

Rolling Line

The Rolling Line range includes machinery for dividing and rolling dough pieces ranging from 20 to 280 grams.

The Rolling Line has been designed to produce round, long and flat rolls, as used in hamburgers, kebabs, hot-dog rolls and pizzas ... The high level of precision of the weights and the quality of rounding process are among the main advantages of this line.

In terms of speed, in its standard version with 2 production outlets, the Rolling Line can produce up to 3000 pieces / hour (1500 pieces / output exits). We can also offer a version with 3 output exits for an hourly output of 4,500 pieces of dough.

Different types of dough can be processed in these machines, such as for bread dough, pizza dough and dough for brioches, ... The touch screen for memorising the settings guarantees flexibility when there are switches between recipes and products.

The compact PolyCombi version, (a divider and roller coupled to the moulder) can be used by a single operator, thanks to its conveyor belt for removing the pieces. Cleaning the machine has been well thought out for maximum simplicity, making it a simple machine for use and maintenance, and untrained staff can operate it.



Advantages:

- Very large weight range for RL version 2/2.
- The weighing of the pieces is very uniform and accurate.
- Touch screen to memorise recipes and product settings.
- Production rate: 3000 pieces / hour.
- The machine is on wheels.
- 2-stroke rolling system (which simulates manual kneading).

The PolyCombi line consisting of the RL 2/2 divider-rounder and its moulder offers many advantages:

- It's a machine that can be operated by one person.
- The moulder allows you to redirect the dough towards the operator standing by the divider by means of a conveyor belt. Thus, the operator does not have to change his position.

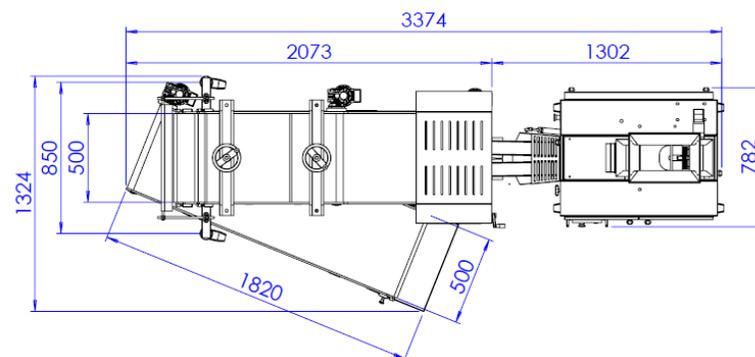
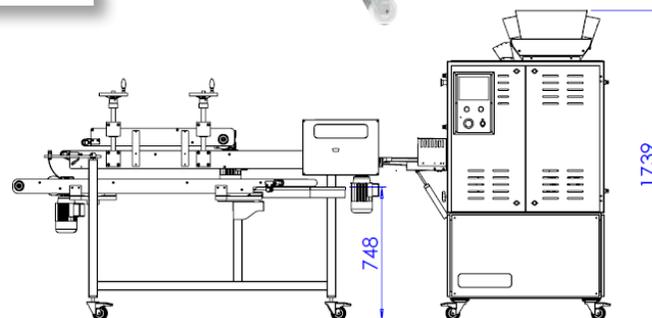
The machine allows you to diversify production with a wide choice of dough: long, flat, hamburger rolls, kebab rolls, other types of roll and pizza bread.



Model	Weight
2 output exits	
RL 2/1	20g - 60g
	35g - 100g
	40g - 130g
	100g - 200g
RL 2/2	20g - 110g
	30g - 150g
	40g - 200g
	80g - 280g

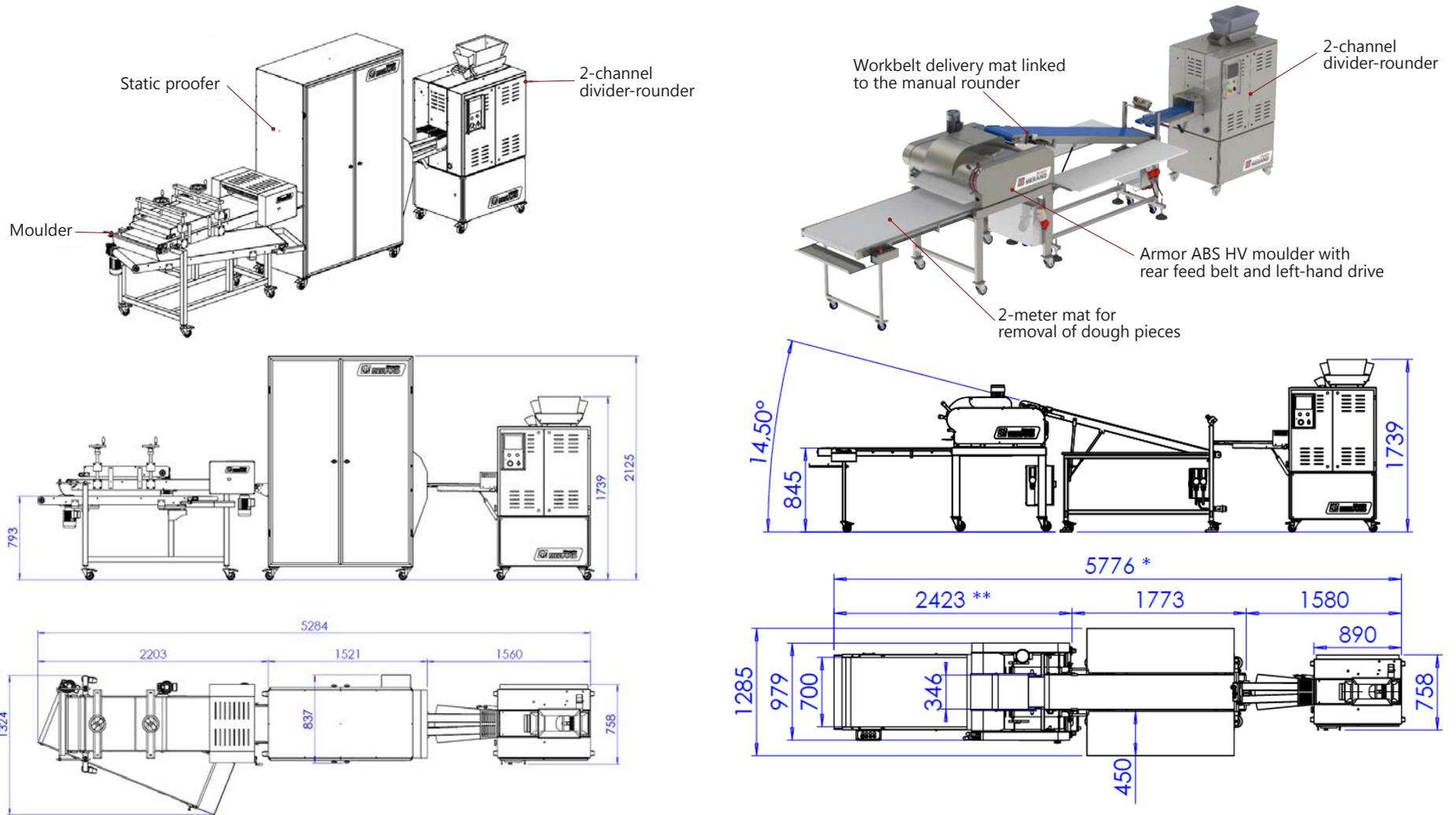
Model	Weight
3 output exits	
RL 3/1	20g - 60g
	35g - 100g
	40g - 130g
RL 3/2	20g - 110g
	30g - 130g

OPTIONS
• Security system with light barriers
• Teflon coated feeding hopper + 2 flour dusters
• Flour duster on the exit belt



The RL 2/2 divider-rounder can be coupled to the Armor HV moulder. Thanks to the Merand Pointop system, the Armor HV can also make pointed ends on dough pieces. Its long moulding conveyor also allows for dough to be lengthened considerably.

For dough pieces needing a short rest period before shaping, Merand has created a special proofer: the EasyRest®. This small proofer makes it possible to have a longer rest than on a simple conveyor, but not too long, which would mean that the dough would rise too much. Finally, it limits the risks of dough sticking and cuts the expenses entailed by leaving dough to rest, as well as the floor space needed for the production line.





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