

# KraftLine

The KraftLine is composed of a range of machines that is particularly adapted for the production of big loaves, whether round or elongated but rather short. It is the case for loaf bread, tin bread, multigrain bread, sticks etc.

The most used process after division is to pre round the dough balls before resting in a dynamic intermediate proofer and an elongation in a moulder or rounding in an excentric rounder.

The capacities of the KraftLine lines are from 1 000 to 2 400 dough pieces/hour depending on the chosen model.





The Lofty volumetric divider, and thanks to its closed hopper with air compressor, allows precise division, without stressing the dough, even for the hardest doughs.

At the same time the hopper gets empty in dough, it gets bigger in air so that the pressure is constant on the dough, from beginning to end of division.

The pressure can be changed depending on the type of dough.

It can reach an hourly rate of up to 2 400 dough pieces.

Different piston dimensions are available depending on the minimum and maximum weight required.

A special system for doubling up the dough balls can be added.



The conical rounders can mould the divided dough balls before they go in the intermediate proofer and give strength to the dough in order to get a nice aspect while baking.

The F1 & F2 ConiBall models can be equipped with fixed channels (cannot be adjusted).

The weight range for the F1 is from 100gr to 1000gr and for the F2 is from 200gr to 3000gr. They hourly rate is of 1500 dough pieces.

The model ConiBall Vario has adjustable channels which means greater range in the weight of the dough balls (50gr to 1800gr).

The centralized adjustment of the channel settings can offer more possibilities and eases the operator work while reducing mistakes.

The maximum hourly rate for the ConiBall Vario is of 3000 pieces.





The **DynaProof** intermediate proofers allow rest of the dough pieces between division and moulding.

The DynaProof range has 9 models , depending on the number of pockets required (from 150 to 621) and on the maximum weight of dough balls per pocket (up to 1 000 gr depending on models).

In order to avoid sticking, especially for rye based doughs, the charger puts the dough balls one by one in the pockets and these change pockets various times during proofing, up to their exit towards the emptying belt.

As an option, a double sided transfer belt can be added so that a machine can be placed on either side of the proofer (for example a moulder and/or an excentric rounder).

The resting time is adjustable depending on the type of dough.



The **Tregor** moulder is recognized as one of the best moulders in the world.

It is very robust thanks to its 2 aluminum 12mm-thick sides. It ensures an excellent quality of shaping thanks to its 3 rollers in order to guarantee the progressive dough lamination.

Its 2 point control switches for the laminating and elongation adjustments are very precise and it is very easy and quick to switch from one setting to another. The moulder comes with 7mm-thick woven wool felts that ensure excellent shaping and long life to the belt.

Specially designed for the production of large volumes, the **Armor I** horizontal moulder can shape dough pieces of 200 gr to 2 kg and can go up to 2 000 dough pieces per hour (depending on weight and type of dough).

This moulder is very respectful of your dough. Thanks to the progressive and adjustable lamination system (1 pre-lamination roll Alvéo + and 4 laminating rolls), and thanks to the elongation on a fixed table, the Armor I allows to preserve the alveolar structure of the dough without degassing, tearing or overheating. Its first calibrated elongation makes it possible to obtain excellent length regularity over finished products.





The excentric rounders are very well adapted for final rounding of the dough balls after resting, when conical rounders are more for pre-rounding before resting.

The way these rounders work is like a baker does by hand, which means the honeycombed structure of the dough is well kept, even for very hydrated doughs.

There are 2 models available in 2 diameters : 78cm and 120cm. the biggest dimension allows a progressive tightening and bigger hourly rate :

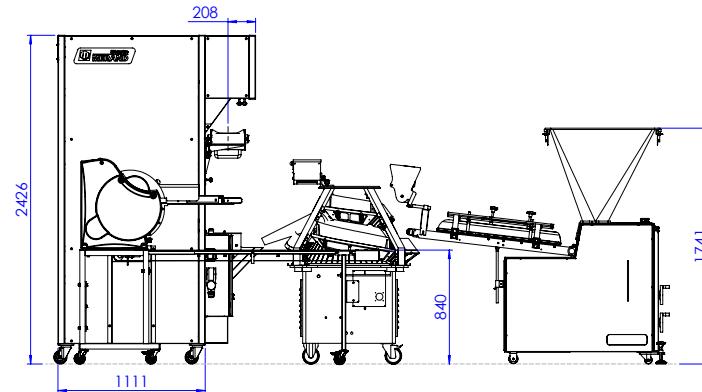
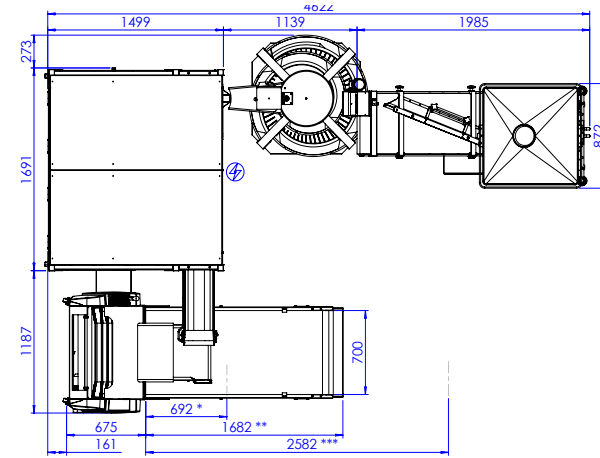
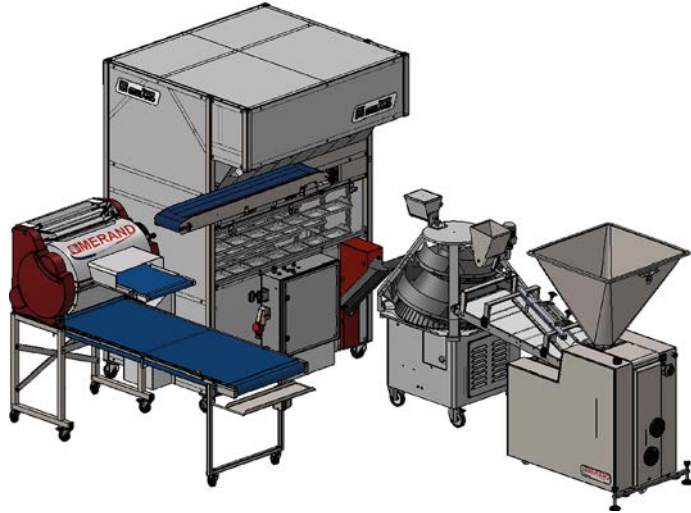
- RotaBall PM78 : 1500 balls
- RotaBall GM120 : 2000 balls

The RollerDual version has the same « head » as the RotaBall models but also includes a moulder for short breads.

After rounding, there is a by-pass system so that the dough balls can either be collected just after rounding or they can go into a moulder .



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



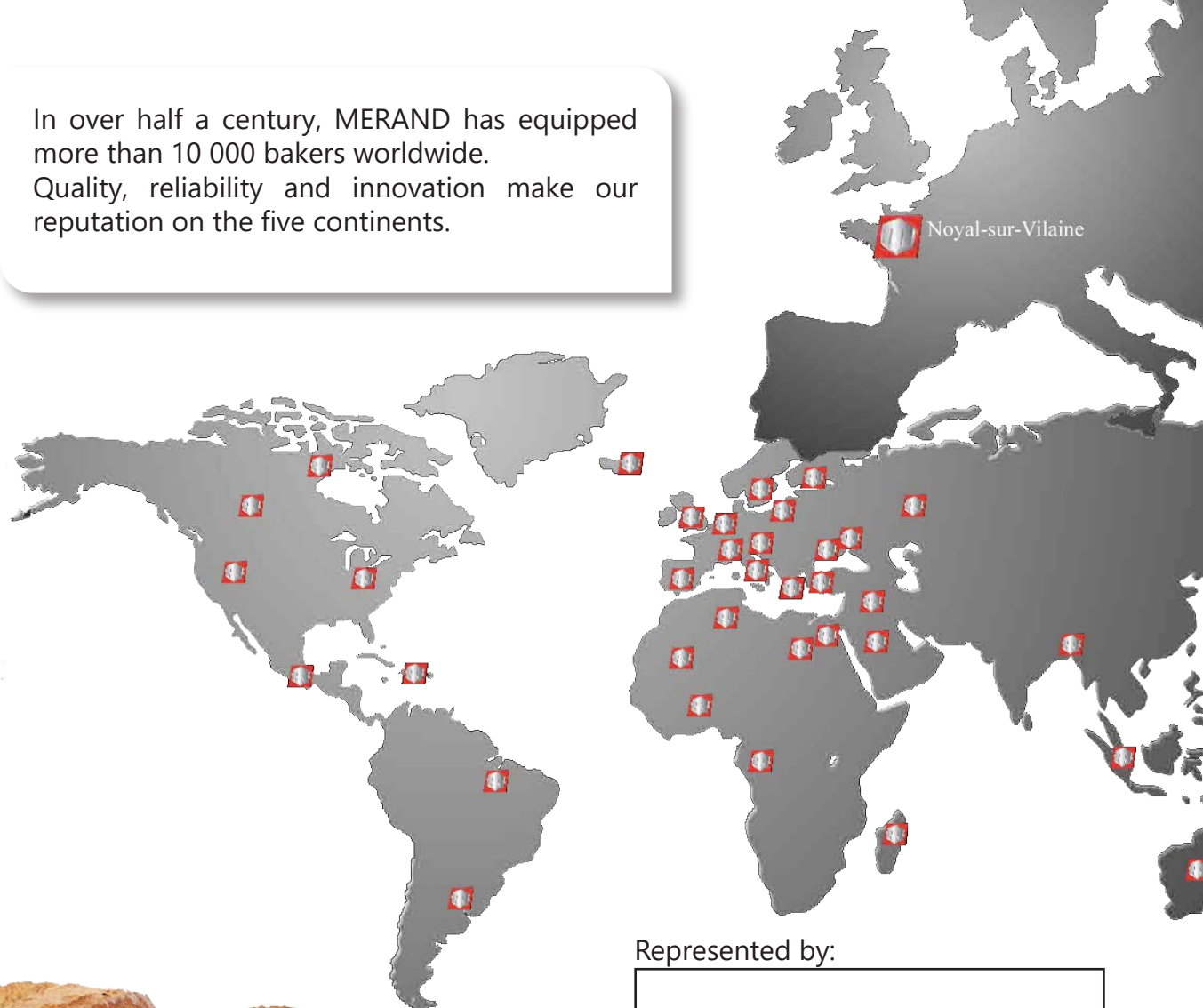


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