



MERAND

Dough processing expert



SOLUTIONS
for industrial bakeries

YOU POSSESS **AN INDUSTRIAL BAKERY,** AND YOU ARE COMMITTED TO PROVIDING YOUR CUSTOMERS WITH **A WIDE RANGE OF QUALITY LOAVES AT AN ATTRACTIVE PRICE?**

Due to fierce competition, your business faces multiple challenges:

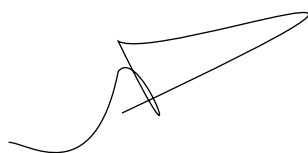
- Quality and uniformity of your loaves
- Management of bread shortages and keeping down the number of unsold goods
- Need of reliable, robust equipment, sound mechanically and of adequate dimensions to accept high volumes and production turnover.
- Manpower and time management, recruitment and training of qualified personnel
- Work safety, respect for employees' working conditions
- Control and management of the use of all raw materials
- Keeping tabs on the traceability of raw materials and products.
- Optimization of your development (cost reduction, profitability, ...)
- Compliance with production standards, available space, own premises
- Reduction of muscular and backbone problems
- Need for equipment to be easy to clean and easy to use

MERAND *Dough processing expert*



Yannick GERARD

CEO
MERAND Mécapâte



With 60 years of experience in the field of dough mechanization, MERAND equips and accompanies the development of industrial bakeries around the world.

We offer turn-key solutions that meet the specific needs of large and medium-sized retailers, namely to produce large quantities, improve productivity, expand the range of loaves whilst ensuring good bread quality.

In our premises in the heart of Brittany, we have built a Baking Lab for all of our supermarket clients who want to discover the production lines that will meet their expectations.

Specialized R&D engineers and bakery advisers are there to advise you on the machines and automatic lines best suited to your constraints, and they will guide you at every step of the way to design the most effective project.

Over and above the quality of construction, the choice of materials and the reliability of our machines, MERAND pays particular attention, when designing new machines or solutions, to these 3 criteria, which we consider fundamental for industrial bakeries:

1. RESPECT FOR THE DOUGH

As an industrial bakery you have the strong incentive to offer a **wide range of loaves of better quality to your customers**, as well as to **ensure large volumes and production rates**.

Today you must also reconcile reduction of production costs with an increase in the quality and uniformity of your loaves that are just as good as those made by the artisan bakery.

This is the reason why MERAND has developed numerous patents and exclusive systems, in order to be able to work with the dough, even when it is **very hydrated and needs a long fermentation time, while maintaining its honeycomb structure**. Here we have, for example, MF2S® (Shaping without Stress), and Alvéo+®, VarioPress®, ØStress®

...



2. VERSATILITY OF OUR MACHINES

Over and above **the quality of your loaves**, you must also **offer a wide range to your customers**. MERAND has always developed on its machines **accessories or solutions to optimize the number of different products that you can make**. Here, for example, we can show you Pointop®, RollsCoup®, the guide for short rolls or muffins, the RheoPan RotaBall By-Pass.

Despite our wish to offer solutions offering the most opportunities, we must take into account the simplification of use by different operators. That's why our bakery advisers carefully analyse your range and production volumes to offer you optimal solutions and meet your needs.

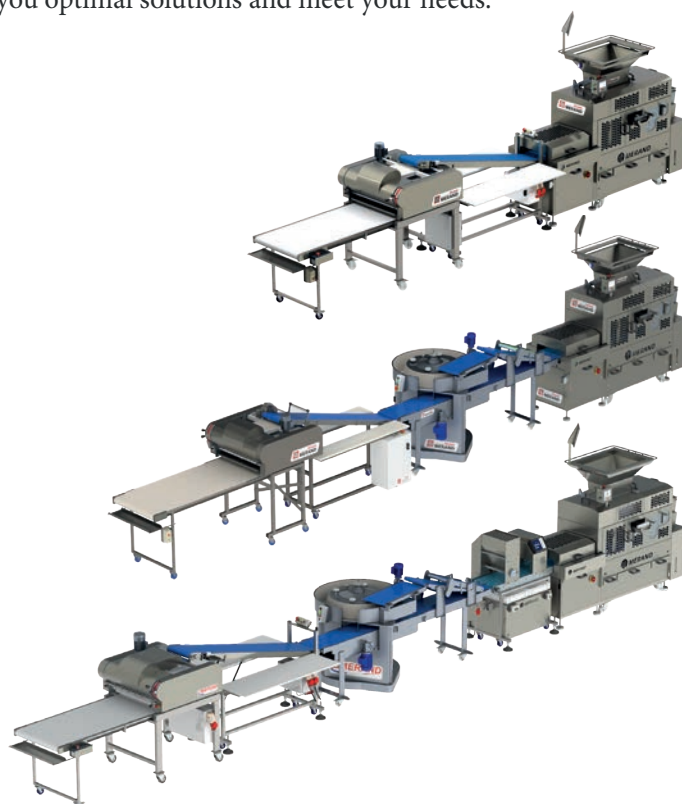
3. UPGRADEABILITY MODULARITY OF MACHINERY

The opportunity to expand the product range and therefore to meet all customer needs is a major concern of industrial bakeries. In addition, the ever-changing bakery market offers more and more opportunities, which means being able to adapt to new trends.

In order to support the desire to expand industrial bakeries, MERAND designs its semi-automatic and automatic solutions with special attention to making them upgradeable.

Investments in this type of machinery have a very long life cycle. In the current context, it is very difficult to predict the future and especially the possible increase of your production volumes, and even of the range of your products.

Our machines and lines have been designed to be completed as your needs evolve. We have to guarantee you that the investment you are making will not become obsolete after a few years. But we are also giving you **the assurance of not overinvesting prematurely**.



FlexiLine System

The FlexiLine range includes machines and automatic lines mainly dedicated to the production of baguettes, part-baguettes ($\frac{1}{2}$, $\frac{1}{3}$, $\frac{1}{4}$, $\frac{1}{5}$, $\frac{1}{6}$) white loaves and rolls. We can offer you volumetric divisors, automatic swings, semi and fully industrial shapers, and machines for automatic dropping onto nets.

Respect for the dough is always our priority. Therefore we offer solutions for progressive elongation of French sticks.

We can show you different lines and configurations, here are some examples:



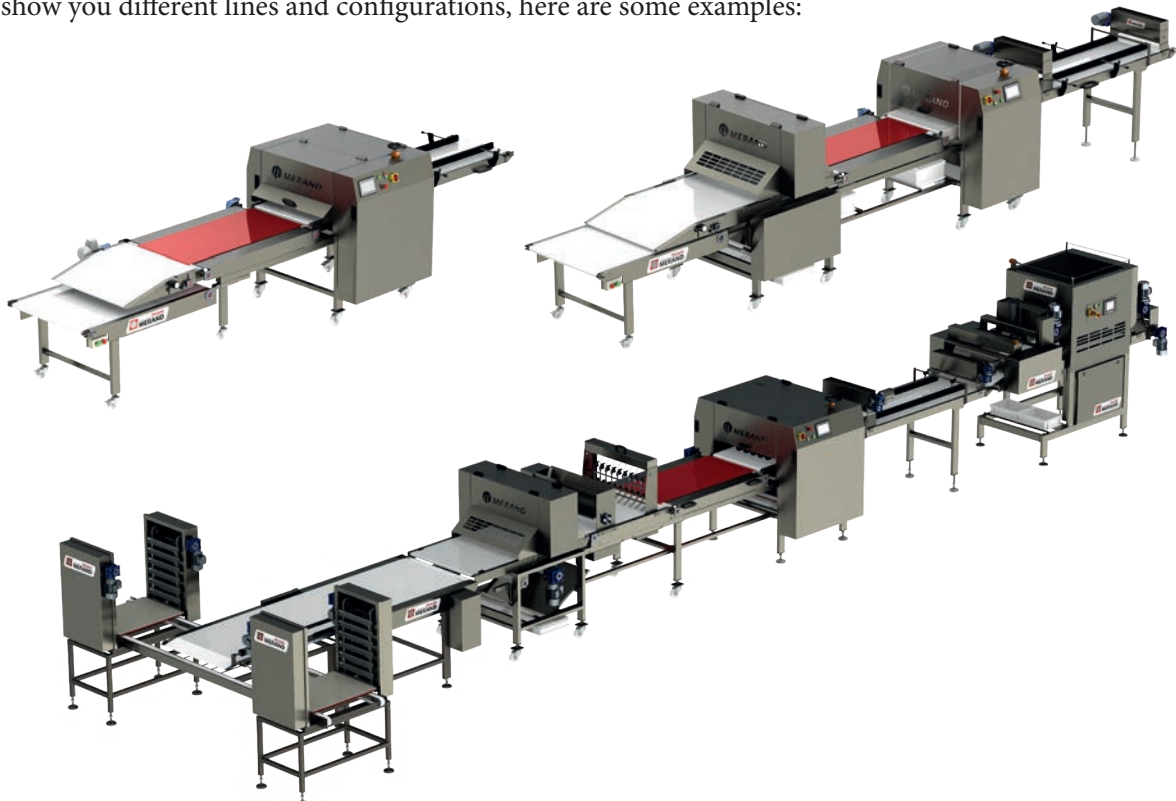
AquaPan System

The machines that make up the AquaPan range are very suitable for extremely hydrated dough in tubs, where a very long fermentation time is needed. Thanks to the MRNS® (Multi rollers No Stress) satellite, they can work dough with up to 80% -90% water depending on the type of flour.

These lines can produce products such as ciabatta, focaccia, rustic squares, artisan buns ... up to a ton of dough / hour depending on the versions and modules.

There is no weight control on this range, but on the other hand the dimensions (width, length) are very well proportioned. Generally, the products are deposited on nets or boards and are not shaped or subsequently made into balls.

We can show you different lines and configurations, here are some examples:



RheoPan System

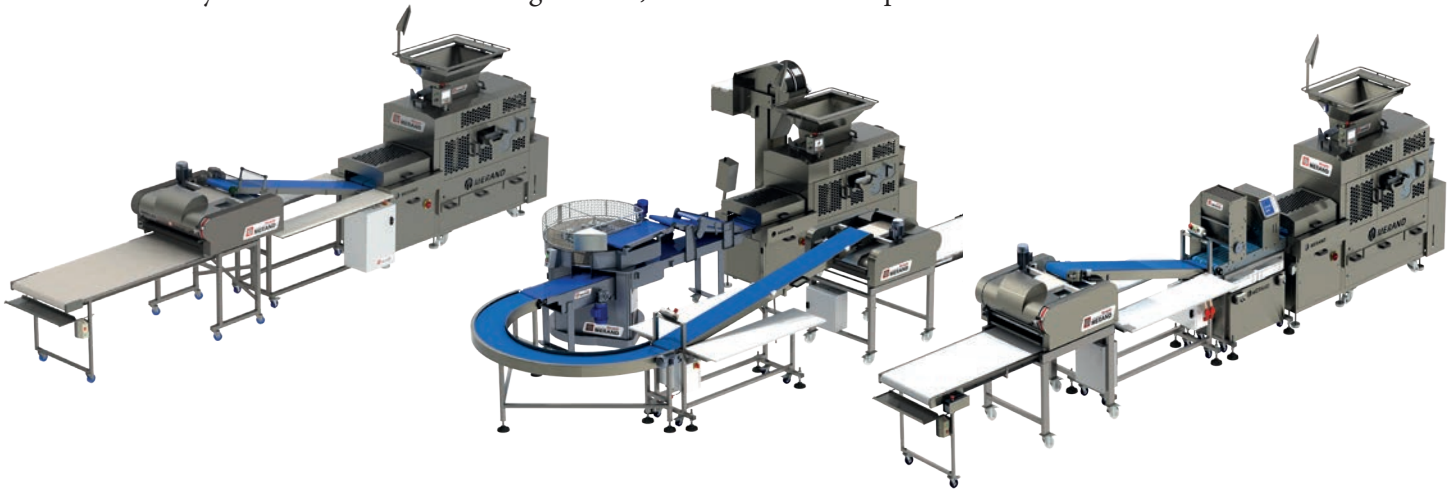
The range of machines that make up the RheoPan System makes it possible to produce a very large variety of products with different types of dough. There is no stress to the dough, and the weighing is very accurate. This includes very fermented and hydrated dough, thanks to the double system of weighing and weight control.

The RheoPan System is very modular and upgradeable, according to your needs. Depending on the modules installed, you can also produce:

- Rectangular or square shapes, ciabatta types, rustic squares ...
- Small balls (from 75gr to 250gr)
- Big balls up to 3000gr
- Shaped and elongated baguette style, pointed, rolls, half rolls ...

The TopSeeds module for water spraying and automatic seed sprinkling can be added later on, as well as automatically putting on boards.

We can show you different lines and configurations, here are some examples:



Scoring Line System

The Scoring Line includes all our automatic scoring solutions for dough pieces before baking.

It is possible to slice baguettes on the slant, also loaves, ½ baguettes, ⅓ baguettes, but also in straight sections, especially rolls.

Very easy to use automatic scoring brings many benefits, including uniformity and time saving, while it can be operated by unqualified staff (or without operators for the ScariCool version).

We can show you different lines and configurations, here are some examples:



Rolling Line System

The machines and lines that make up this range are intended for the manufacture of rolls (round, long, flat, burgers, kebabs ...).

There are different sizes of pistons which can fit quite a wide range of different weights. We also sometimes suggest double pistons for even more choice.

The PolyCombi version is very compact. It works in 2 rows for a maximum rate of 3000 pieces / hour. With its processing station, it allows a single operator to manage the production by receiving the products at the loading end of the dough hopper.

It is possible to couple the divider and roller to an Amor HV moulder with an intermediate mat for the dough to rest. It makes it possible to lengthen the rolls and to make pointed ends.

The precision in the weighing will guarantee uniformity. In addition the possibility of a two-stroke rounding, thanks to the speed regulator which allows you to have an excellent finish to your dough balls.

The Rolling Line range also includes 4-6-8 pistons for its divider-rounders, which increases hourly production (up to 12000 / hour). They are most often connected to units where the dough can rise, and to shaping stations with an automatic plate removal.



KraftLine System

The range of machines that make up the KraftLine System is particularly suitable for the production of large dough pieces, round or slightly elongated, but generally short. This is particularly the case for the production of sandwich bread, bread made in moulds, multi-grain breads, rolls, sticks ...

The most common process after dividing the dough is to shape it into balls before allowing it to rest in the rising area. It can then be reshaped or stretched in a moulder or rounded in an eccentric rounder.

We can show you different lines and configurations, here are some examples:





Expertise

Semi-industrial and industrial bakeries must both manage large production volumes and also offer a wide range of quality loaves to their customers, who are becoming more and more demanding.

Production Managers have to deal with a large turn-over, not always very qualified staff, and high production peaks at certain times of the year.

These reasons make it essential to have a range of machines and production lines:

- Simple to use
- Easy maintenance;
- Robust,
- Versatile, to take into account a range of loaves, which is increasingly important
- Taking care of the different types of dough, because customer expectation regarding quality is increasing all the time;
- Upgradeable, to adapt to the needs of tomorrow without calling into question the whole investment
- The machinery must be evaluated in view of reducing and limiting the possibility of back and spinal problems, which can be the cause of frequent work stoppages.

As a specialist in the mechanization of bread dough, MERAND works constantly, especially with its R&D teams and bakery advisers to provide solutions that take into account these requirements.

WHAT OUR CUSTOMERS SAY ABOUT US...



Christophe TRICHEUR
OBONGOO

«It is the growing demand and the increasingly discerning bakery products market that have forced us to change to an industrial bread making line. This has enabled us to meet our needs in terms of quantity and quality of products, to obtain good loaf uniformity, while preserving the craft side of the production.

Today we are able to manufacture from 3000 to 5000 pieces (parts of baguettes) per hour which has not been possible before.

The line is very versatile, which has allowed us to expand our product line. We can now produce organic baguettes and rolls, but also special types of bread».



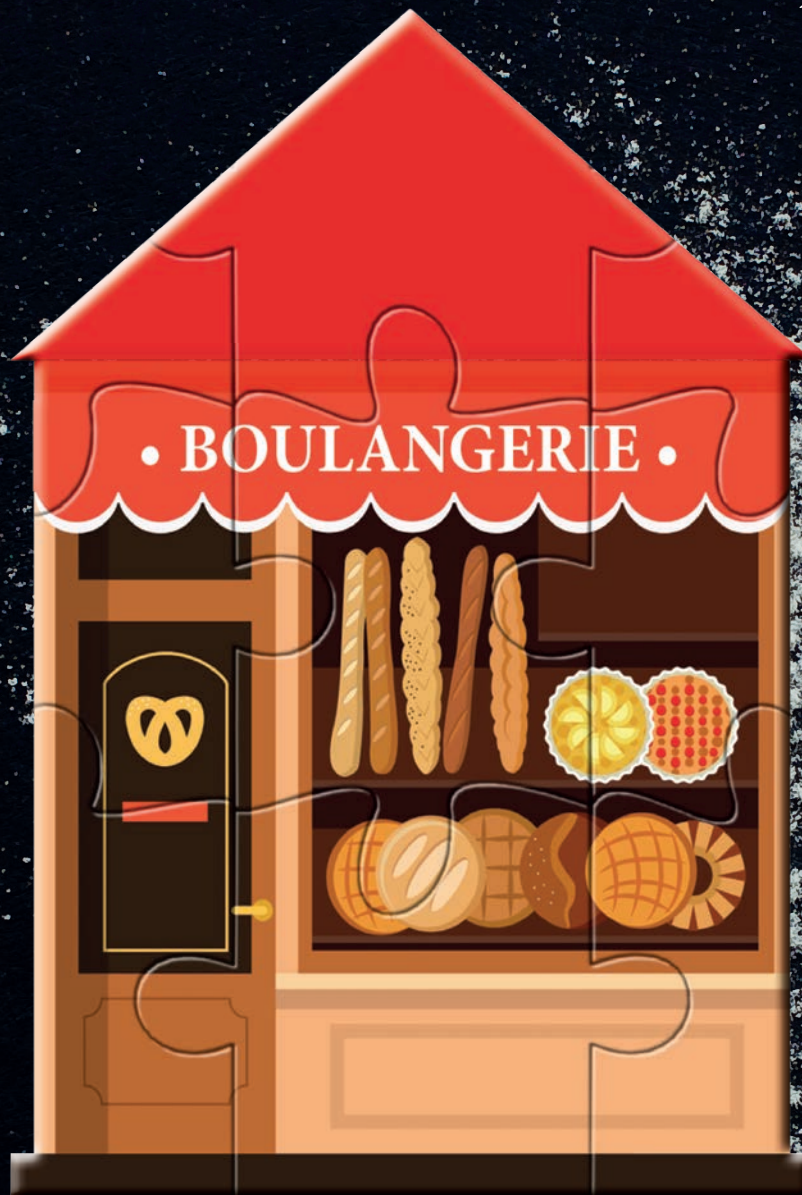
Vincent DELANOË
LE FOURNIL DE TRÉODET

«In order to ensure the development of our company and to meet the growing demand, it was becoming necessary to optimize and simplify the manufacturing process. It was imperative for us to maintain the craft quality of the loaves and to improve the working conditions of the staff.

The production of around 6,000 baguettes and round cottage type loaves per day is now being made. We are achieving this with better working conditions, whilst also maintaining the quality and standardisation of our loaves. The new line also allowed us to make savings to the order of 50% of our staff costs».



*« The best way to predict the future
is to create it »*
Peter Drucker



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