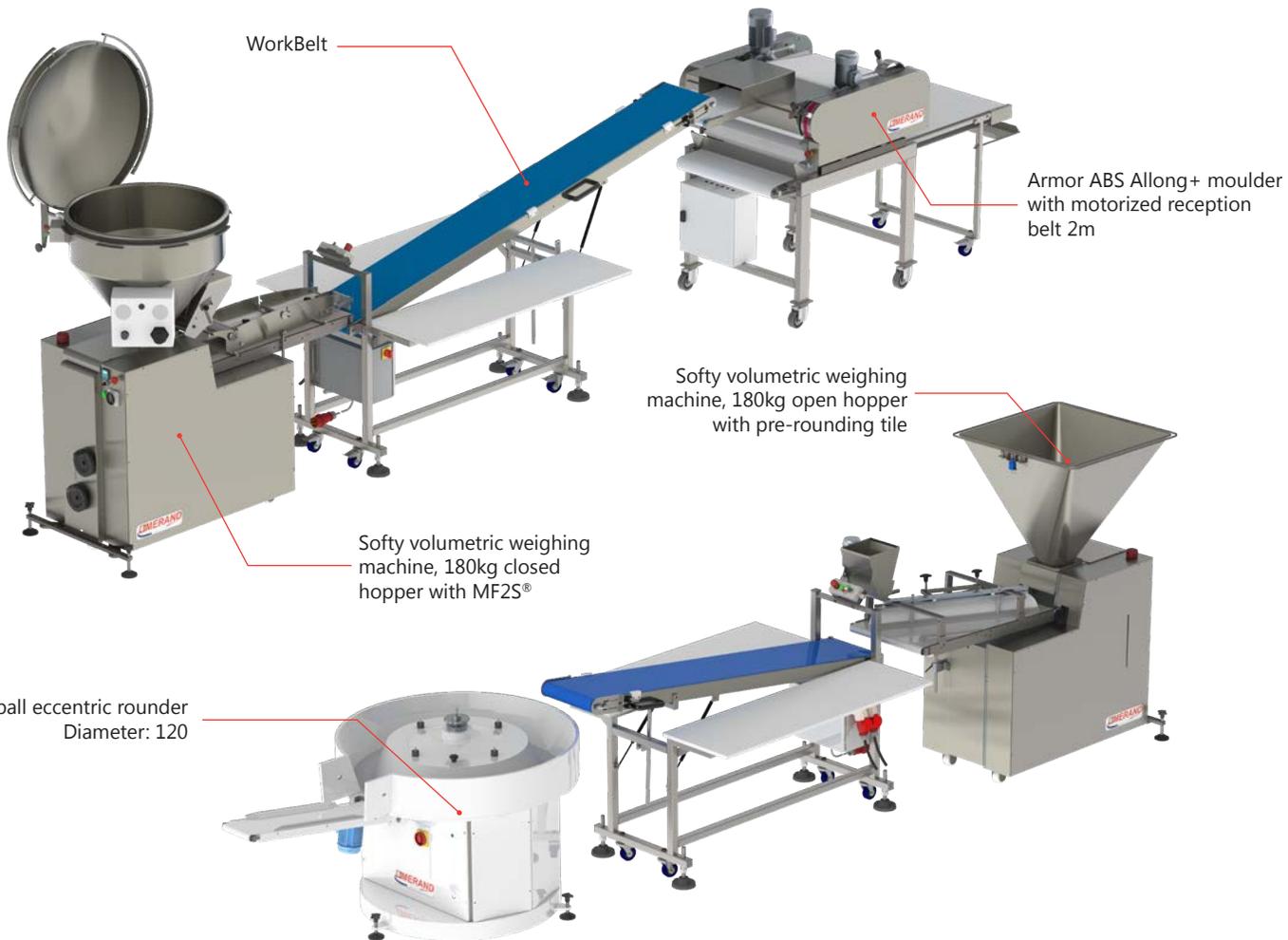
It can reach a speed of over 2500 dough pieces / hour and can divide dough of up to 1600gr - depending on the chosen piston size.

The actual speed of the production line will be determined by the other machines such as the moulder and the rounder, which are connected to the automatic Softy divider.

We can supply different shapers, capable of reaching a maximum speed from 1500 to 2500 baguettes / hour depending on the model.

For long batches of dough balls there is also a configuration with the RotaBall eccentric rounder which produces balls from 75gr to 2000gr.

Generally, for above a rate of 800 dough pieces/ hour, one single operator is no longer enough to retrieve the baguettes and put them in the trays. That's why we have optional automatic net droppers to complement some of the EasyLine models.



Rotaball eccentric rounder
Diameter: 120

Softy volumetric weighing machine, 180kg closed hopper with MF2S®

Softy volumetric weighing machine, 180kg open hopper with pre-rounding tile

Armor ABS Allong+ moulder with motorized reception belt 2m

WorkBelt



In order to produce a wide range of loaves with an EasyLine automatic production line, it is possible to combine a RotaBall eccentric rounder (with a By-Pass) and an Armor Allonge Plus moulder.

This configuration makes it possible to produce both round loaves and baguettes. With the addition of some accessories, such as the Short breads guide, dough rollover system, and the Pointop system, it is possible to produce sandwich loaves, rolls and baguettes with pointed ends, all very easily ... and many other types of bread, such as flat loaves, for example.

For those who wish to allow resting time on the tray, we designed the automatic resting chamber «EasyRest». It facilitates certain configurations, while leaving a little more time to let the dough relax.

Armor ABS Allonge+ with motorized reception mat

Softy volumetric weighing machine, 180kg closed hopper with MF2S®

EasyRest automatic proofer

Armor ABS Allonge+ moulder with motorized reception belt 2m

WorkBelt

Eccentric rounder with By-Pass

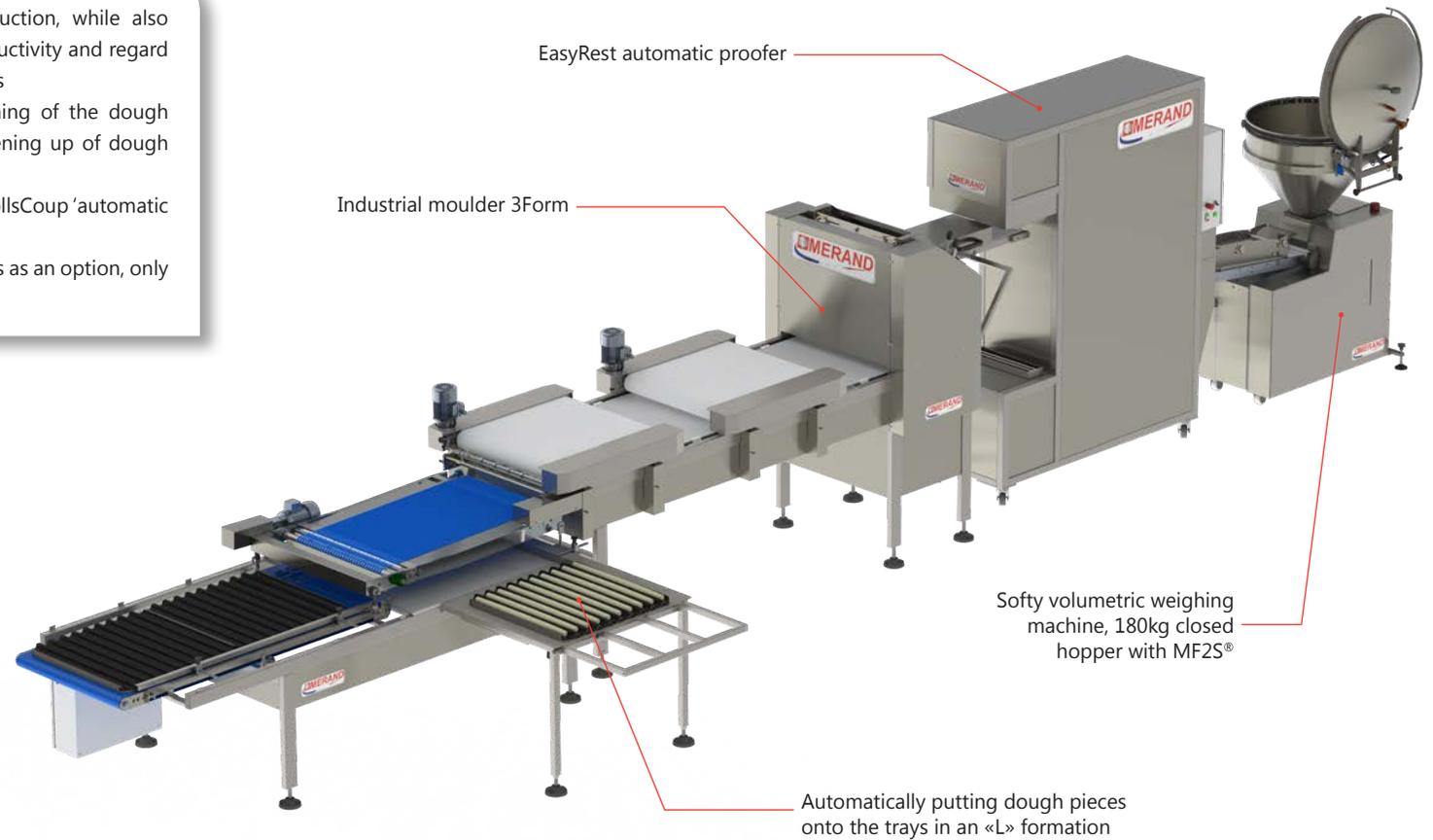


This version offers many possibilities for your production, while also offering the best compromise between simplicity, productivity and regard for the dough, especially in the production of baguettes

Indeed, the whole process incorporates the lengthening of the dough pieces in 4 stages, with 3 phases of resting and loosening up of dough pieces.

It can produce up to 1,800 loaves / hour. Thanks to the RollsCoup 'automatic cutting system, it can also produce 1/2 sticks, 1/3, 1/4, 1/5.

With the spacer for bread slicing and depositing on trays as an option, only one operator is needed to operate the EasyLine 1.8.



EasyRest automatic proofer

Industrial moulder 3Form

Softy volumetric weighing machine, 180kg closed hopper with MF2S®

Automatically putting dough pieces onto the trays in an «L» formation



How it works:

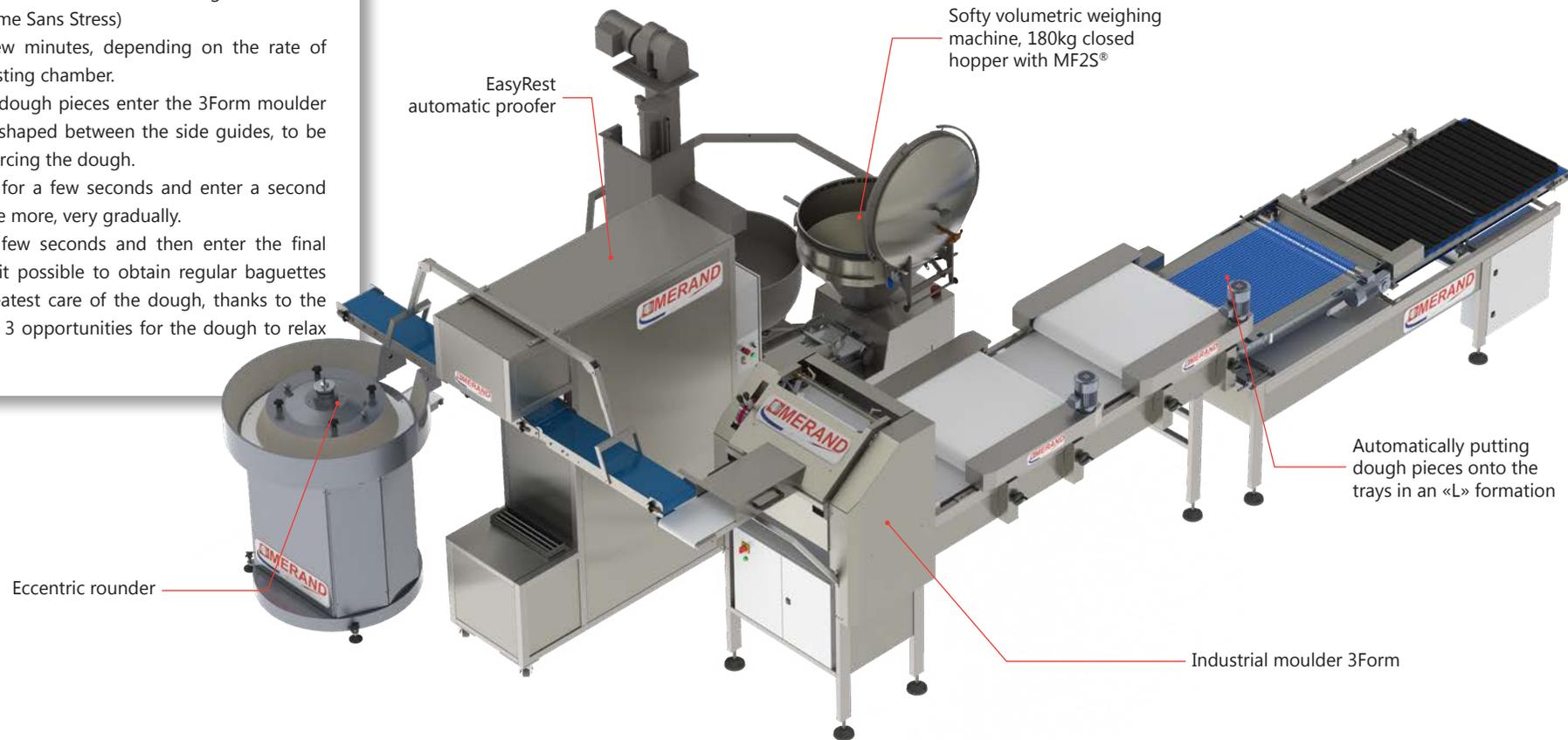
The 1st pre-lengthening is done after division of the dough, thanks to the MF2S system® (Mise en Forme Sans Stress)

Then there is a pause for a few minutes, depending on the rate of production, in the «EasyRest» resting chamber.

At the end of this first rest, the dough pieces enter the 3Form moulder and are gently rolled and then shaped between the side guides, to be lengthened uniformly without forcing the dough.

The dough pieces are released for a few seconds and enter a second moulder to lengthen them a little more, very gradually.

They are released again for a few seconds and then enter the final stretching process. This makes it possible to obtain regular baguettes and loaves while taking the greatest care of the dough, thanks to the lengthening in 4 steps and also 3 opportunities for the dough to relax and recover.

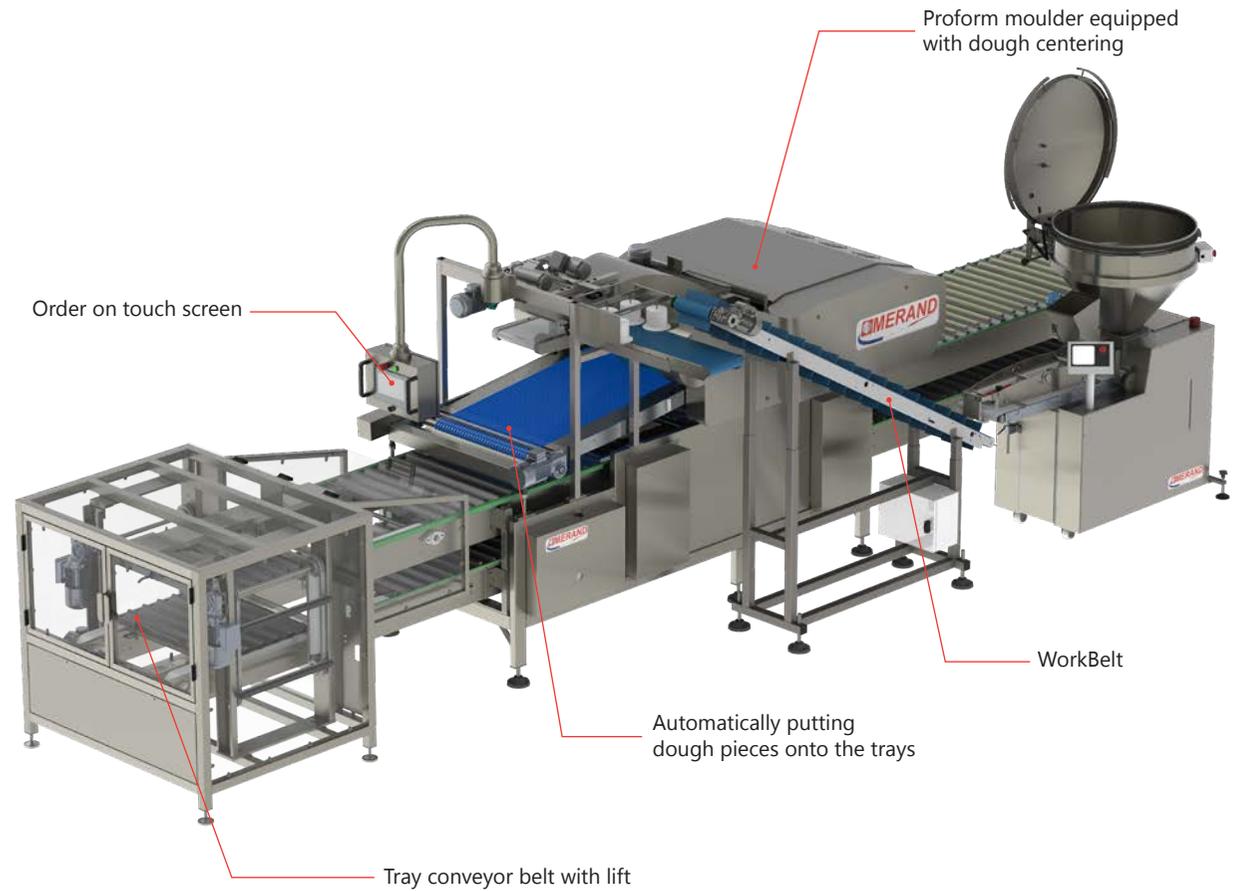


This production line can produce up to 2,500 baguettes or loaves / hour and work in 3x8 with 1 or 2 operators depending on the version used. The production line includes cutting small rolls and automatically depositing them onto trays.

There are several versions of automatic removal, depending on the available space and the number of operators desired.

The Proform industrial moulder is equipped with the following systems:

- Pre-lengthened dough centering machine, before going into the moulder.
- Rolling head composed of 5 rollers for progressive rolling
- Sprinkling the dough, with a variable flow, memorisable by recipe
- First lengthening for increased regularity, in length and diameter
- Second lengthening with the C2A system® (Assisted control of the elongation)
- Adjusting the direction of rotation and speed of the forming belt according to the recipes, (memorisable on the touch screen)
- Cutting of rolls by the RollsCoup system® (½ stick, ⅓, ¼, 1/5...) without wastage
- "V" shape realignment of putting aside and timing
- Different types of automatic dropping onto trays or conveyor belt
- Touch panel for memorizing all settings according to each recipe (Operator mode and Production Manager mode).



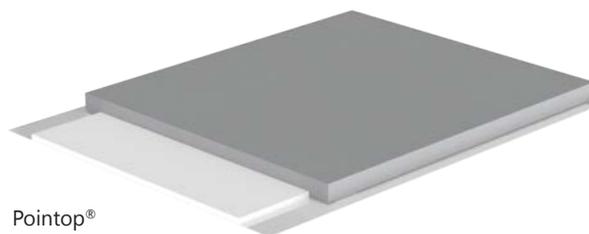
The Rollscoup® system can be added for punctual production of rolls. Placed inside the moulder, it cuts the baguette into 2, 3 or 4 parts depending on the model chosen. The pre-elongation system MF2S® placed on the weigher allows you to obtain a good regularity during the dough division process.

The Short Bread Guide can equip the moulder for the production of large short breads, such as sandwich breads, square breads, etc. Its high density plastic guides limit the elongation in the moulder. The height of the guides varies according to the direction in which the guides are placed (30mm or 40mm).

The Pointop® system allows you to make beautiful baguettes with pointed ends. This accessory is introduced directly into the moulder to form pointed ends during elongation.



Short Bread Guide



Pointop®



Rollscoup®



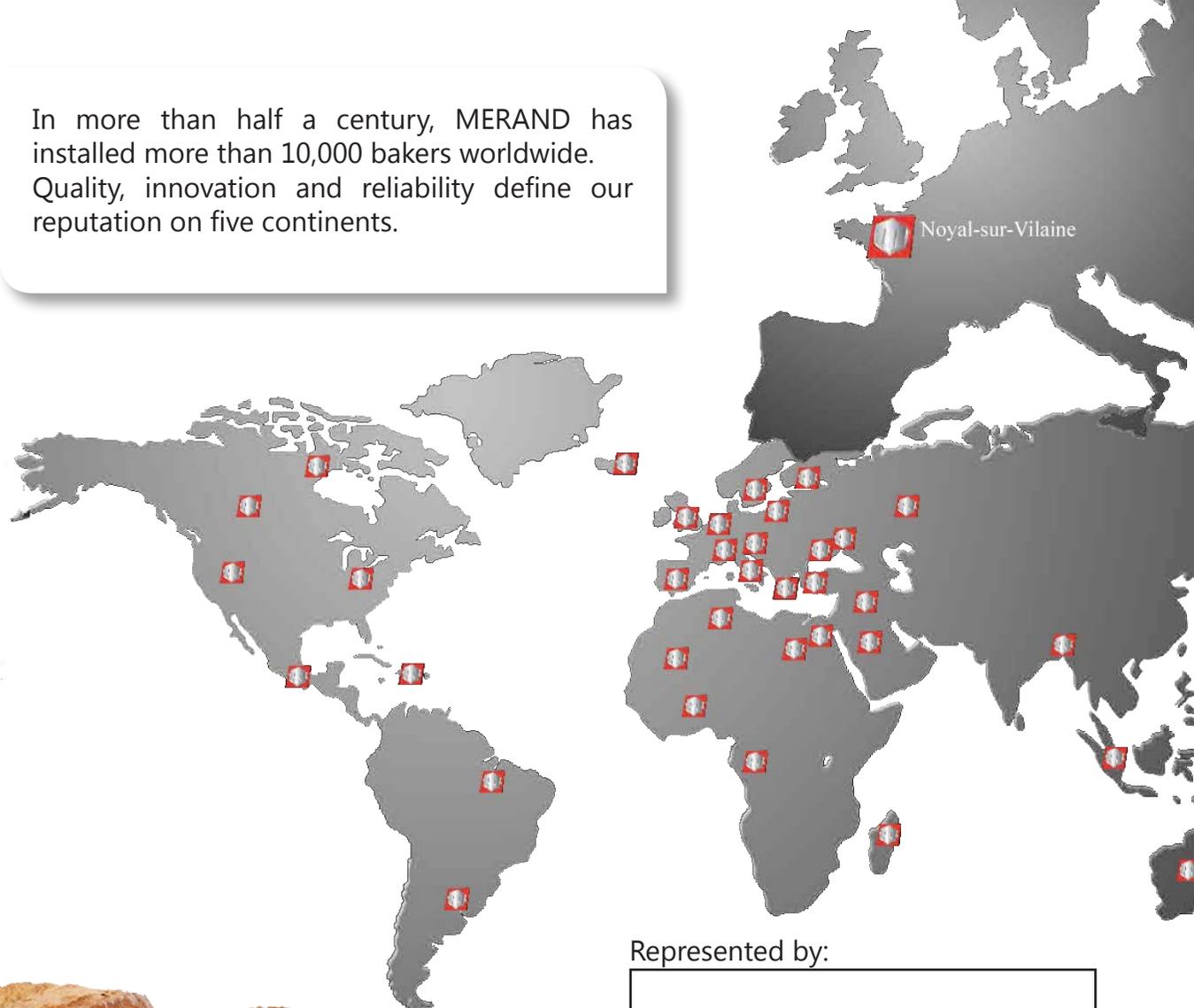


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