

Atoupains divider-shaper

The robust design ensures the **reliability** of the hydraulic divider-shaper MERAND. Everything has been studied to allow a **working comfort**, an **easy cleaning** and a **great respect** of your doughs. The **Flour Anti-Projection system** will **facilitate cleaning** and **improve** the lifespan of the machine. With the **Variopress** you can adjust the pressure compressor according to your doughs and your processes to prevent outgassing.

The integrated grid holder will allow you to diversify your breads with the nearly 100 grids available in the MERAND catalog. But above all, the Atoupains is equipped with the AlvéoForm system (curve-shaped tray **AlvéoForm** + V-shaped Grid 10 baguettes). This system "pinches" the dough rather than slicing it. This prevents outgassing on the side of the baguette, to get a **rounder baguette, a beautiful ridge and no side marks !**

Advantages :

- Adjustable lid hinges
- Rapid descent of the floats (2 sec)
- Tank capacity in weight of dough: from 3kg to 20kg
- Automatic output knives (without wedges): Clean-Up system
- Aluminium tank: no rusting for a better hygiene
- Tank bottom made of high hardness food grade plastic
- Stainless steel cover sole: unalterable and high resistance for optimum durability.
- QuickLock : automatic locking system for the grid holder (no need to turn a handle!)
- Atoupains system : Grid holder + storage rack for 3 grids + complete AlvéoForm system 10 baguettes