

# HORIZONTAL MOULDER

## ARMOR ABS 2

### USING

Machine for rolling and moulding dough pieces.  
Weights from 50 grams to 2,000 grams.(\*)  
Production rates (\*): up to 1,800 pieces per hour depending on the weight of the dough pieces (for 350 gram loaves).

(\*): Information given as an indication which can vary according to the nature of the paste.



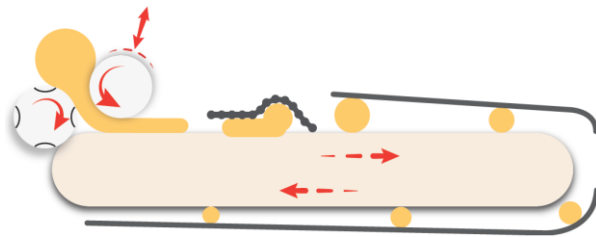
### STANDARD version

- **Two rollers for a better result. One smooth pre-lamination roller and one lamination roller.**



- **Elongation on fixed table :**

- An articulated forming tray allowing a 1st elongation of your dough pieces without stress.
- A 2nd lengthening by adjustable rigid table.
- Good lengthening without heating the dough (fragile dough, very hydrated, with leaven, on poolish, ...)



- **- Retractable safety chute, and removal of scrapers by unclipping :**

- Easy access for maintenance.
- Easy removal of scrapers for cleaning.
- Easier maintenance, longer life of the roller.

- **8 mm aluminum sidewalls guarantee the maintenance of basic factory settings :**

- Alignment of the laminating roller in relation to the conveyor belt.
- Parallelism of the conveyor belt in relation to the fixed table.

- **Belt made on synthetic felt 5 mm thick (width: 750 mm) :**

- Better shaping and better appearance of the dough pieces.
- Good holding of the belts during moulding and greater longevity.

- **2 selectors with needles for the adjustment of the lamination and the lengthening :**

- High precision of settings.
- Reliability of settings over time.

- **- Quiet and resistant transmission system :**

- Guaranteed very low noise level in operation (A-weighted emission sound pressure level averaged over time is less than 70 dB).

- **Synchronized Progressive Lengthening System (A.P.S) :**

- Allows to synchronize automatically the 2 levels of elongation (upper and lower).
- This allows the dough to be moulded progressively, without tearing it, including in the passage between the 2 belts

## SILVER version

**Alvéo+** : Pre-lamination roll with small cells to reproduce a manual work without degassing the dough. Ideal for fermented breads and/or with a higher hydration (Traditions type baguettes,...)



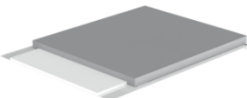






## GOLD Version

**Pointop** : System to automatically produce baguettes with pointed ends. This allows you to vary your breads without spending more time in production.

## PLATINUM Version

**Supporting carriage** Stainless steel base on wheels on which the shaper will be fixed. The whole is delivered in a wooden case for a better protection during the transport.

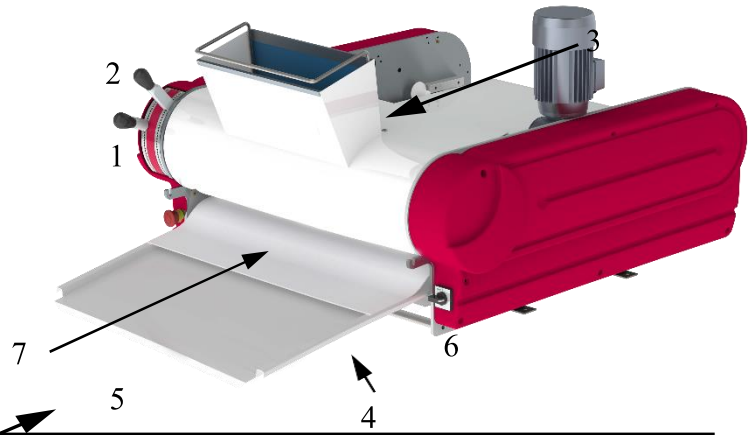
	STANDARD	SILVER	GOLD	PLATINUM
Alvéo+		✓	✓	✓
Pointop			✓	✓
Carriage				✓

	OTHER ACCESSORIES / OPTIONS	
	<ul style="list-style-type: none"> <li>Guides for short breads</li> </ul>	Will calibrate the loaves in the 2nd length to ensure regularity of length.
	<ul style="list-style-type: none"> <li>Rolls-coup<sup>®</sup></li> </ul>	Allows to cut baguettes in 2, 3 or 4 parts to save time in production
	<ul style="list-style-type: none"> <li>Pointop<sup>®</sup></li> </ul>	Shaping of baguettes and short breads with pointed ends.
	<ul style="list-style-type: none"> <li>Reception Belt 1, 2 or 3m</li> </ul>	Easier to collect dough pieces or work with several operators
	<ul style="list-style-type: none"> <li>Tradition Pack (Pointop + Alvéo+)</li> </ul>	The combo to make beautiful Traditions, by varying the forms.
	<ul style="list-style-type: none"> <li>Back and front feeding belt</li> </ul>	Recommended when feeding from proofer for a good products regularity
	<ul style="list-style-type: none"> <li>Support carriage on wheels</li> </ul>	Reinforced base on which the moulder is fixed. Stainless steel.
	<ul style="list-style-type: none"> <li>Controls on the left</li> </ul>	Depending on the configuration of the lab, controls on the left will be more accessible
	<ul style="list-style-type: none"> <li>Stainless steel carters</li> </ul>	More hygienic Easy to clean Extends the life of your machine

# PRESENTATION

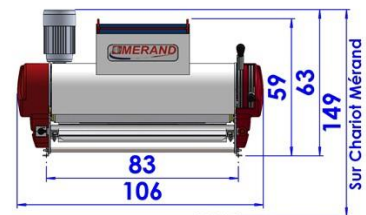
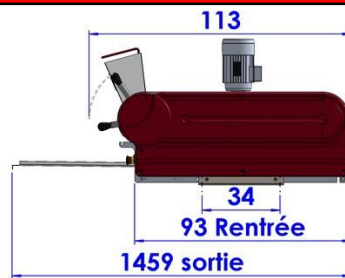
**Displayed machine :** Armor ABS with hopper

- 1—Stretching adjustment.
- 2—Laminating adjustment
- 3—Hopper
- 4—Reception flap
- 5—Reception flap belt
- 6—On/off switch.
- 7—Rolls-coup® System (or Pointop®)



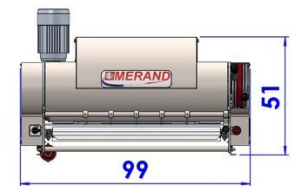
# DIMENSIONS

Moulder with chute

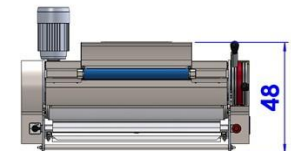
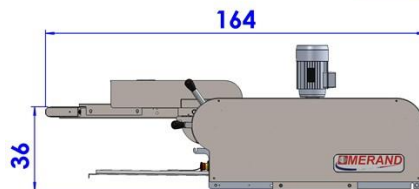


Sur Chariot Mérand

Moulder with Back Infeed belt



Moulder with Front Infeed belt



# WEIGHT - PACKING

Net weight : 152 Kg (335 lb)

*Pack aging on slatted outer carton pallet two way :*

Gross weight : 172 Kg (380 lb)

Dimensions (Length x Width x Height) :

1,30 m x 1,35 m x 0,85 m. (4.2 feet x 4.4 f. x 2.8 f)

*Pack aging on slatted wood box pallet two way(\*) :*

Gross weight: 222 Kg (490 lb)

Dimensions (Length x Width x Height) :

1,30 m x 1,35 m x 0,84 m (4.2 feet x 4.4 f. x 2.8 f)

(\*) Maritime full box, not treated wood

# HYGIENE - SAFETY

The ARMOR ABS shaper complies with :

- to the machine directive 2006/42/CE.

- The labor code.

# ELECTRIC SPECIFICATIONS

- 380 Volts / 50 Hz / 0,37 Kw / 1,40 A
- 380 Volts / 60 Hz / 0,37 Kw / 1,40 A
- 220 Volts / 50 Hz / 0,37 Kw / 2,17 A
- 220 Volts / 60 Hz / 0,37 Kw / 2,17 A

Power supply :.25 m (8.2 f) cable with plug SORTING TRI + T + N

Engine rotation speed (before the 1/10 reduction) :

- 1360 revs/min / 50 Hz
- 1630 Tr/min en 60 Hz



**MERAND**

*Dough processing expert*

MÉRAND Mécapâte S.A. ■ Z.I. de la Turbanière ■ BRÉCÉ ■ 35530 NOYAL SUR VILAINE ■ FRANCE  
 ☎ + 33 (0)2 99 04 15 30 ■ Fax + 33 (0)2 99 04 15 31 ■ internet : <http://www.merand.fr>

Document unstipulated by contract. The manufacturer keeps the right to modify his products without previous advance.