

# Artisan bakery range

The MERAND range for artisan bakers is made of hydraulic dividers, divider-shapers, manual proofers, semi automatic and automatic proofers, as well as automatic groups with divider-weighers.

Since 1954, the MERAND R&D department, in partnership with artisan bakers, designs dough processing machines.

From the beginning, it has focused on the respect of the dough, easy cleaning and maintenance but also on versatility by developing throughout the years accessories to complete the machines and be able to produce various types of breads. The MERAND machines are sold all over the world as our turnover abroad represents more than 50% of the sales. As a specialist manufacturer (only for machines for division/resting/moulding), MERAND also has a range of automatic machines for bigger productions. The expertise in this field brings great reliability for semi automatic and automatic solutions to artisan bakeries.



A set made up of a hydraulic divider (or divider shaper), a manual proofer and a moulder brings great comfort as well as time and space saving compared to a traditional solution of dough ball proofing on a table or boards.

Indeed after division, the dough balls are put manually in the proofer (PAGE range) by the operator for proving. After this operation (length depending on operator's choice), the operator will pick them up to place them in the moulder.

The proofer from the PAGE range optimizes the hygiene thanks to the Nyltex pockets and the hygiene pack (UV lamps + dampness extractor).

The operator no longer has to handle boards and dough balls are away from draft.

The vertical moulders Trégor or horizontal moulders Armor ABS can be placed on the MERAND manual proofer PAGE.



The semi automatic solutions are made up of a hydraulic divider (or divider shaper), a semi automatic proofer and a moulder.

Like with a manual proofer, the operator manually puts the divided dough balls in the proofing chamber. This solution offers important time saving because it is no longer necessary to pick them up manually to put them in the moulder. They are feeded in directly by the semi automatic proofing chamber as soon as the operator wants it.

The Compact PAGE version takes very little space because the moulder is inside the proofer (vertical moulder only).

However, in Leader PAGE version, because the moulder is outside (vertical or horizontal), then 2 operators can work at the same time.

This means productivity is greatly increased because when one operator divides the dough balls and places them in the Leader PAGE proofing chamber, the other operator picks up the moulded dough balls and puts them on trays or boards.



The automatic solution PrimaDyna is made up of a volumetric divider-weigher, an automatic loading and unloading system "dynamic" type intermediate proofer and of a moulder and/or rounder.

Using a divider-weigher brings important time saving because compared to the use of a hydraulic divider, there is no more weighing and placing into bowls. This equates to approximately 30' per mixing time.

The MERAND DAM divider divides the dough balls one by one to the desired weight. They are then pre rounded on the exit belt and then loaded automatically one by one in the pockets of the proofer. The dough balls change pockets regularly between loading and emptying.

After proofing time (which varies depending on the products), the dough balls are emptied on a transfer belt to feed in a moulder and/or a rounder.

This solution is recommended for dough balls that do not need an important elongation.

The pockets are in synthetic felt and the body of the proofer is in stainless steel. Various capacities are available depending on the number of pockets required and maximum weight of the dough balls.



The automatic group BMF Compact and Leader will deal with pre rounded dough balls on the divider-weigher, same as in a PrimaDyna.

The only difference lies in the proofing chamber. Unlike a PrimaDyna which is a "dynamic" proofer, the BMF models are "static" models. This means the dough balls stay in the same pocket between loading and unloading.

This optimizes the proofing of the dough balls and improves the elongation in the moulder. There is a special loader to place the dough balls in the pockets.

The structure is welded with stainless tubes 50x50mm which gives great strength to the body. The covering is made of DIBON to ease cleaning and general maintenance.

In the case of BMF Compact, the moulder is inside the proofer (vertical and horizontal moulders alike). In the case of BMF Leader, the moulder will be outside and can be placed on a long reception belt.

It is possible to add as an option a double transfer belt to feed in 2 machines after emptying (a moulder and an eccentric rounder). The pockets are made of Nyltex for better hygiene and ease cleaning. Various versions are available depending on the number of pockets required and the minimum and maximum weight.



The main difference between the BMF Compact-Leader & BMF Mécaform lies in the dough ball feeder and the system of shaping in the divider weigher.

The DAM weigher is fitted with M.F.2.S (Mise en Forme Sans Stress in French, no stress shaping) in order to pre elongate the dough balls instead of pre rounding them. This is when bakers do it by hand. The elongated shape of the gluten structure eases the elongation in the moulder while keeping the honeycombed structure.

The feeder-divider device is different to other models because, taking into account the elongated shape of the dough balls, it is necessary to gently place them in the pockets so that they arrive well centred in the moulder.

Apart from above points, the construction is identical to other BMF models as well as the options or available versions.

The Mecaform version is particularly recommended for long baguettes, Tradition baguettes and all breads for which the respect of the honeycombed structure is important.

The closed hopper option means it can divide doughs with long fermentation with good regularity while keeping the honeycombed structure.



For more important productions (up to 1800 dough balls/ hour), the models Armor ABS HV or Armor ABS A+ can replace the models Trégor or Armor ABS.

The Armor ABS HV version comes as standard with stainless structure and reinforced transmission.

As for model Armor ABS A+, it has an additional motorised top elongation belt. This way, it is possible to get a top elongation for the dough balls but also a more regular shape for the baguettes.

The Rollscoup' system can be added as an option for limited production of small breads. Located inside the moulder, it can cut baguettes in small breads.

As an option, an emptying belt with the 2 exits means 2 machines can be feeded (for example a moulder and an excentric rounder)

The moulded dough ball reception belt can be replaced by automatic deposit on trays..



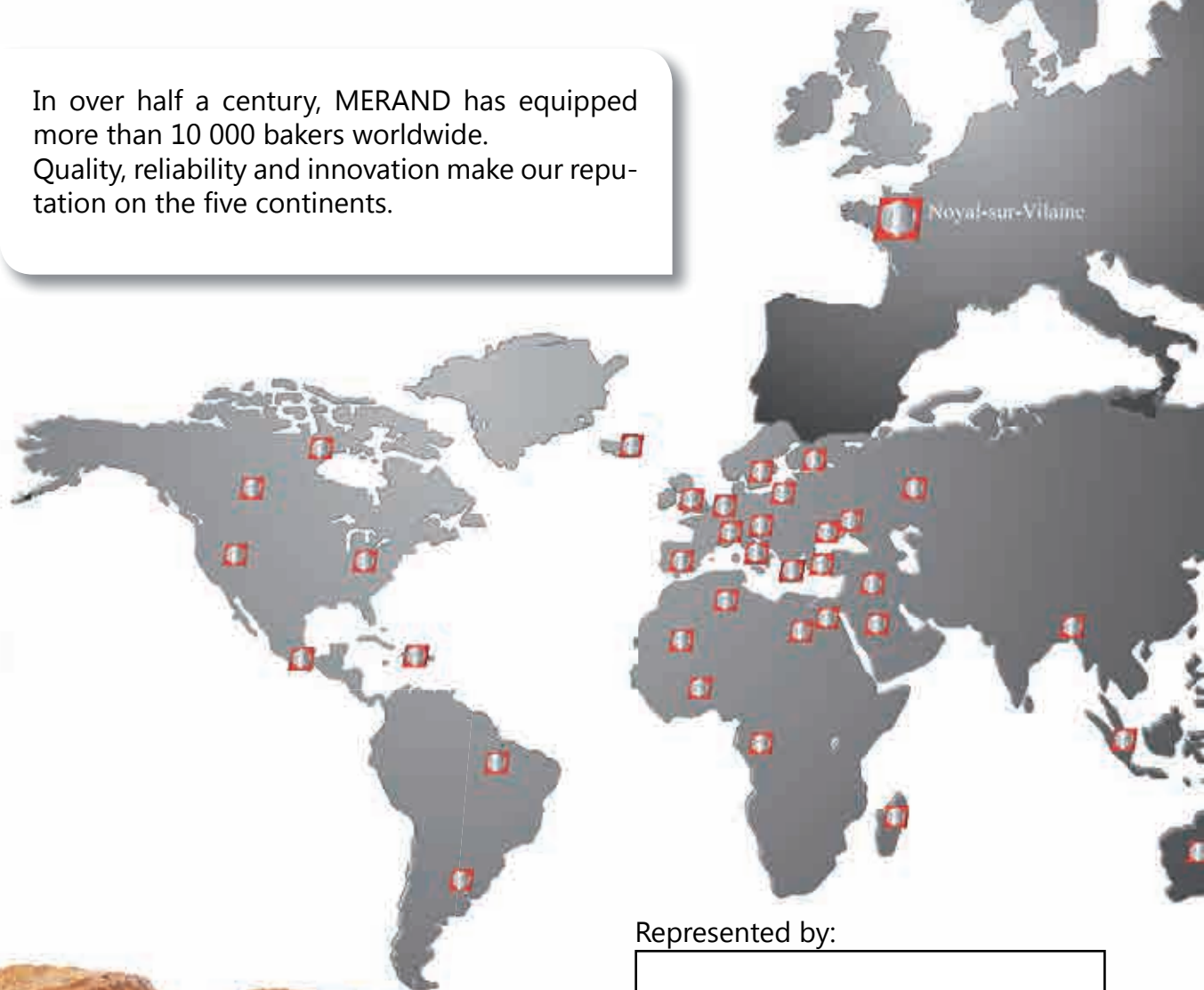


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