DIVIDING, RESTING, MOULDING AND DEPOSITING
- Bloc RT II
- Bloc HP II
- Bloc S2

BLOC RT II
up to 2,000 dough pieces per hour, with HD divider or up to 2,900 dough pieces per hour, with multi-piston HD divider

BLOC HP II
for the production of 3,000 to 4,000 dough pieces per hour

BLOC S2
up to 6,500 dough pieces per hour
Our range includes:

• The Bloc RT II with HD Divider, which can reach a max. output of 2,500 baguettes/hour or 15,000 rolls/hour, deposited on convoluted trays or proofing boards.

• The Bloc RT II with Tra-Divider, which can reach a max. output of 2,900 baguettes/hour or 17,400 rolls/hour, deposited on convoluted trays or proofing boards.

• The Bloc HP II, for dividing, pre-pressing, moulding and automatically depositing highly hydrated dough, has a maximum output of 4,000 baguettes/hour.

• The Bloc S2, which can reach a maximum output of 4,500 baguettes/hour, deposited on convoluted trays.

AUTOMATED MAKE-UP EQUIPMENT

MECATHERM has developed the concept of the Bloc, which integrates dividing, resting, moulding and automatic depositing of dough pieces, either on flat or in convoluted trays, or in moulds.

Thanks to its great flexibility and its ability to easily switch from one product type to another, the MECATHERM Bloc is an ideal and versatile tool that will increase the operating efficiency of the whole line. Throughout the process, the dough pieces are handled with such care that the end product has become the standard for automated production today.

DIVIDING, RESTING, MOULDING AND DEPOSITING

The machine consists of:

• A positioning hopper
• A hopper / treated with a non-adhesive surface
• Guillotine cutting device
• Dividing chamber on swivelling frame, including:
  • Dosing pistons
  • Cutting unit
• Lifting device with self-cleaning needles
• Depositing belt
• Hot water cleaning device, with collector

Available options include:

• Stretching belt
• Tilter for short loaves
• Depositing and centring belt for depositing onto flat trays
• Tilting cassette stretcher – with trolley-mounted depositing belt – for continuous depositing on moulded trays or flat supports.
• U shaped supplier.

The Blocs allow the handling of highly hydrated dough, which are especially valued in the production of par-baked products.

Depending on the options chosen, dough pieces cover a weight range between 30 and 700 g (after dividing). This allows the production of calibrated baguettes with rounded or pointed ends, rolls with ends that are maas-d after portioning or flattened before depositing. Blocks are also available with the optional ‘short loaf’ device, for producing special products that are deposited alternately or in pairs.

A feeding device for Bloc RT II including:

• Transportation belt
• Flattening and rotation belt for dough pieces
• Adjustable flouer with speed control
• Flour collector
• All stainless steel frame

One device for feeding the Bloc’s upper pre-pressing belt, including:

• one inclined belt - width 30cm (12’’)
• one 180° curve
• one feeding belt to the upper pre-pressing belt.

MECATHERM

Manufacturer of ovens, machines and automatic production lines for industrial bakeries
DIVIDERS H1, H2, H3

DIVIDER H1
For productions up to 2,500 pieces/h
Height outlet belt: 615 mm (2' - 0 1/8 '')

DIVIDER H2
For productions up to 5,000 pieces/h in 2 synchronized lanes
Height outlet belt: 1000 mm (3' - 3 1/8 '')

DIVIDER H3
For productions up to 5,000 pieces/h, either on single or on double lanes
Height outlet belt: 705 mm (2' - 3 1/8 '')

DIVIDERS
- Divider H1
- Divider H2
- Divider H3
**DIVIDER**

The described range of volumetric dividers, H1, H2, H3, has totally been redesigned in order to optimize its industrial use and reduce the operating costs.

The range of equipment is composed of:

**Divider H1**
Divides dough pieces of 200 gr (7.05 oz) to 900 gr (31.75 oz) on a single belt with a production rate of up to 2 500 pieces/hr.

**Components:**
- 70 liter Teflon hopper
- Dosing chamber
- Flouring and pre-moulding device

**Divider H2**
Divides dough pieces of 200 gr (7.05 oz) to 900 gr (31.75 oz) on two parallel lanes with a production rate of up to 5 000 pieces/hr. The dough pieces come out simultaneously in two lanes via a single belt.

**Components:**
- 2 Teflon hoppers, 70 liter capacity
- 2 Dosing chambers
- Double flouring and pre-moulding device

**Divider H3**
Divides dough pieces of 200 gr (7.05 oz) to 900 gr (31.75 oz) on two desynchronized parallel lanes with a production rate of up to 5 000 pieces/hr. At the exit, a realigning device aligns the dough pieces in:
- One single lane outlet for long shaped products such as baguette
- Two staggered lanes for moulded short products such as tin bread

**Components:**
- 2 Teflon hoppers, 70 liter capacity
- 2 Dosing chambers
- 1 Realigning device
- 1 Flouring and pre-moulding device

**DOUGH TREATMENT**

- No tearing of the dough
- Suitable for stiff and soft dough
- Suitable for dough with strong and weak flours
- Synchronized outlet of the dough pieces when exiting the dividing chamber
- No return of the dough into the hopper (independent knife closing)

**OPTIMIZING THE INDUSTRIAL EFFICIENCY OF THE EQUIPMENT**

**Maintenance:**
- Reduced costs and maintenance frequency
- Total access to the mechanical, electrical parts and lubrication system (pump, dosing units)

**Cleaning:**
- Open guarding
- Left side completely opened and protected by a carter with Lexan® windows (transparent polycarbonate plastic) for divider H1 and by safe guard carters for dividers H2 and H3
- Instantaneous dismantling of the belt and hopper

**Operating:**
- Reduced:
  - oil consumption (30/40 %)
  - dough waste
  - immobilization cycles (maintenance and cleaning)
- Extended lifetime

The described range of volumetric dividers, H1, H2, H3, has totally been redesigned in order to optimize its industrial use and reduce the operating costs.