

SEMI-AUTOMATIC INTERMEDIATE PROOFERS

When designing its machines, MERAND always takes into account new market trends and evolving customer needs and expectations. We offer a range of semi-automatic proofers adaptable to various types of bread and production volumes.

A semi-automatic proofer is crucial for bakeries seeking to increase their productivity while maintaining high standards of quality and consistency in their products. Our proofers were designed to seamlessly integrate into the baker's workflow, ensuring precision and productivity.

With the semi-automatic proofers Leader PAGE and Compact PAGE, dough pieces are manually loaded and automatically emptied. These static proofers keep dough pieces in the same pocket from loading to emptying, optimizing resting and creating a uniform honeycomb structure in the final product.



STRONG POINTS

- ✓ Very compact
- ✓ Large storage capacity
- ✓ Very easy to use
- ✓ Controlled rest cycle
- ✓ Quiet operation



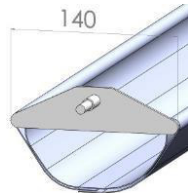
CHARACTERISTICS



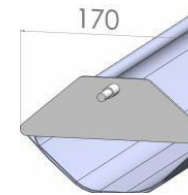
Model	Swing tray width* (in mm)	Total number of swing trays	Number of useful swing trays	Capacités* en baguettes 320g		Capacities* in breads 550g		Capacities* in big loaves 900g		Depth in mm	Width in mm
				Total	Useful	Total	Useful	Total	Useful		
PAGE-COM-56/43	170	56	43	495	387	440	344	330	258	1540	167
PAGE-COM-70/54	140	70	54	552	432	483	378			1540	167
PAGE-LEA-56/43	170	56	43	495	387	440	344	330	258	1540	167
PAGE-LEA-70/54	140	70	54	552	432	483	378			1540	167

Model	Swing tray width* (in mm)	Total number of swing trays	Number of useful swing trays	Capacités* en baguettes 320g		Capacities* in breads 550g		Capacities* in big loaves 900g		Depth in mm	Width in mm
				Total	Useful	Total	Useful	Total	Useful		
MINI PAGE-COM-56/43	170	56	43	352	270	312	240	234	180	1540	167
MINI PAGE-COM-70/54	140	70	54	392	302	345	265			1540	167
MINI PAGE-LEA-56/43	170	56	43	352	270	312	240	234	180	1540	167
MINI PAGE-LEA-70/54	140	70	54	392	302	345	265			1540	167

*Capacities given as an indication, several parameters can influence the capacity, in particular: the percentage of yeast, the temperature of the dough, the tightness of the dough pieces, the fermentation time, etc.



***Frame width 14cm**
recommended for baguettes and breads up to 550g



***Frame width 17cm**
recommended for baguettes, breads, and large loaves up to 1kg



CHARACTERISTICS



The difference between the Compact PAGE and the Leader PAGE proofers lies in the positioning of the moulder. In the Compact PAGE version, the moulder is integrated inside the proofer, while in the Leader PAGE version, it is located outside on a carriage.



Nyltex double-layered gutters without velcro

- Highly resistant, designed by MERAND.
- Its very fine mesh allows the dough to breathe, thus avoiding any sticking
- Air circulation makes the gutters dry very quickly.
- Washable in a washing machine.
- A single sleeve that slips easily into the removable frame.
- No velcro to avoid flour retention near the dough pieces and to ensure durability (even after washing it in a washing machine).



Static proofers

- Dough pieces stay in the same pocket from loading to unloading. This fosters optimal resting and a beautiful crumb structure in the final products.



CHARACTERISTICS



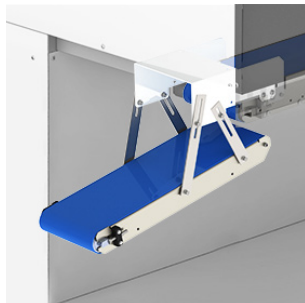
Interior sheets with smooth surface

- Prevent flour infiltration and retention. This makes cleaning easier and ensures optimal hygiene.



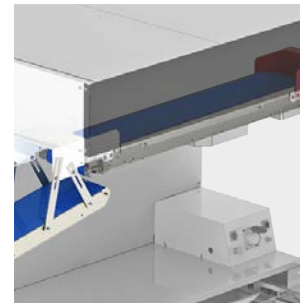
Turnaround release system

- When activated, it prevents dough pieces from being transferred to the unloading belt towards the moulder. Dough pieces return to the proofer without moulding.



Transfer belt

- Length: 50cm for Compact PAGE, 75cm for Leader PAGE
- The 75cm belt can also be installed on the Compact PAGE, allowing it to be converted into a model with external unloading in the future.

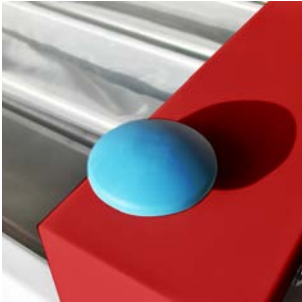


Unloading belt

- Unload dough pieces at the desired speed with the speed controller.
- The lower belt with differential speed separates the dough pieces before introducing them into the moulder, preventing dough pieces duplicates.



CHARACTERISTICS



Push buttons for armature advancement

- Two buttons (left and right) to limit operator movement.
- Located at the front of the machine, no need to bend over.
- Horizontal position for better ergonomics.



Electrical connections

- A moulder connection on terminal block and divider connection on front socket.
- It allows powering machines from a single wall outlet, reducing cables lying around for easier cleaning.



Mounted on 6 swivel castors, including 2 front brakes

- Optimal mobility and stability.



OPTIONS



Two touch-sensitive buttons

- Replace push buttons for user comfort.
- Less risk of damage compared to a push button.



Hygiene Kit

- Includes two air extractors with germicidal UV lamps.
- Ensures impeccable hygiene.



Impulse pedal

- Allows advancing the proofer with the foot.
- Keeps both hands free for work.



Delivery of dismantled proofer

- In case of restricted access to the installation site (narrow doors, stairs, etc.), the proofer can be delivered dismantled and assembled directly on site.



OPTIONS



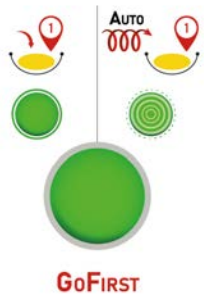
Folding felt-covered rounding shelf

- Easy to set up and retract with one hand, without a crutch.



Synthetic felt gutters

- Possibility to replace Nyltex with felt.



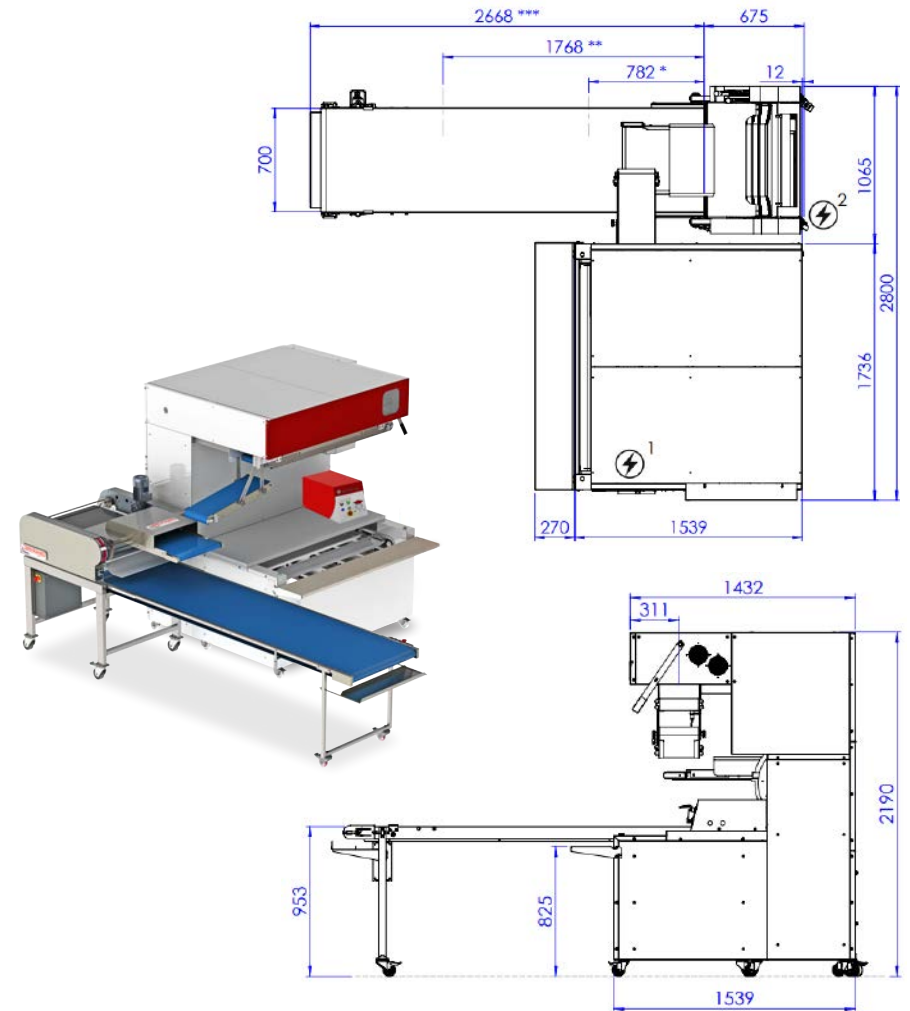
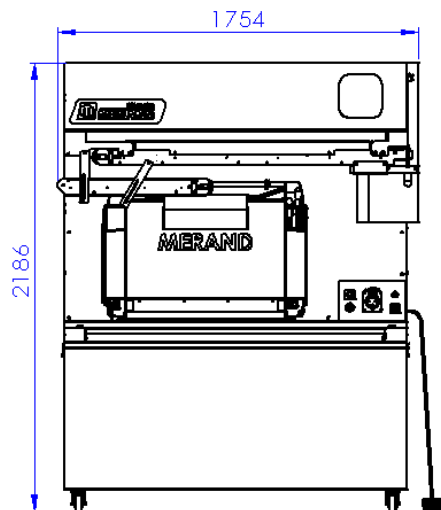
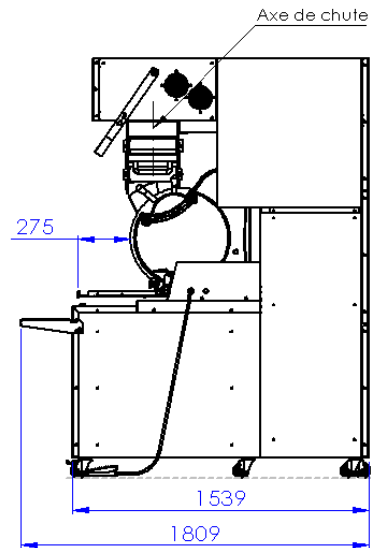
GoFirst (Choice and Search for 1st frame):

Allows you to define at any time a reference frame among all those of the machine, and to program an automatic return to this frame, without prolonged button pressing.

- No downtime pressing a button to wait for the 1st swing.
- No waiting time to return to the 1st swing between 2 productions.
- Daily wear is distributed over the different swings.



LAYOUTS

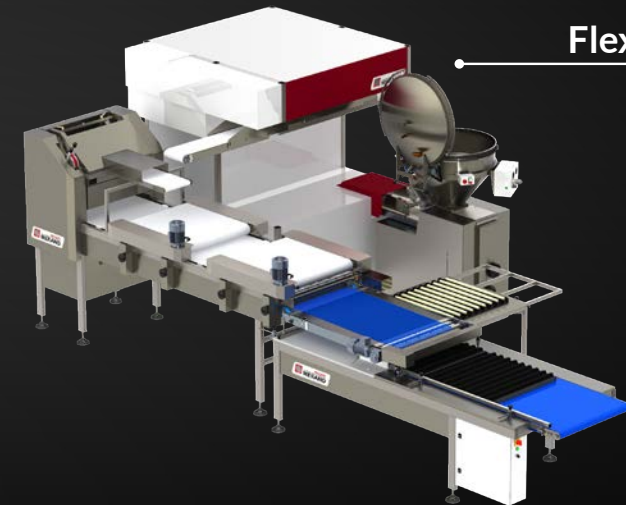


MERAND RANGE OF AUTOMATIC BREAD LINES

EasyLine



FlexiLine



RheoPan



Scoring Line



Kraft Line



Gamme Artisan



Z.I. La Turbanière - 35530 - Brécé - France
+33 2 99 04 15 30 - salesdpt@merand.fr
www.merand.fr/en/