



MERAND

Dough processing expert

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 C2 A ® Assisted Control of Elongation With 3 programs :

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

The speed belt is ajustable with the board panel : 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 :

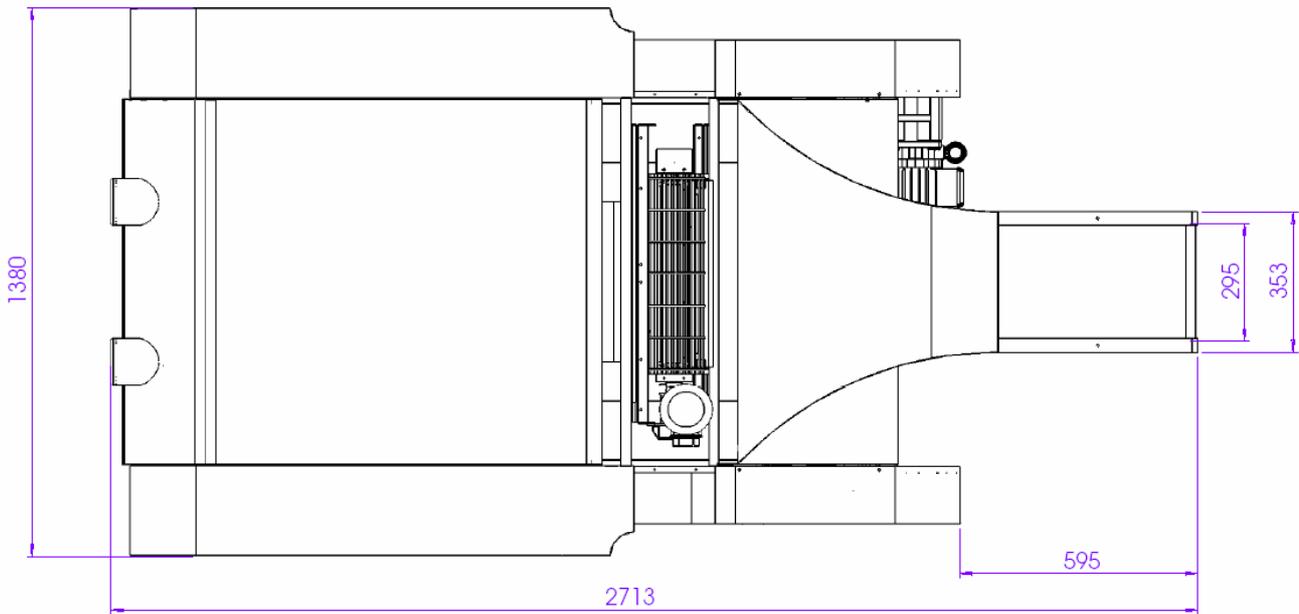
Control and adjustments of laminating and elongation assisted by electrical cylinders.

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.



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Distributed by :

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