AUTOMATIC DIVIDER-ROUNDER RL1 • RL2 • RL3

USE

Automatic divider-rounder with 1/ or 3 rows is designed to divide and round soft, semi-hard and hard doughs.

Specially designed for industrial production, it ensures high production rates, a high level of weight precision and rounding quality. With a Rolling Line moulder or an RL Form, the dividerrounder can also produce elongated breads, flat breads, mini brioches, milk bread rolls, etc... as well as burgers, pizza balls, small balls.

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CAPACITIES

Model	Production rate*
RL1	1 500 pcs/h
RL2	3 000 pcs/h
RL3	4 500 pcs/h

^{* *} The information is indicative and non-contractual It can vary depending on the dough used (% of yeast, to of the dough, to of the room, etc.) and on the process.

FEATURES

Teflon-coated feed hopper (12-15 kg of dough) equipped with 6 rollers and 2 internal flourers

Positioned on wheels for easy moving

Easy cleaning

The machine is designed to be cleaned quickly and optimally in all its parts

Pack No Stress : Régulateur de pression lors de l'entrée dans le piston, et lors du boulage avec le plateau. Pour obtenir un respect optimum de vos pâtes, même les plus fragiles.

Touch screen control system

Allows to easily determine the following parameters according to your needs:

- Adjusting the weight of dough pieces
- Adjusting the rounding pressure
- Adjusting the rounding time
- Adjusting the internal dusters
- Adjusting the drum choice
- Adjusting the production rates

Security system with light barriers istead of security grid

OPTIONS

Additional external flour duster on the exit belt

Independant motorized external belt

Motorized exit belt with pressing roll

RL Form: Independent motorized conveyor belt on exit conveyor. It allows lengthening or flattening the dough balls to diversify you bread range

May be coupled to other machines: retractable conveyor belt, automatic intermediate proofer, moulding machine

Wheels with brakes

Easy machine moving and security

Automatic drum oiling system to evoid soft doughs sticking

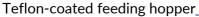
GRAMS

1 SIZE OF PISTON			
Max pcs/h	1500	3000	4500
Nber of rows	1	2	3
Grams*			
10-40			
15-50			
20-60			
25-70			
35-95			
60-135			
65-150			
85-170			
110-215			
140-240			
180-290			

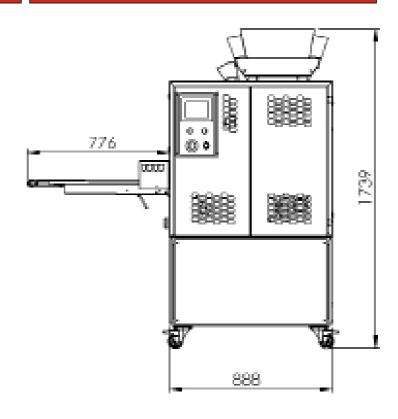
2 SIZES OF PISTO	N		
Max pcs/h	1500	3000	4500
Nber of rows	1	2	3
Grams*			
10-85			
15-100			
25-135			
40-200			
50-220			
70-240			
100-290			

PRESENTATION RL2/2

DIMENSIONS RL2/2

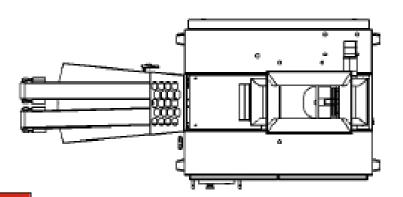






Stainless steel carterisation

Dough pieces division



WEIGHT / PACKAGING

Divider-rounder:

Pallet: 130 X 115 X 210H, 590kg

Wooden crate: 160 x 115 x 210H, 640kg in total

Moulder Rolling Line:

Pallet: 220 X 110 X 180H, 310kgs in total

Wooden crate: 220 X 110 X 170H, 350kg in total

HYGIENE / SECURITY

The divider-rounder RL complies with:

- Machine directive 2006/42/CE
- Labor code

ELECTRICAL SPECIFICATIONS

Installed power: 1.8kW

Voltage: 400V Frequency: 50Hz

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