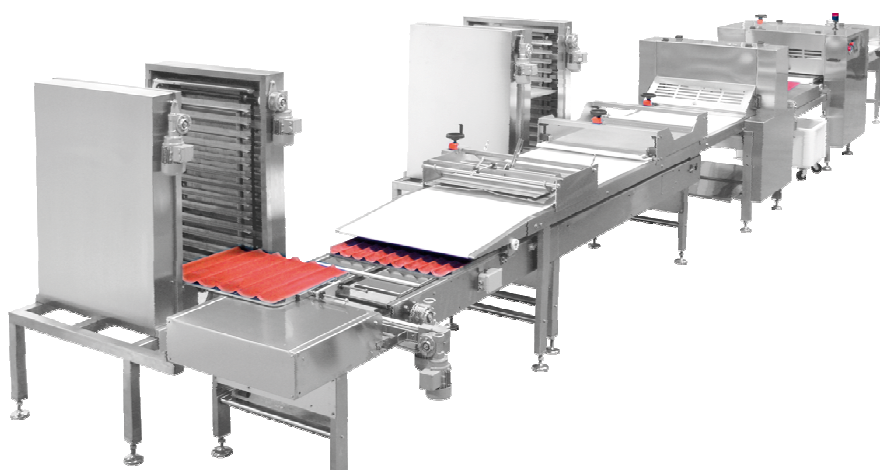
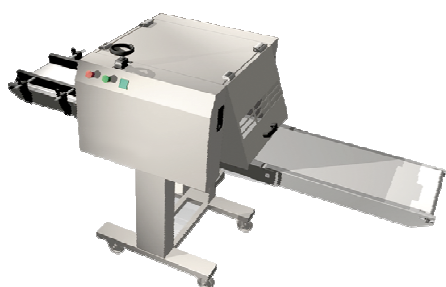




MERAND
Dough processing expert

AQUA PAN LINE

SOFT DOUGH PROCESSING MACHINES



Every type of bread in the world...

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AQUA PAN 50

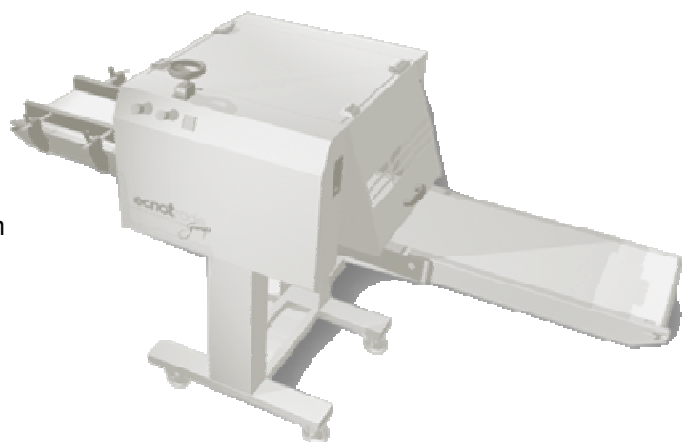
Machine made for the formation of all types of breads: ciabatta, rustic, traditional type of bread. Ideal for the production of highly hydrated and long proved dough (up to 90% water). The dough buckets are installed on the in-feed tray. The core system of the AQUA PAN is to gently calibrate the dough buckets when passing through the MULTI ROLLER. Once it has been calibrated to your product specifications, the dough is cut in stripes through a set of 4 cutting discs. The last operation consists in cutting the stripes to your product length with a guillotine that can give either a straight or an angle cut. Finally, you manually pick up the dough pieces and install them on a tray.

Production capacity: 50 kg per hour.

In-feed and out-feed tables are foldable in order to put away the AQUA PAN for minimum space.

TECHNICAL FEATURES

- Heavy duty steel frame
- In-feed table: 700 X 400 mm
- Out-feed table : 900 X 400 mm
- Overall length in work position : 2600 mm
- Overall length in folded position :1300 mm
- Belts working height: 965/945 mm
- Adjustable lateral guides to the buckets width
- MULTI ROLLER : gentle dough calibrating system
- Longitudinal cutting device / guillotine
- Electrically operated guillotine
- Foldable in-feed and out-feed table
- Mounted on wheels
- Electrical box with digital speed inverters
- Bottom drawer for left over flour
- Electronic control of the guillotine pace / adjustable product length



STANDARD TOOLS

- A four discs shaft as the stripes cutting device
- One guillotine for straight cut
- One guillotine for angle cut

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AQUA PAN 100

Machine made for the formation of all types of breads: ciabatta, rustic, traditional type of bread. Ideal for the production of highly hydrated and long proved dough (up to 90% water). The dough buckets are installed on the in-feed tray. The core system of the AQUA PAN is to gently calibrate the dough buckets when passing through the MULTI ROLLER. Once it has been calibrated to your product specifications, the dough is cut in stripes through a set of 4 cutting discs. The last operation consists in cutting the stripes to your product length with a guillotine that can give either a straight or an angle cut. Finally, you manually pick up the dough pieces and install them on a tray.

Production capacity: 100 kg per hour.

In-feed and out-feed tables are foldable in order to put away the AQUA PAN for minimum space.

TECHNICAL FEATURES

- Heavy duty steel frame
- In-feed table: 1500 X 600 mm
- Out-feed table : 1500 X 600 mm
- Overall length in work position : 4000 mm
- Overall length in folded position : 1400 mm
- Belts working height: 985 mm
- Adjustable lateral guides to the buckets width
- MULTI ROLLER : gentle dough calibrating system
- Longitudinal cutting device / guillotine
- Pneumatic operated guillotine
- Foldable in-feed and out-feed table
- Out-feed table fitted with a tray support
- Mounted on wheels
- Electrical box with 3 digital speed inverters PLC controlled
- Multi color touch screen control panel (7"wide)
- Down buckets for leftover flour
- Electronic control of the guillotine pace / adjustable product length
- Stainless steel bottom drawer for left over flour



STANDARD TOOLS

- A four discs shaft as the stripes cutting device
- One guillotine for straight cut
- One guillotine for angle cut

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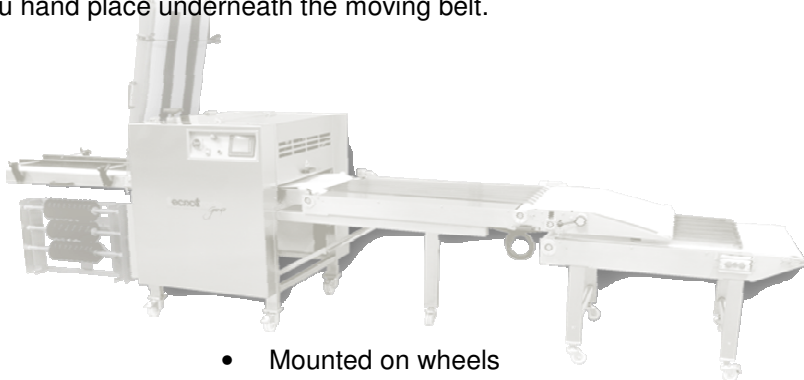
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AQUA PAN 200

Machine made for the formation of all types of breads: ciabatta, rustic, traditional type of bread. Ideal for the production of highly hydrated and long proved dough (up to 90% water). The dough buckets are installed on the in-feed tray. The core system of the AQUA PAN is to gently calibrate the dough buckets when passing through the MULTI ROLLER. Once it has been calibrated to your product specifications, the dough is cut in stripes through a set of cutting discs. Then the stripes are cut through a guillotine that gives you either a straight or an angle cut. This guillotine is located right after the cutting discs shaft. The stripes are separated with plastic strap spreaders on a specific table. The left over cut is retired by hand and can be stock in a bucket underneath the table. Finally, the machine feeds automatically the tray that you hand place underneath the moving belt.

Production capacity: 200 kg per hour.

In-feed table is foldable for minimum space.



TECHNICAL FEATURES

- Heavy duty steel frame
- In-feed table: 1500 X 600 mm
- Out-feed table : 800 mm wide maximum
- Overall length in work position : 5430 mm
- Overall length in folded position : 4200 mm
- Belts working height: 985 / 770 mm
- Adjustable lateral guides to the buckets width
- MULTI ROLLER : gentle dough calibrating system
- Longitudinal cutting device / guillotine
- Pneumatic operated guillotine
- Shaft holders for easy cutting discs adjustment
- Foldable in-feed table
- Mounted on wheels
- Electrical box with 6 digital speed inverters PLC controlled
- Multi color touch screen control panel (7" wide)
- Possibility to register 80 recipes / 14 parameters each
- Multiple separating plastic strap spreaders / 800 mm table width
- Out-feed table height adjustable
- Electronic control of the guillotine pace / adjustable product length
- Stainless steel bottom drawer for left over flour

STANDARD TOOLS

- A four discs shaft as the stripes cutting device
- A ten discs shaft as the stripes cutting device
- One guillotine for straight cut
- One guillotine for angle cut for 4 and 10 rows

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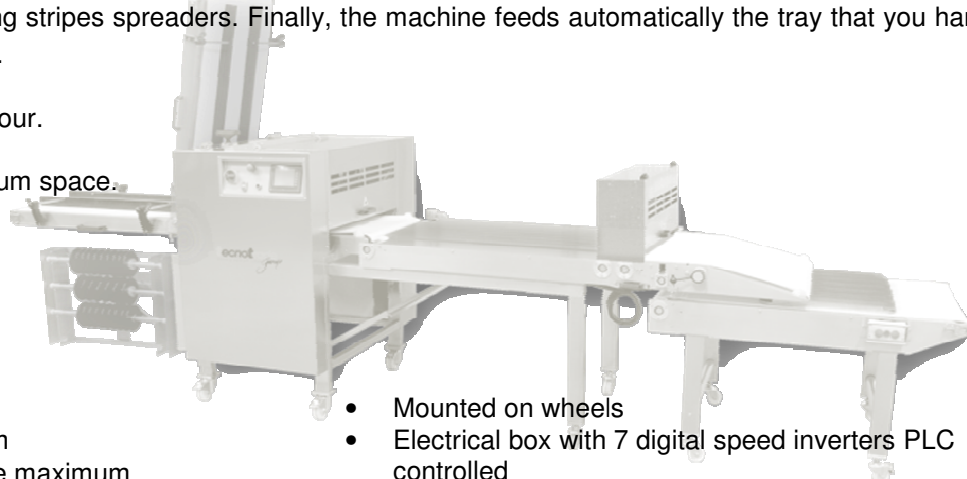
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Dough processing expert

AQUA PAN 250

Machine made for the formation of all types of breads: ciabatta, rustic, traditional type of bread. Ideal for the production of highly hydrated and long proved dough (up to 90% water). The dough buckets are installed on the in-feed tray. The core system of the AQUA PAN is to gently calibrate the dough buckets when passing through the MULTI ROLLER. Once it has been calibrated to your product specifications, the dough is cut in stripes through a set of cutting discs. The stripes are separated with plastic strap spreaders on a specific table. The left over cut is retired automatically and can be stock in a bucket underneath the table. The last operation consists in cutting the stripes to your product length with a guillotine that can give either a straight or an angle cut. This guillotine is located on a specific station after the separating stripes spreaders. Finally, the machine feeds automatically the tray that you hand place underneath the moving belt.

Production capacity: 250 kg per hour.

In-feed table is foldable for minimum space.



TECHNICAL FEATURES

- Heavy duty steel frame
- In-feed table: 1500 X 600 mm
- Out-feed table : 800 mm wide maximum
- Overall length in work position : 6150 mm
- Overall length in folded position : 4920 mm
- Belts working height: 985 / 770 mm
- Adjustable lateral guides to the buckets width
- MULTI ROLLER : gentle dough calibrating system
- Independent longitudinal cutting device / guillotine
- Pneumatic operated guillotine
- Shaft holders for easy cutting discs adjustment
- Foldable in-feed table
- Mounted on wheels
- Electrical box with 7 digital speed inverters PLC controlled
- Multi color touch screen control panel (7"wide)
- Possibility to register 80 recipes / 14 parameters each
- Multiple separating plastic strap spreaders / 800 mm table width
- Out-feed table height adjustable
- Electronic control of the guillotine pace / adjustable product length
- Stainless steel bottom drawer for left over flour

STANDARD TOOLS

- A four discs shaft as the stripes cutting device
- A ten discs shaft as the stripes cutting device
- One guillotine for straight cut
- One guillotine for angle cut for 4 and 10 rows

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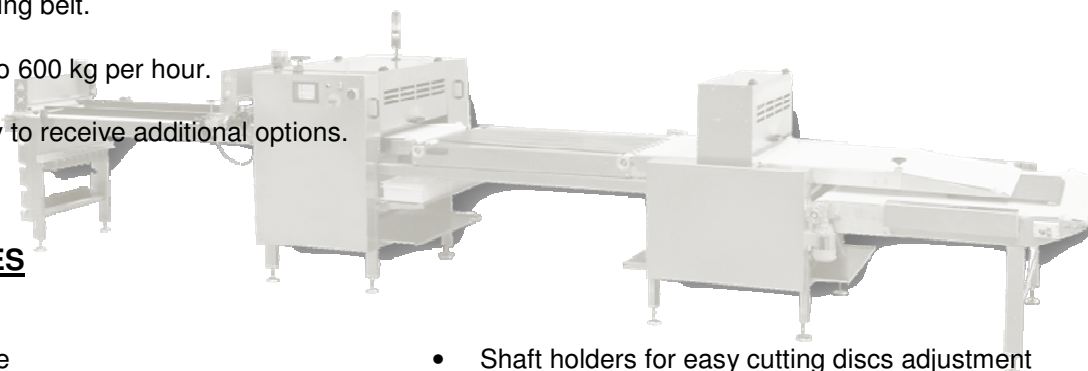
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AQUA PAN 300

Machine made for the formation of all types of breads: ciabatta, rustic, traditional type of bread. Ideal for the production of highly hydrated and long proved dough (up to 90% water). The dough buckets are installed on the in-feed tray. The core system of the AQUA PAN is to gently calibrate the dough buckets when passing through the MULTI ROLLER. Once it has been calibrated to your product specifications, the dough is cut in stripes through a set of cutting discs. The stripes are separated with plastic strap spreaders on a specific table. The left over cut is retired automatically and can be stock in a bucket underneath the table. The last operation consists in cutting the stripes to your product length with a guillotine that can give either a straight or an angle cut. This guillotine is located on a specific station after the separating stripes spreaders. Finally, the machine feeds automatically the tray that you hand place underneath the moving belt.

Production capacity: 300 to 600 kg per hour.

Adjustable machine: ready to receive additional options.



TECHNICAL FEATURES

- Heavy duty steel frame
- In-feed table: 2400 X 600 mm
- Out-feed table : 800 mm wide maximum
- 2 automatic flour dusters
- Buckets adjustment length area : 1500 mm
- Adjustable lateral guides to the buckets width
- Overall length in work position : 7575 mm
- Belts working height: 985 / 770 mm
- Motorized batting guides before & after MULTI ROLLER
- MULTI ROLLER : gentle dough calibrating system
- Independent longitudinal cutting device / guillotine
- Pneumatic operated guillotine (electrical option)
- Straight or angle cut
- Shaft holders for easy cutting discs adjustment
- Mounted on wheels
- Electrical box with 11 digital speed inverters PLC controlled
- Multi color touch screen control panel (7"wide)
- Possibility to register 80 recipes / 14 parameters each
- Multiple separating plastic strap spreaders / 800 mm table width
- Out-feed table height adjustable
- Electronic control of the guillotine pace / adjustable product length
- Stainless steel bottom drawer for left over flour
- Telescoping collecting table for trays of 1000 X 850 mm

STANDARD TOOLS

- A four discs shaft as the stripes cutting device
- A ten discs shaft as the stripes cutting device
- One guillotine for straight cut
- One guillotine for angle cut for 4 and 10 rows

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OPTIONS

1. Personalization of the machine to your specific width.....

2. Automatic dough feeding system (available on model 300 only).....

- Dough splitter
- 2 automatic flour dusters



- Oil spray system for dough junction
- MULTI ROLLER : dough calibrating

3. Electrical guillotine / cutting device (available on model 250 and 300).....

4. Automatic tray feeding system (10 trays).....

5. Automatic retractable table (recommended for small products).....



- 100 mm extra width.....
- 100 mm extra length.....

6. Rustic rolling for bars or baguette.....

7. Seeds application system (for AQUA PAN 300 only).....

8. Left over dough system (for round pieces).....

9. Flour duster 600 Inox / TR.....



10. Dough pieces divider for bucket (125 liters).....

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CUTTING ACCESSORIES

AQUA PAN 50

- Shaft cut series
- Straight guillotine.....
- Angle cut blade holder
- Longitudinal cutting disc
- Angle cut blade 100 mm.....
- Angle cut blade 100 mm.....
- Angle cut blade 100 mm.....

AQUA PAN 100 – 200 – 250 – 300

- Shaft cut series
- Longitudinal cutting disc
- Straight cut guillotine.....
- Pneumatic straight cut guillotine model 250-300.....
- Electrical straight cut guillotine model 250-300.....
- Angle cut blade holder series 100-200.....
- Angle cut pneumatic blade holder series 250-300
- Angle cut electrical blade holder series 250-300.....
- Angle cut blade 100 mm.....
- Angle cut blade 150 mm.....
- Angle cut blade 200 mm.....

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