# HORIZONTAL MOULDER ARMOR ABS HV model

#### USE

- Machine used to laminate and mould dough balls
- Weight from 50 to 2000 grs.(\*)
- Production rate (\*): up to 1 800 pieces hourly depending on the weight of the dough balls. (for breads of 350 grs).

(\*): Information is given as an indication and can vary depending on the type of dough.



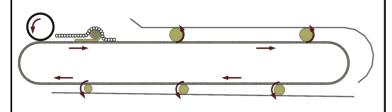
#### **FEATURES**

Two rollers for better result. A roller Alvéo+® for pre lamination + another roller for lamination.



An articulated tray that allows a first stretching of the dough balls with NO stress.

**Stretching system between belt & fixed table**Good stretching with heating the dough (fragile dough, very hydrated dough, with yeast...)



# Hinged safety hopper and easy dismantle of the scrapers

- Easy access for cleaning
- · Easy dismantle of the scrappers for cleaning

# **Stainless steel side casing**, 8mm thick, which enables the factory settings to be kept such as :

- Alignment of the laminating roll with the belt.
- The belt is parallel to the fixed table



Pointop<sup>®</sup> system included
For pointy ended breads and
baguettes by sliding this accessory
in between the belts of the moulder.

# Woven wool moulded belt on synthetic base, 5mm thick (width : 750mm)

- Better moulding & nicer look of the dough balls.
- Good support of the belts during moulding and therefore longer life of the belts.

### 2 point controls for setting of the lamination and stretching.

- · High precision settings
- · Reliability of the settings in time

# Silent and high resistance transmission line system.

- Pignons renforcés ont été cémenté.
- Very low noise level
- Reinforced carbon cemented pinions

#### **ACCESSORIES AND OPTIONS**

- Guide for square breads, toast breads, shorts breads...
- Rolls-coup<sup>®</sup> system (to slice baguettes in 2/3/4 or 6).
- Infeed belt (recomended with proofer).
- Stainless steel carriage.
- · Controsl on the left

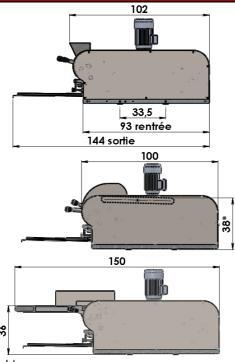
#### **PRESENTATION**

#### Shown model: ARMOR ABS HV with infeed belt

- 1—setting of the stretching
- 2—setting of the lamination
- 3—infeed belt (optional)
- 4—shelf for moulded dough balls, integrated and foldable.
- 5—belt
- 6-on/off button



#### **DIMENSIONS**



\* Infeed belt height

#### **WEIGHT**

Net weight: 152Kgs

Packed on pallet with cardboard packaging

Gross weight: 172Kgs

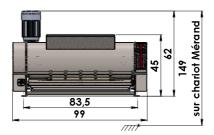
Dimensions: 130 cm x 135 cm x 85 cm.

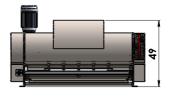
Packed on a pallet into a wooden crate (\*) : Gross weight : 222 Kgs (262 Kgs\*\*)

Dimensions: 130 cm x 135 cm (186 cm \*\*\*) x

84 cm.

- (\*) Sea wooden crate, non treated wood (\*\*) Gross weight Armor ABS infeed belt in crate
- (\*\*\*) Armor ABS infeed belt wooden crate







#### **ELECTRICAL FEATURES**

- 380 Volts / 50 Hz / 0,37 Kw / 1,40 A
- 380 Volts / 60 Hz / 0,37 Kw / 1,40 A
- 220 Volts / 50 Hz / 0,37 Kw / 2,17 A
- 220 Volts / 60 Hz / 0,37 Kw / 2,17 A

<u>Electricity supply : 2.5m cable with male plug</u> TRI + T +

#### **HYGIENE** — SAFETY

The moulder Armor ABS HV conforms to the following:

- 2006/42/CE machine order
- Work standards



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