

INDUSTRIAL MOULDER *PROFORM*

USE

Machine to shape any type of breads :
 Baguettes, Batards, short breads, long breads...
 Production of rolls with Rollscoup®.

CAPACITIES

Rate of production 2500 pieces, that is to say
 from 20.000 to 50.000 baguettes /day

FEATURES

Stainless steel casing and side width 15 mm

Feed belt topped by a mesh in front of the
 moulder.

Lamination by 5 rolls with 2 for pre-sheeting
 rolling, 3 for sheeting rolling .

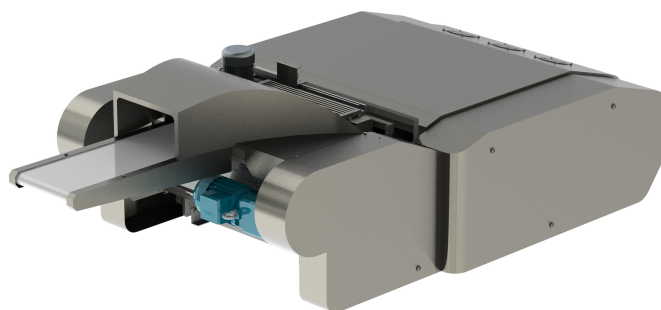
Mesh belt for rolling up of the volute

Centring channel with adjustable boards with
 plate of 1st elongation (adjustable) by a cylinder

2 long moulding belts

The total distance of elongation is 2060 mm

Superior Belt with a system of driving 4x4 to
 avoid any lateral sliding and long moulding belt
 slipping.



The C2A® Assisted Control of Elongation

With 3 programs :

Elongation « more » : both belts runs in oppo-
 site ways so as to increase the capacity of
 elongation.

The speed belt is ajustable with the board pan-
 nel : in order to find the maximal acceptable
 elongation for each type of dough.

Stop : the inferior belt is stopped, it may be
 used like a fixe table.

Elongation « less » : both belts turn in the
 same way so as to shape shorter breads.

Extractors and Flouring Device :

2 extractors for drying belt
 Flouring device on racks after rolling up of the
 volute with speed variator.

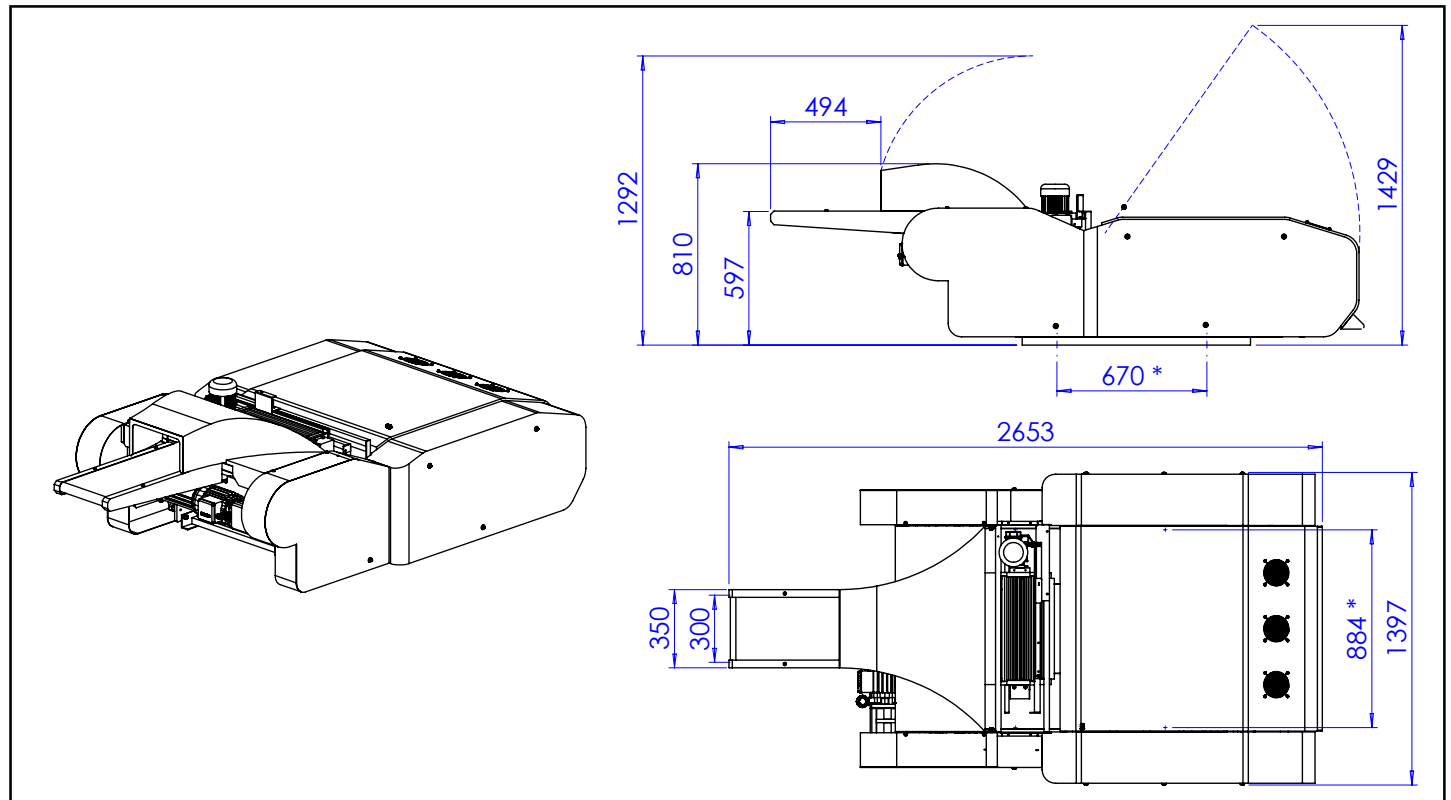
Control box :

Control and adjustments of laminating and
 elongation assisted by electrical cylinders.

Accessories :

Rollscoup® : Cutting kit of 2, 3, 4
Pointop® : Sharp ends kit

DIMENSIONS



WEIGHT — PACKING

Dimensions : 1380 MM x 2713 MM x 809 MM
(Width X Length X Height)

Weight net : 450 kg Gross weight: 600 kg

ELECTRICAL FEATURES

- 380 Volts / 50 Hz / 2,25 Kw / 7,0 A
- 380 Volts / 60 Hz / 2,25 Kw / 7,0 A
- 220 Volts / 50 Hz / 2,25 Kw / 7,0 A
- 220 Volts / 60 Hz / 2,25 Kw / 7,0 A

Power supply : 3 m with plug sorting TRI + T + N

HYGIENE — SECURITY

The PROFORM moulder is in accordance with :

- 89/392, the directive on hatches.
- The labour regulations.



Distributed by :

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