

FlexiLine® System

The range of machines that makes up the FlexiLine System is particularly suited for production of breads like baguettes and part baguettes.

Of course they can produce most type of breads.

The dough processing exercise for production of baguettes is fairly certainly the most difficult to produce. Indeed, it is necessary to be able to elongate dough balls of only 300-350grs up to 65-70cm, while respecting the dough.

The FlexiLine range can produce from 1000 to 2500 baguettes or breads per hour depending on the model.

Also, for more than 25 years, Merand manufactures automatic lines for baguettes or part baguettes (1/2, 1/3, 1/4, 1/5, 1/6) for bakers all over the world who want to produce real French baguette, in an even way, while minimizing labour costs.



The respect of the dough during division is a very important step to get quality baguettes.

Then, after division, a crucial step is to shape the dough balls before proofing in a proofer. It is necessary to give strength to the dough as well as giving it an adapted shape to ease elongation in the moulder.

Rounding is not recommended because it makes it difficult to obtain optimum elongation.

This is when the exclusive system M.F.2.S (Mise en Forme Sans Stress in French meaning shaping without stress) comes into it. It pre elongates the dough balls on the divider weigher with the least pressure, like bakers do manually.

The divider weigher Softy with the M.F.2.S system is available in different piston dimensions, depending on the minimum and maximum dough ball weight required. They can go up to 2500 dough balls hourly.

The closed hopper option makes it possible to divide dough with long fermentation in bowls, with good regularity while keeping the honeycombed structure of the bread.



Proofing of the dough balls is a crucial step in the making of baguettes. After division, in order to ease elongation, the pre elongated dough balls must rest (from 10 to 20 minutes, depending on recipes, flours, process...)

It is necessary that the dough balls rest in the same pocket during the whole duration of the resting process in order to get no stress and elongate easier in the moulder.

The proofer Mecaform VE-INDUSTRY is available in various pocket capacities (to be determined by the rate and proofing time wanted).

In order to optimize hygiene and avoid dough balls sticking in the pockets, the following items come as standard in the Mecaform VE-INDUSTRY :

- Wide central flour device with flow variation device depending on the doughs,
- Germicide lamps + fan,
- Moisture device.

As an option, an emptying belt with 2 exits can feed in 2 machines (for example a moulder and an excentric rounder).



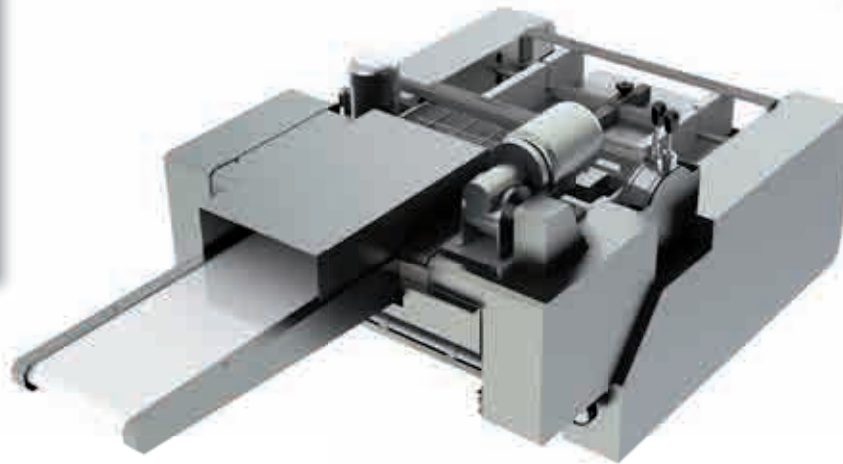
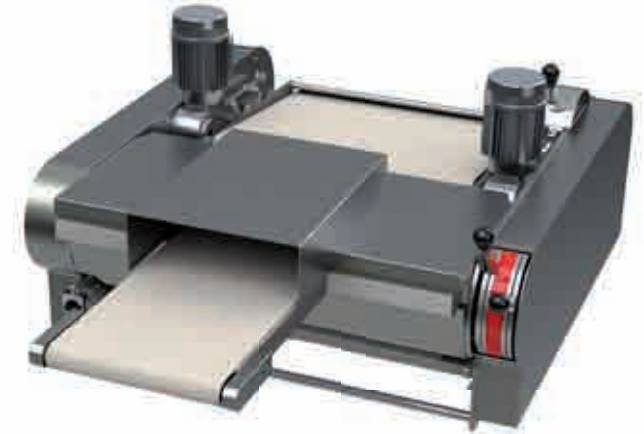
The moulders with elongation on a fixed table can be compared in terms of operating and dough respect to the ones manufactured by Merand since 1954, going back to mechanical moulding of baguettes in France.

They are ideal for the moulding of tradition baguettes or pointy ended baguettes because they don't cause over heating of the dough.

The Armor ABS Allonge+ model can produce about 1500 dough balls hourly, during 8 to 10 hours daily.

The moulder Armor I, thanks to its 5 pre laminating and laminating rolls, can produce 2000 dough balls hourly during 16 hours daily approximately. The way it shapes the dough balls during moulding on the top level and a long elongation belt optimize the elongation process.

The RollsCoup' system can be added as an option for limited production of small breads.



The moulders Armor U and Proform have an exclusive system C2A (Contrôle assisté de l'Allongement in French, assisted control of the elongation). It makes it possible, thanks to 2 belts with speed variation system, to have 3 means of working depending on the type of bread to mould :

*Fixed lower belt : for tradition baguettes or pointy ended baguettes (identical to the moulders with elongation on a fixed table).

*Lower belt with backward move : for the very long baguettes and for an optimum small bread cut.

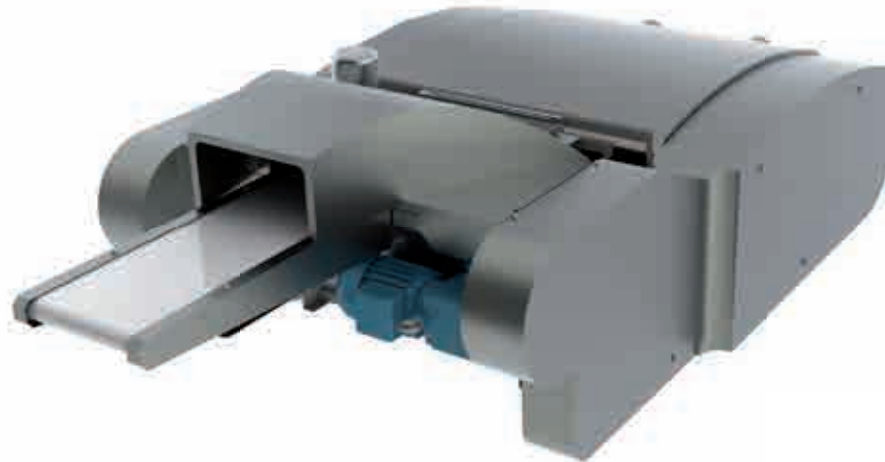
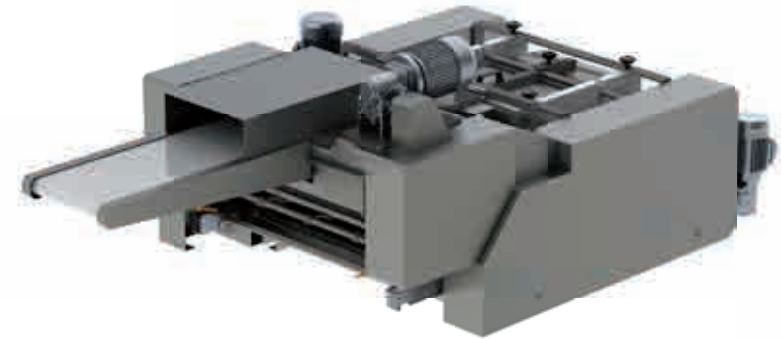
*Lower belt with forward move : for short breads, bâtard breads, special breads...

Added to the dough ball centralising system between proofing chamber and infeed belt of the moulder, they are particularly suited when using the RollsCoup' system for big productions of small breads (1/2, 1/3, 1/4, 1/5, 1/6 baguettes).

They are manufactured with a touch screen panel so that all settings of the line can be centralized and memorized depending on the various recipes.

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The moulder Proform can produce 2500 dough balls hourly in shift work.



The Proform DSI moulder is an industrial moulder recommended especially for the molding of baguettes or breads with high water content and long fermentation.

It is made of :

- Pre laminating and laminating system + 1st elongation with shaping of the dough balls of the moulder Proform.
- Resting belt with speed variation system in order to leave more or less resting after the 1st moulding.
- Elongation finish system, made of 2 motorized belts with speed variation system and inversion of the rotation belt.

This allows great flexibility in the moulding so that it can adapt to the most fragile doughs, while optimizing the elongation and respecting the honeycombed structure of the bread.

It can produce about 3000 dough balls hourly in shift work.



The reception belt means the moulded dough balls can be picked up by the operators to put them manually in baking trays (or other support).

They are optional for Armor ABS HV and Armor I.

The « L » shape deposit on trays puts the moulded dough balls one by one from exit from moulder.

The empty trays can be fed in by the operator in advance of the moulder and are picked up full on the side.

It does not have a separating device for small cut breads. This means a manual operation to separate them in the trays so that they don't touch during the fermentation process.

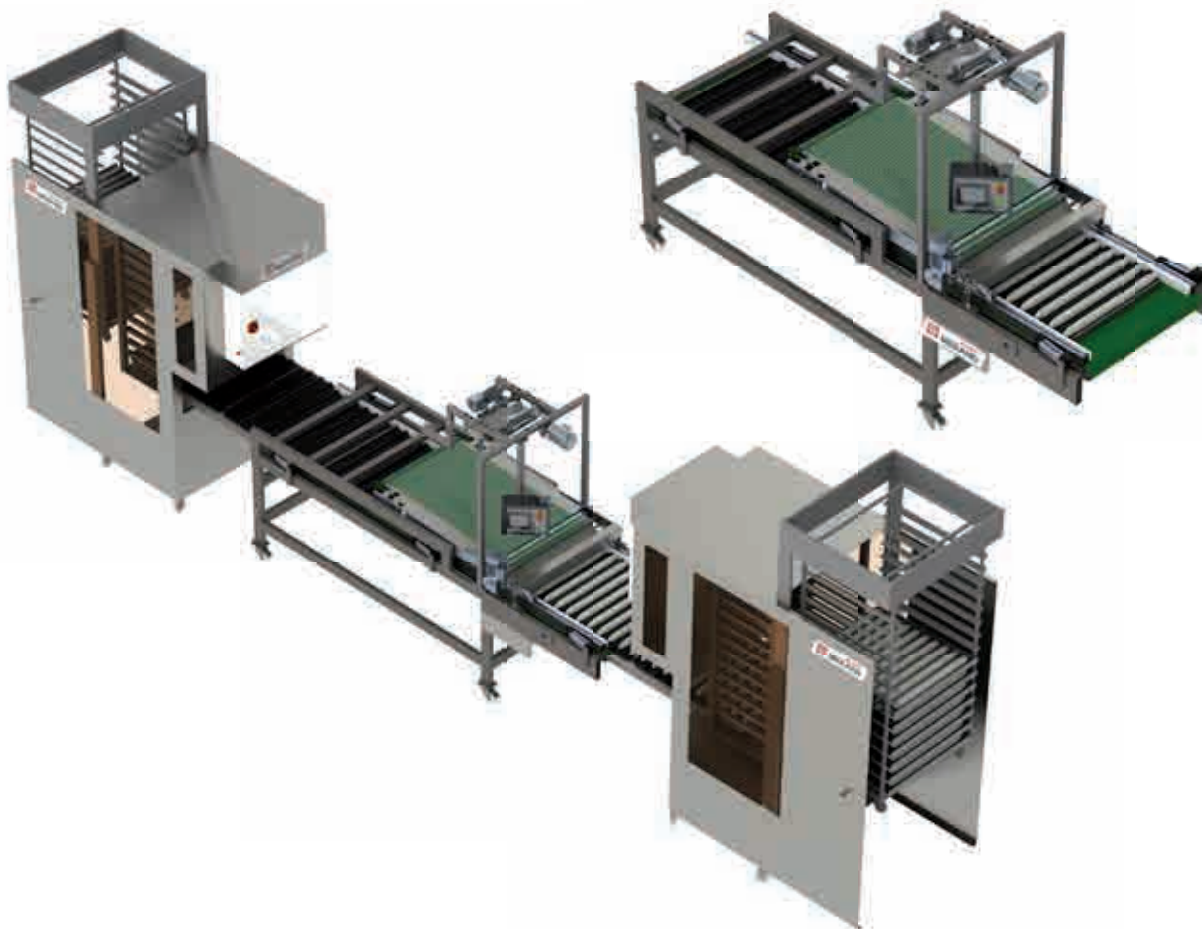


The line deposits are particularly suited for a connection (now or later) with the MécaRacks system.

The empty trays are introduced by the operator from the back of the moulder and are picked up full from the front.

This deposit is made of a separating system for small breads after cutting of the baguettes thanks to the RollsCoup' and then put in the trays so that they don't touch during fermentation.

The MecaRacks system (loader and unloader of carts) will automatically take the empty trays from a cart to feed in the tray deposit and then will replenish them full in another cart. A pack of good quality trays and carts is necessary to ensure proper operating.

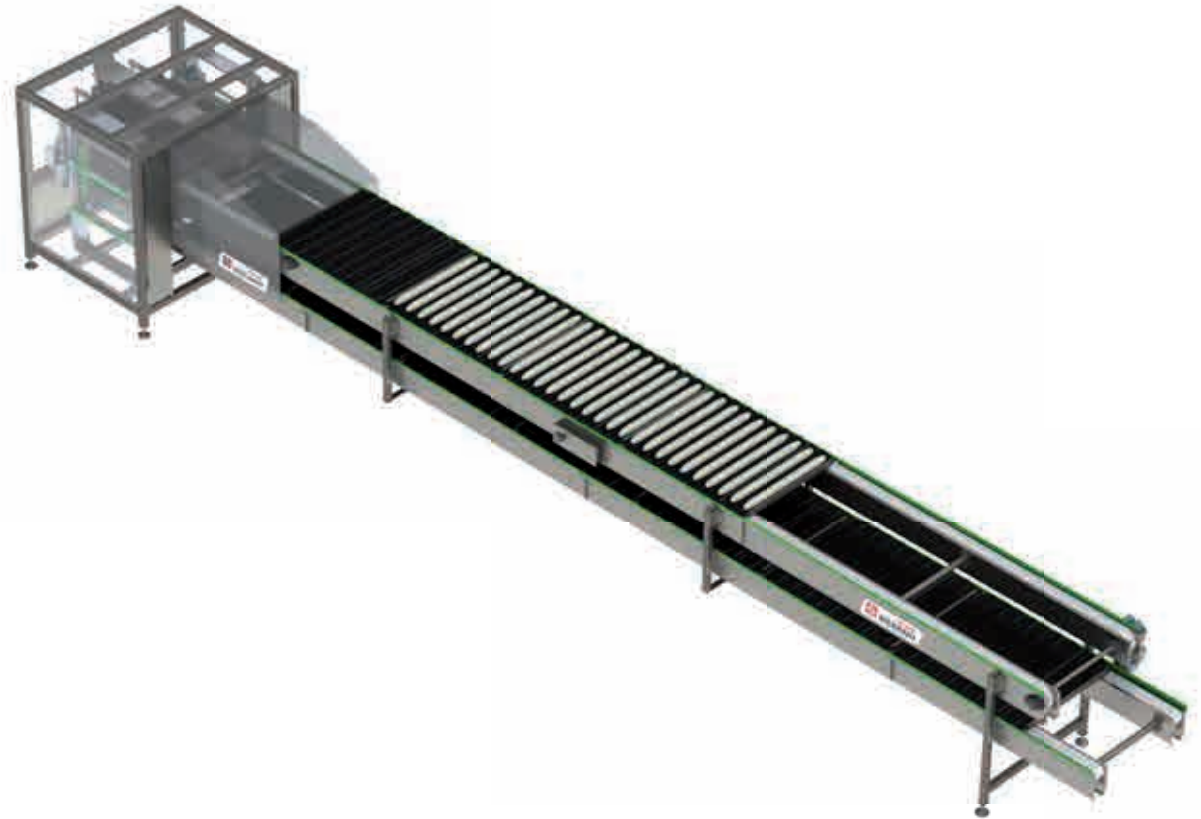


The DF-Elevator deposit has been designed so that only one operator can manage the trays, while offering great self sufficiency to perform other tasks (for example loading of the carts in the prover chambers).

The empty trays are introduced by the operator and will get loaded by the moulder. Then they come back towards the operator so that he can put them in the carts.

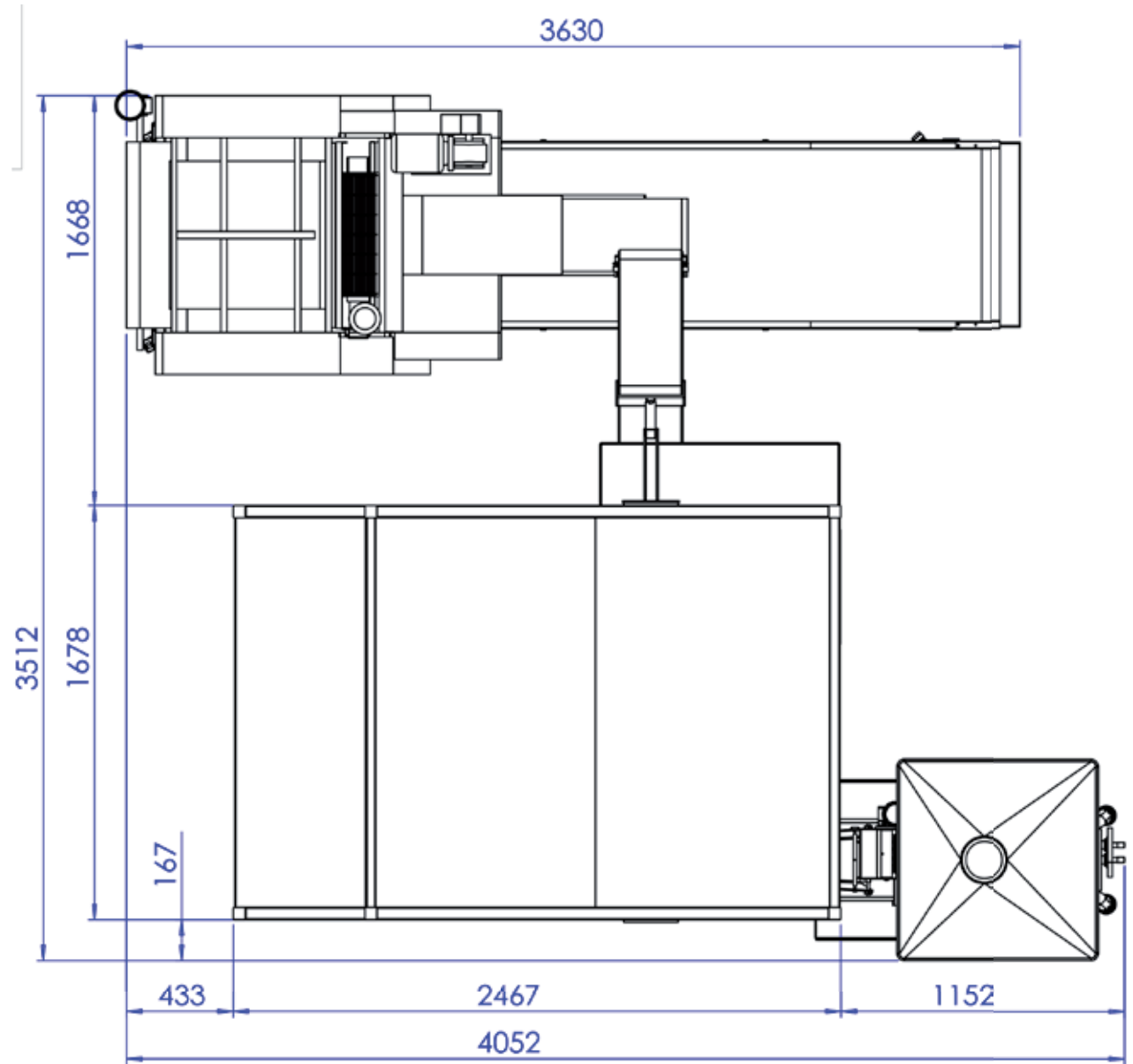
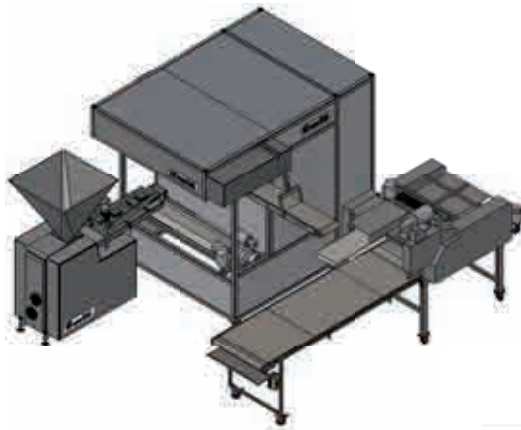
It has great self sufficiency because the operator can have X amount of trays in advance.

With the DF-Elevator deposit, one operator can manage the whole FlexiLine 2.5

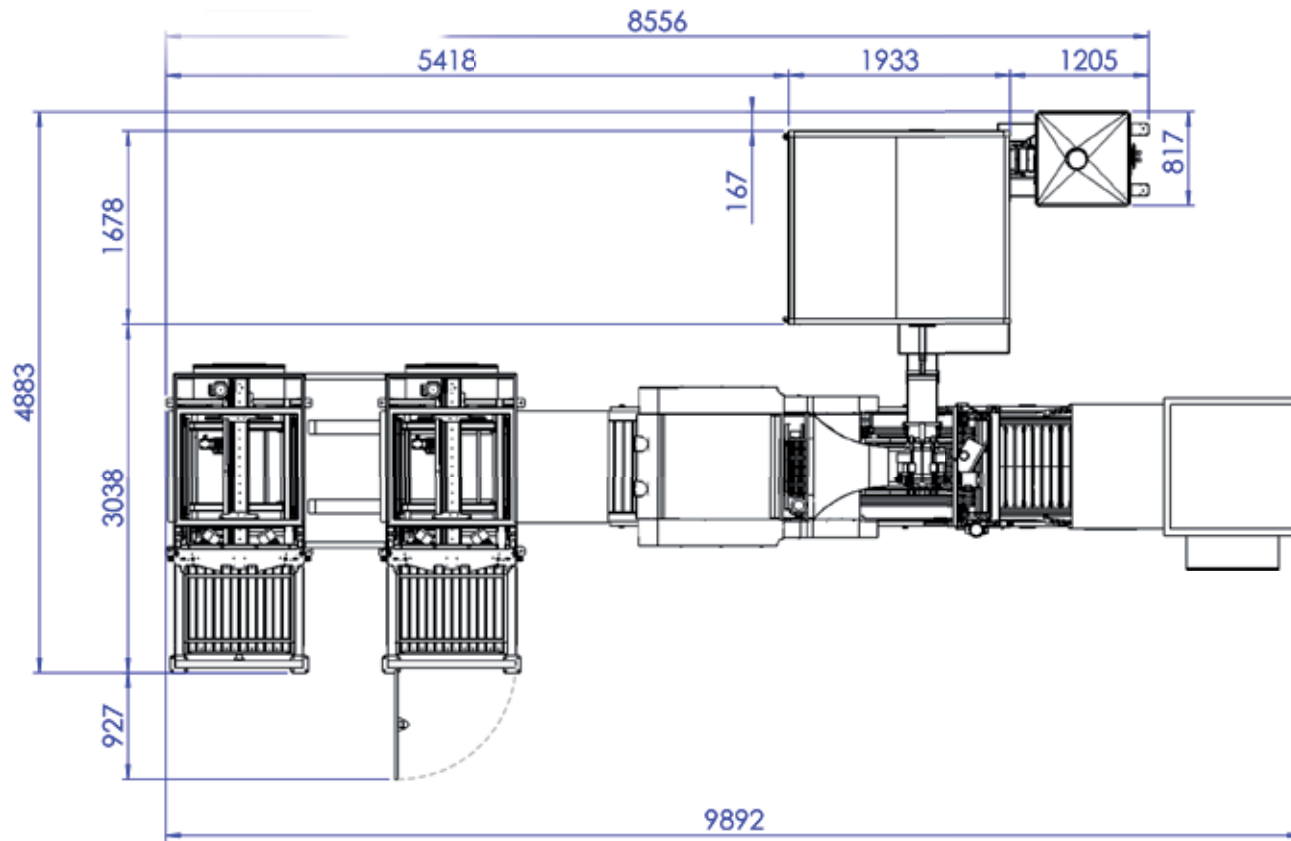


Quelques configurations standards (autres besoins, nous consulter car nous pouvons étudier des accessoires pour répondre à vos demandes)

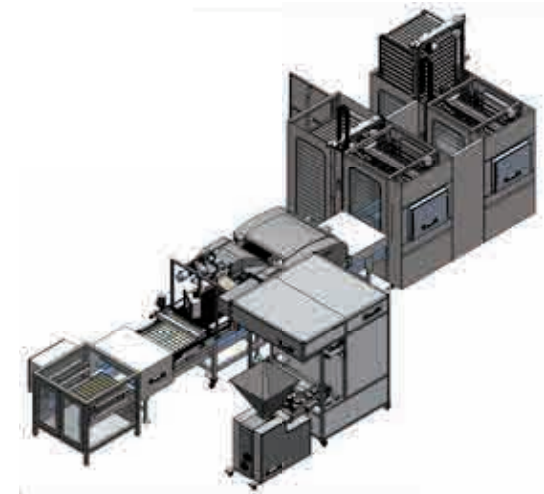
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Various possible lay outs (for other lay outs, please ask us as we can study specific lay outs for your needs)



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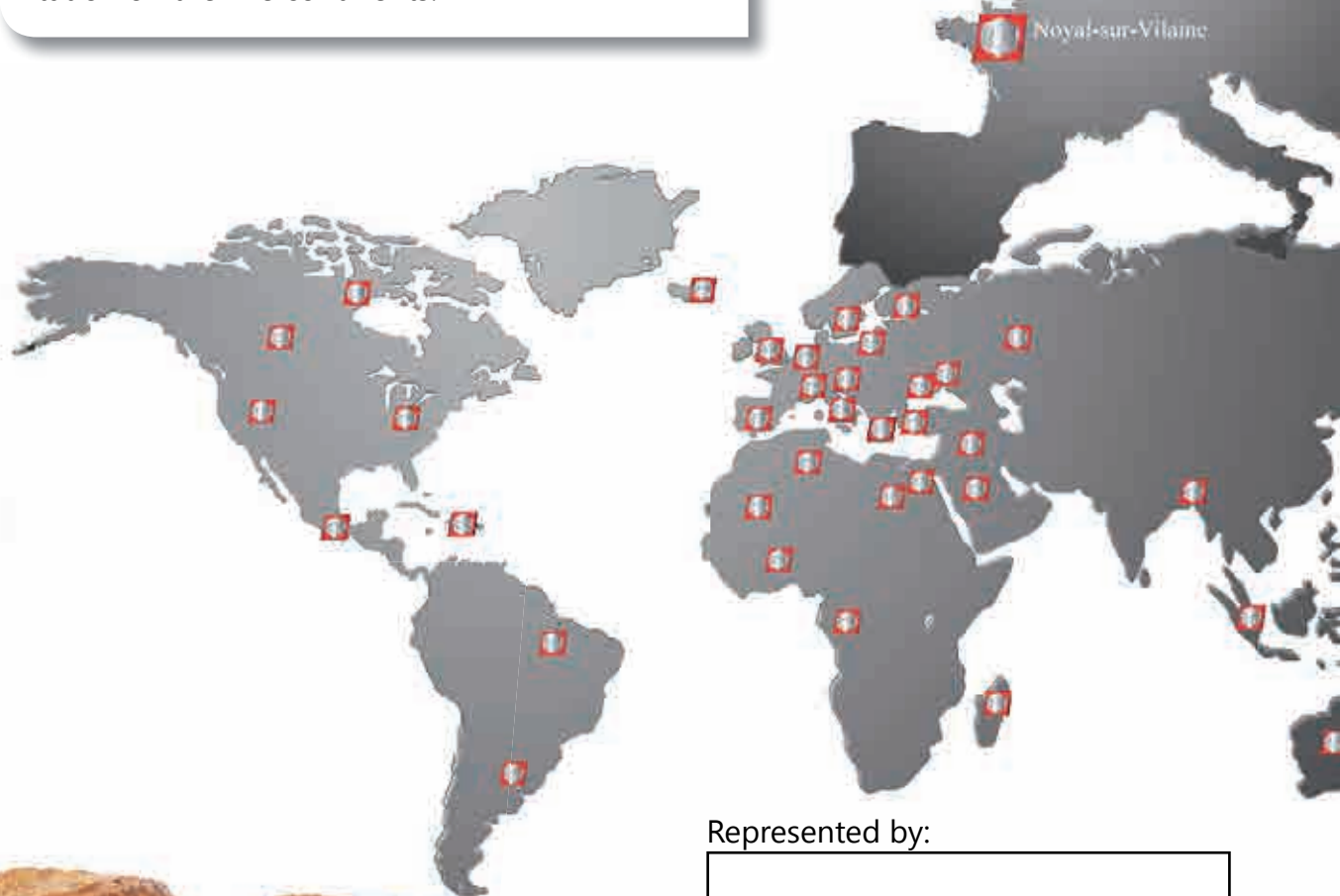


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