

# EXCELLENCE OF MOULDING

since 1954

We guarantee the respect of your doughs  
and offer you highly versatile moulders  
for your different breads



**Armor**



**Tregor**

*Thanks to our experience all over the world,  
we master the shaping of different types of dough*



# 01

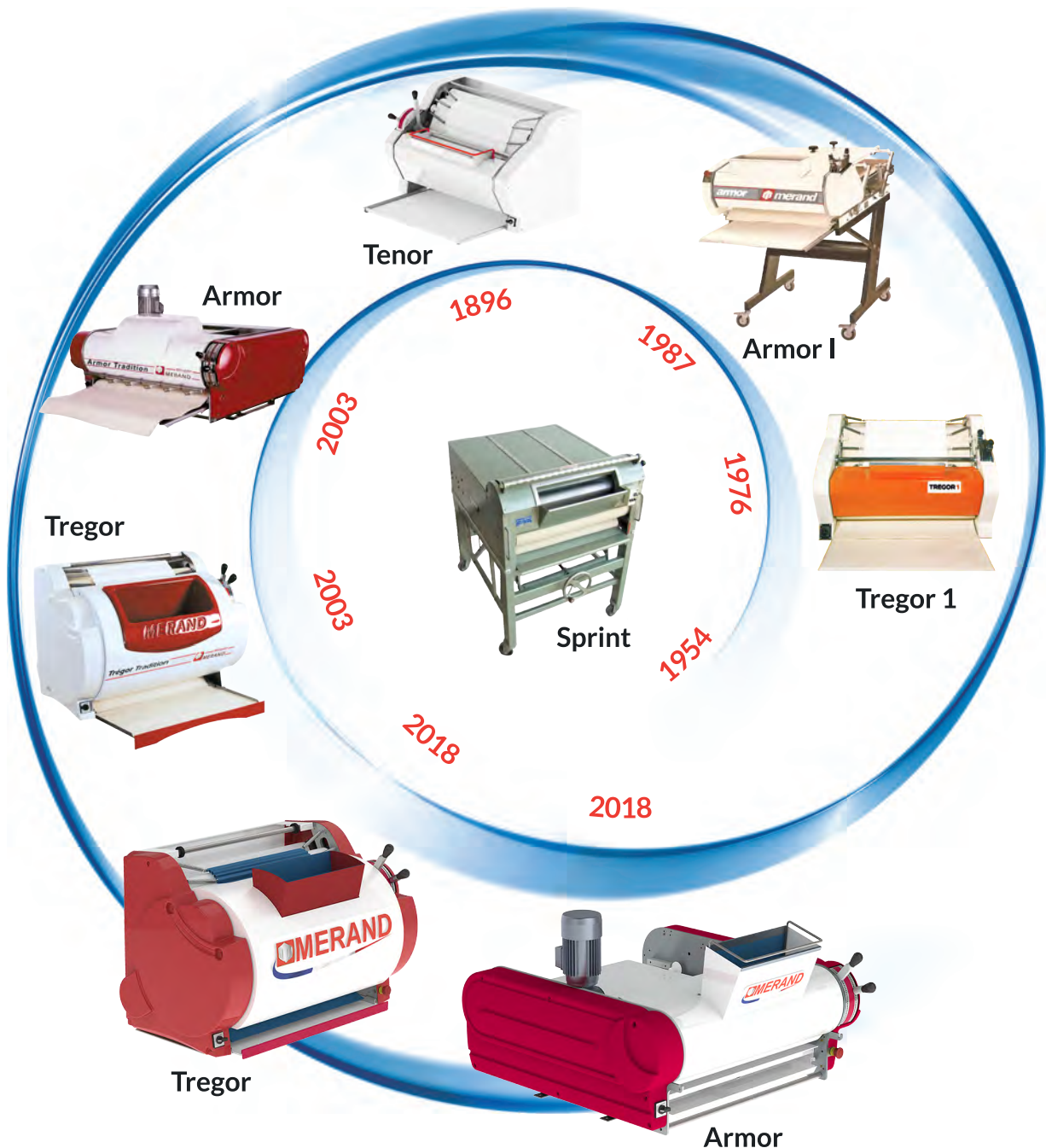
At the beginning of mechanical shaping, the objective was to prove to bakers that this was not done to the detriment of the quality of the breads. This is why our Sprint moulder had an extension system on a fixed table, similar to the manual shaping of the baker on his work table.

# 02

In the 1970s, dough began to evolve to become less fragile, mostly "white". Cold rooms and other machines were democratized in bakeries, making the available space even smaller. Vertical moulders, designed like the Tregor to stretch out firmer doughs in a more compact space, appeared.

# 03

Since the 1990s, there has been a clear return to more traditional doughs and methods. Naturally, the horizontal moulders, (such as the Armor), have once again become very popular with bakers. The Armor is particularly suitable for soft and fragile doughs, with a long fermentation time and high hydration.



Ask for detailed technical sheets at [salesdpt@merand.fr](mailto:salesdpt@merand.fr)

## RESPECT FOR DOUGH

Our strong international presence has led us to adapt our moulding machines so that they can respect very different types of dough. From Australian sandwich loaves to French traditional baguettes, from Nordic breads to African white baguettes, our expertise will guide you towards the machines and configurations that will best reflect your know-how.

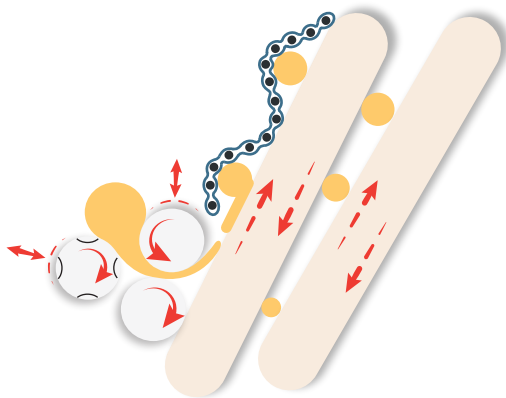
## VERSATILITY

The limited space of bakeries and the growing demand of consumers for a wide and varied range of breads have accentuated the need for machine versatility.

Thanks to their multiple accessories (Pointop, short bread guide,...) and options (Alvéo+, PPR,...), MERAND moulders allow you to produce different types and shapes of bread. You can thus gain in efficiency, regularity and time, without compromising on quality.

## LONGEVITY

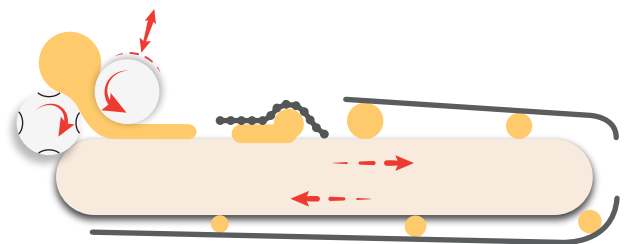
MERAND has built its reputation as an expert in dough mechanization over the decades, thanks to the robustness of its machines. The thick sidewalls and the choice of materials guarantees the rigidity of the moulder and the maintenance of the factory settings. The ease of cleaning and maintenance will help you to give your moulder an optimal life span.



### STRETCHING BETWEEN TWO BELTS IN REVERSE MOTION

This process ensures a good stretching and is particularly suitable for baguettes. The machine is very compact and therefore is a good solution for bakeries with limited space.

**Vertical moulder**



### STRETCHING BETWEEN A MOTORIZED BELT AND A FIXED TABLE

This moulding is said to be "traditional" because it reproduces the movement of the baker's hand. He imitates the manual shaping of the baker on his work table to avoid any heating of the dough.

**Horizontal moulder**

Ask for detailed technical sheets at [salesdpt@merand.fr](mailto:salesdpt@merand.fr)

# OUR CLIENTS TESTIFY



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We were looking for a moulder that would give the results as close as possible to manual shaping with a quality of bread that is as close as possible to the artisanal one. So we decided on the Armor horizontal shaper. It is a machine that has already proven itself over time, and already has its reputation. It allows to obtain very good results. We are 100% satisfied with this machine and the quality of our breads.

**Nicolas BERNARD**  
Bakery "Laurent boulanger par nature", France

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The Tregor vertical moulder is a very good machine that has allowed us to gain in productivity, to solve our problems of a lack in qualified personnel and also to improve the quality of our bread. All of this, while keeping the artisanal aspect of our products.

**Chef SHAHIDUL**  
Bakery "Huckleberry"  
Kuala Lumpur, Malaysia

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What we liked about the Armor shaper right from the start was its ergonomics, its simplicity of use and its ease of maintenance. It is very intuitive to use and requires almost no training of personnel. And of course, it offers the excellent quality and consistency of the finished products. It is a shaper that is very respectful of the dough and allows to obtain results very close to manual shaping: very beautiful products with a nice a honeycomb structure. The Armor shaper is a very high-quality machine.

**Bruno DINEL**  
Bakery "Au Pain de mon Grand-Père",  
France

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For me, the MERAND moulders are the best machines in terms of shaping. I was already working with MERAND equipment at the time and I knew that it was quality equipment. When it was time to replace our old moulder from a competitor brand, I didn't hesitate and chose the Tregor. We produce about 2,000 pieces per day, mainly baguettes. The moulding is fast and regular which is very important for us.

**Joël SCHWALBACH**, Best Worker in France 2015  
Bakery "Ptit Jean", France

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