

KraftLine® System

The KraftLine system 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 1000 to 2500 dough balls/hour depending on the model chosen.



The Softy 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 2500 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 100grs to 1000grs and for the F2 is from 200grs to 3000grs. 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 (50grs to 1800grs).

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 intermediate proofers PrimaDyna allow rest of the dough pieces between division and moulding.

The PrimaDyna range has 8 models , depending on the number of pockets required (from 140 to 518) and on the maximum weight of dough balls per pocket (up to 1250grs 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 Kraft 2.0 and Kraft 2.5, thanks to the design of the lamination system (4 or 6 very big rolls) and elongation system, are particularly suited for big dough balls with short moulding (loaf bread, tin bread, rye bread, multigrain bread...).

The dough ball centering system is adjustable so that the pieces are easily introduced in the middle of the laminating rolls.

The elongation is done in between the lower motorized belt and an elongation tray. This tray is adjustable for easy cleaning at the end of production.

Adjustable side guides depending on the length required allow very good control for regular weight.

The moulder Kraft 2.5 has a pre elongation and calibration system of the dough balls in order to optimize the hourly rate and final elongation.

The maximum hourly rate is of 2000 pieces for the Kraft 2.0 and is of 2500 for the Kraft 2.5.



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 :

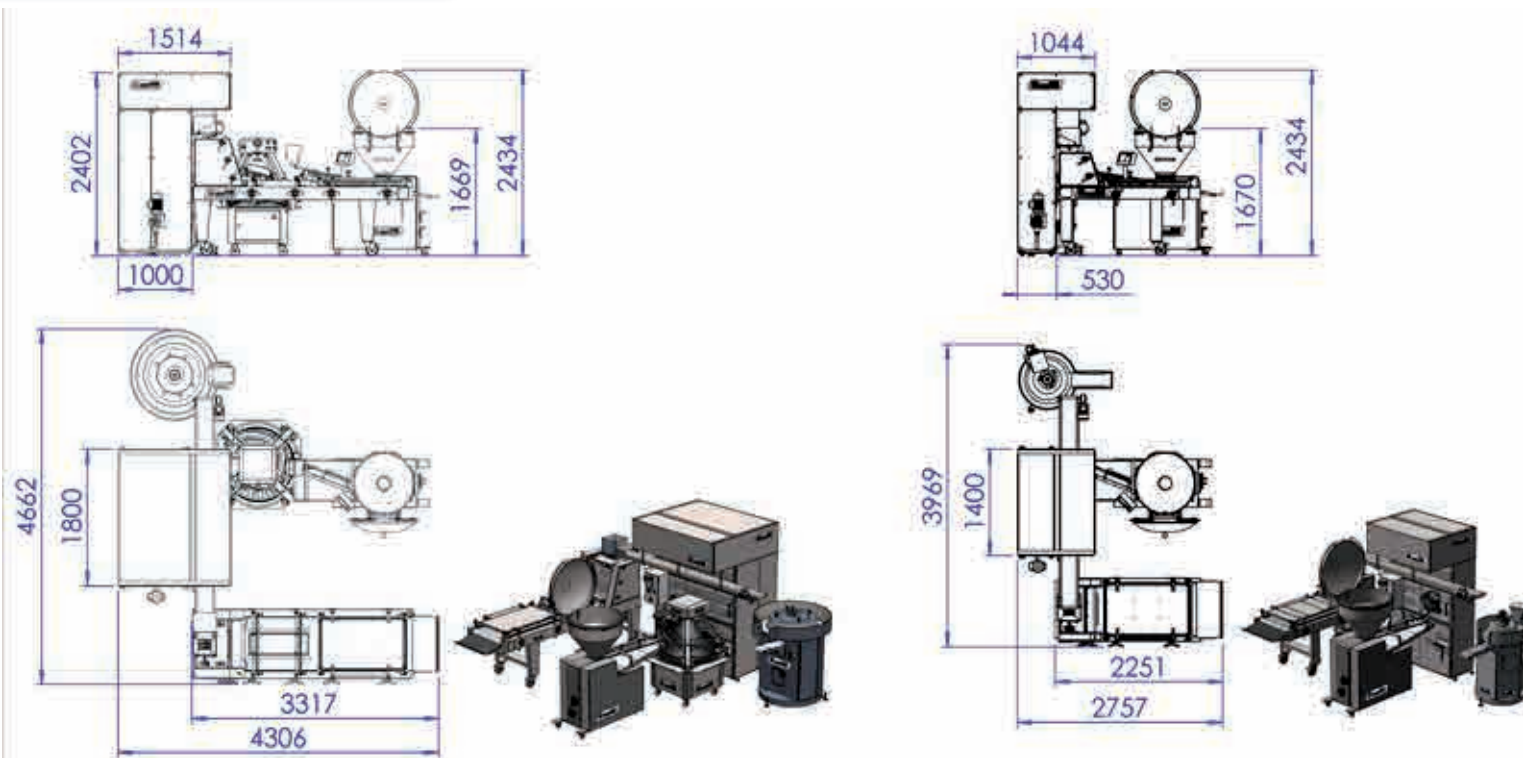
- RotaBall PM78 : 1500 balls
- RotaBall GM120 : 2000 balls

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



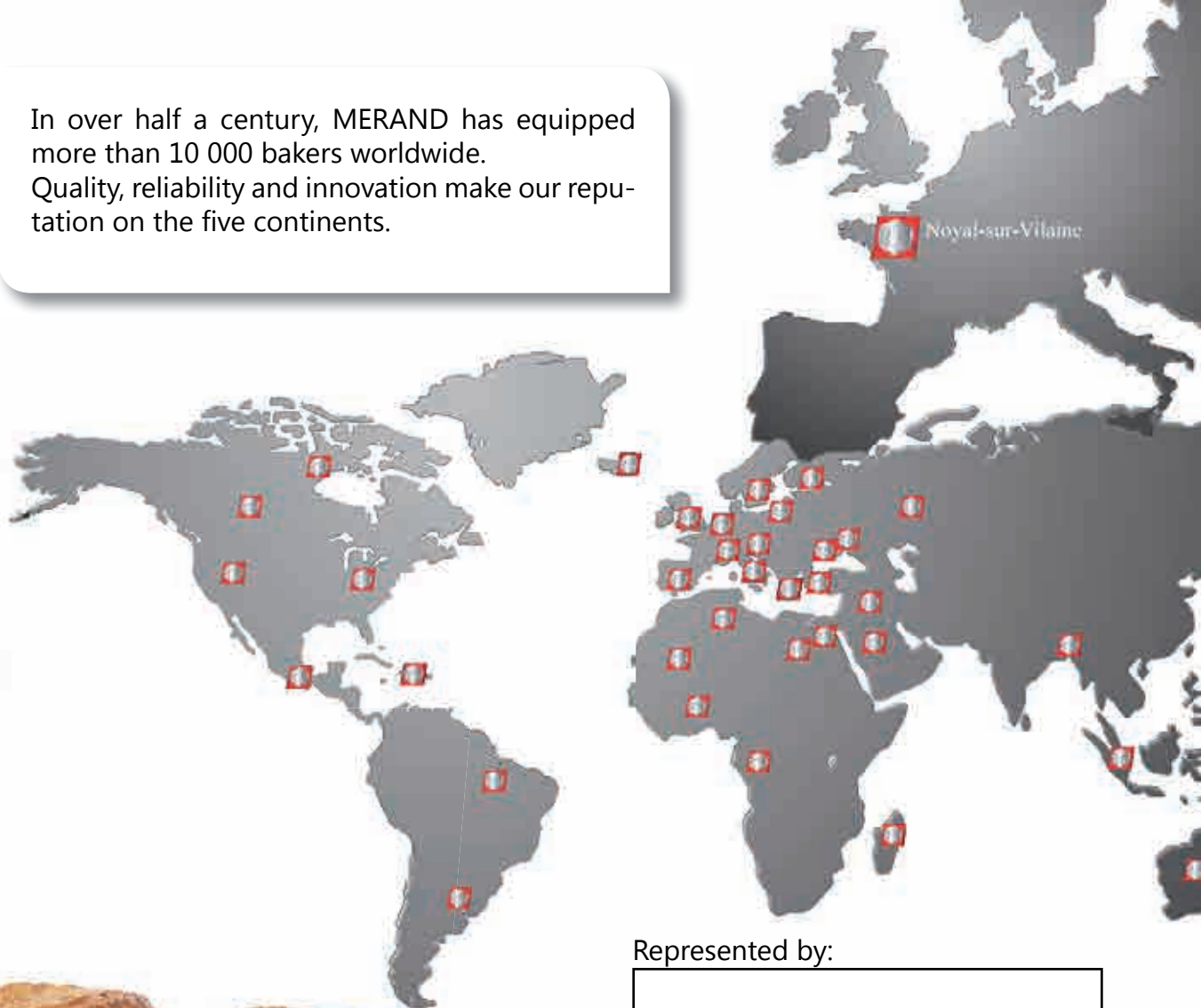


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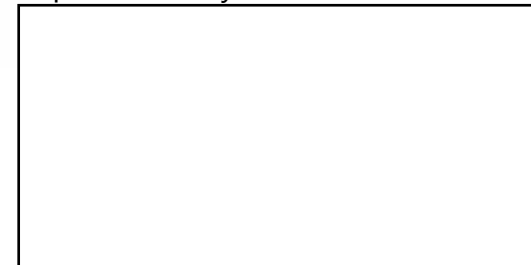
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