

HORIZONTAL MOULDER

ARMOR ABS ALLONGE PLUS

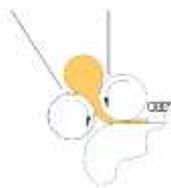
USE

- Machine to roll and shape dough balls.
- Weight from 50 grams (1.76 oz) to 2 000 grams* (4.4 lb).
- Production rate* : : up to 1 800 pieces per hour according to the dough ball weight (for 350 grams breads (12.34 oz)).

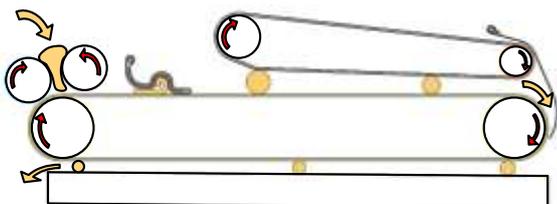
(*): Standard information that can change according to the nature of dough

FEATURES

2 rollers for a better result. An Al-véo+® roller for pre-laminating stage + a laminating roller.



2 elongation systems for more elongation and better regularity



- Top elongation on reverse way motorized belt
- Bottom elongation on fixed table

Hinged safety hopper, and easy removable scrapers :

- Easy access for maintenance.
- Easy scraper dismantling for cleaning.
- Easier maintenance, higher roller longevity.

Food aluminium sides of 8 mm assuring the preservation of fundamental factors such as:

- Adaptation of the rolling mill to the moulding belt.
- The moulding belt is parallel to the fixed table.

Stainless steel sides



Front feeding belt

Eases the introduction of dough balls in the laminating system, increasing the production capacity and preparing the dough for lamination.

Woven wool moulding belt, 5 mm thick, 750 mm (2.25 feet wide) :

- Better shaping and better aspect of the shaped dough ball.
- Good support of the belts during the shaping and an higher equipment longevity.

3 point control switches for the laminating and elongation adjustments:

- High precision of readjustments.
- Reliability of adjustments with the time.

Silent transmission line system :

Guaranty to have a very low sound level while the machine is running (sound pressure level of weighed A emission during an averaged time is below 70 dB) .

ACCESSORIES & OPTIONS

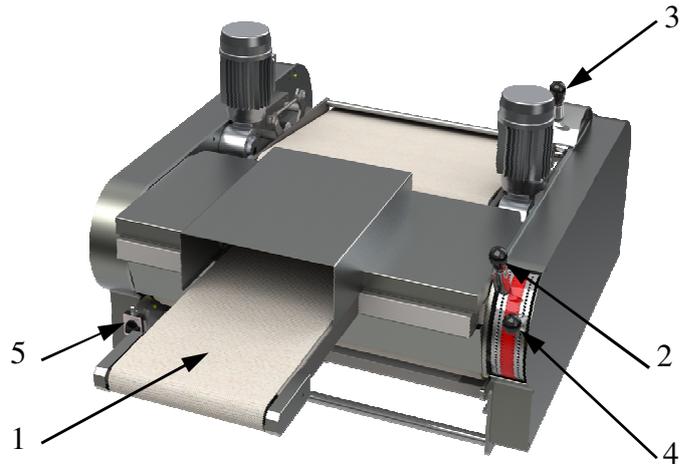
- Guides for square bread, hot dog buns, rolls.
- Rolls-coup system® (to divide baguettes in 2 , 3, 4 or 6 pieces).
- Pointop® system (shaping baguettes and short breads with sharp ends).
- Rolling stand in stainless steel
- Left sided control panels

MERAND Mécapâte S.A . Z.I de la Turbanière . BRECE . B.P 93329 . 35533 NOYAL / VILAINE CEDEX . FRANCE

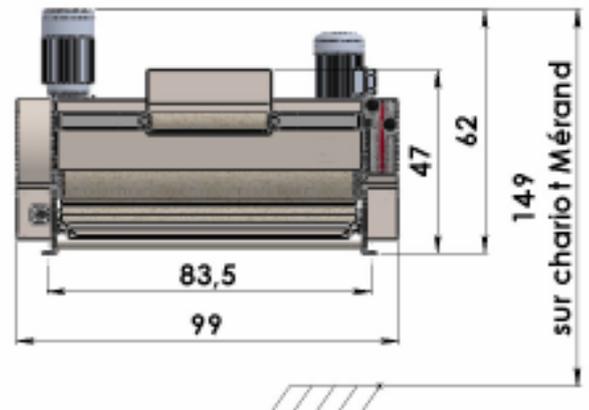
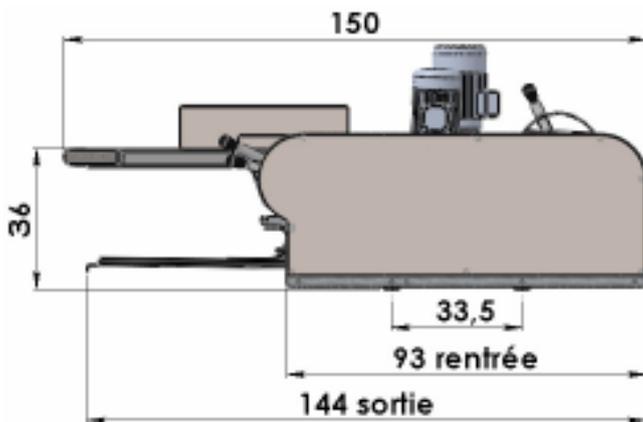
+ 33 (0)2 99 04 15 30 . Fax + 33 (0)2 99 04 15 31 . e-mail : salesdpt@merand.fr . site : www.merand.fr

PRESENTATION

1. Feeding belt
2. Lever for roll settings
3. Lever for « Allonge Plus » belt (extra elongation)
4. Lever for second elongation tray
5. On button



OVERALL DIMENSIONS



WEIGHT AND PACKAGE DIMENSIONS

Net weight : 140 Kgs (308 lbs)

Packaging on pallet with wooden crate
250 Kg (550 lbs)

Dimensions (Depth X Length X Height) :
1,30 m x 1,86 m x 0,84 m.

ELECTRIC SPECIFICATIONS

- 380 Volts / 50 Hz / 0,55 Kw / 1,85 A
- 380 Volts / 60 Hz / 0,65 Kw / 1,85 A
- 220 Volts / 50 Hz / 0,55 Kw / 3,15 A
- 220 Volts / 60 Hz / 0,55 Kw / 3,15 A



HYGIENE — SECURITY

The Armor ABS moulder is in accordance:

- with 2006/42EC.
- with the labour regulations.

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