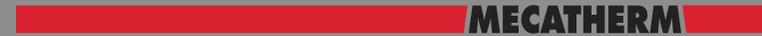


Technical diagrams Blocs RT II, HP II, S2 (cross-section)



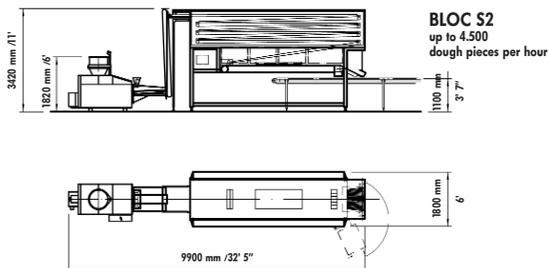
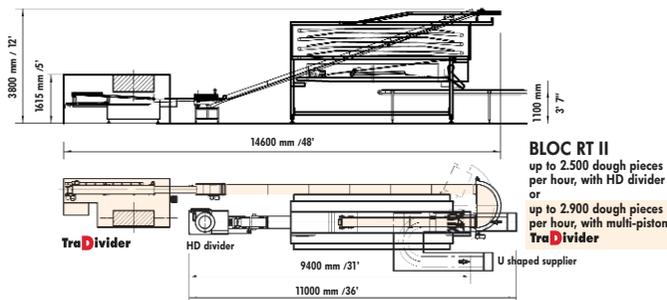
BLOCS 5



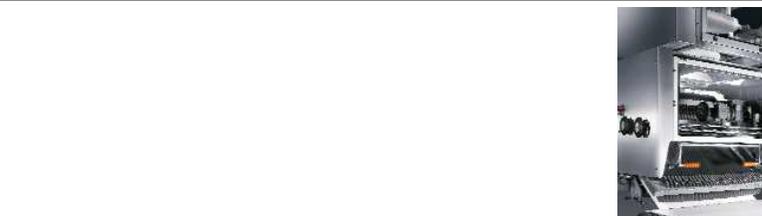
Depositing of rolls



Depositing into convoluted trays



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**DIVIDING, RESTING, MOULDING AND DEPOSITING**

- Bloc RT II
- Bloc HP II
- Bloc S2



BLOC RT II

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## DIVIDING, RESTING, MOULDING AND DEPOSITING

### 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 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.

### 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-proofing, 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.



**The Tra Divider**

- Allows the handling of proofed and highly hydrated dough
- Cuts dough pieces with a weight regularity approaching conventional automated division
- Eliminates losses due to 'overweighing' of dough pieces obtained through lamination
- Drastically reduces the percentage of dough trim, as is the case in laminated cuts

**The machine consists of :**

- A portioning hopper
- A hopper : treated with a non-adhesive surface
- guillotine cutting device
- Dividing chamber on swiveling frame, including:
  - dosing pistons
  - cutting unit
- Lifting device with self-cleaning needles
- Depositing belt
- Hot water cleaning device, with collector

**A feeding device for Bloc RT II including :**  
a flouring machine with :

- Transportation belt
- Flouring and rotation belt for dough pieces
- Adjustable flourer with speed control
- Flour collector
- all stainless steel frame

One device for feeding the Bloc's upper pre-proofing belt, including:

- one inclined belt - width 30cm (12")
- one 180° curve
- one feeding belt to the upper pre-proofing belt

- Completely eliminates degassing, tearing or sticky dough due to compression
- Simple and easy to clean machine



Centring device Bloc RT II

Tilter Bloc RT II

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 900 g (after dividing). This allows the production of calibrated baguettes with rounded or pointed ends, rolls with ends that are moulded after portioning or flattened before depositing. Blocs are also available with the optional 'short loaf' device, for producing special products that are deposited alternately or in pairs.

### 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.

## DIVIDERS H1, H2, H3

THE **MECATHERM** GROUP

Divider H3



Divider H1



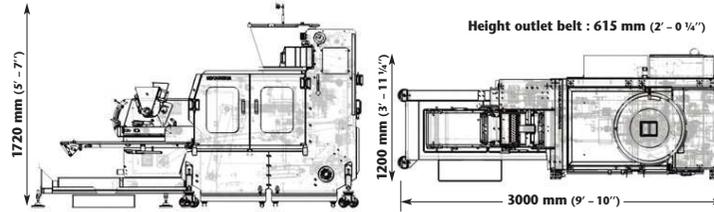
Divider H1



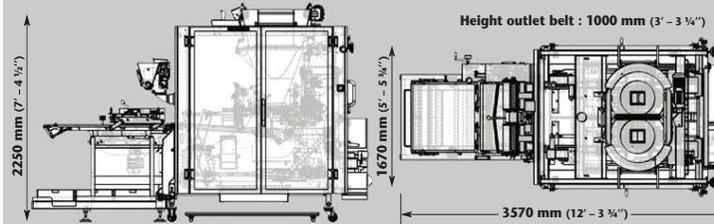
Divider H1



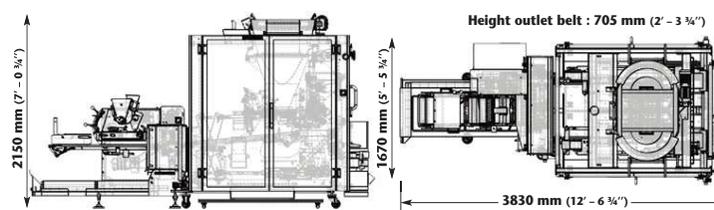
**DIVIDER H1**  
For productions up to 2.500 pieces/h



**DIVIDER H2**  
For productions up to 5.000 pieces/h in 2 synchronized lanes



**DIVIDER H3**  
For productions up to 5.000 pieces/h, either on single or on double lanes



**DIVIDERS**

- Divider H1
- Divider H2
- Divider H3



**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.

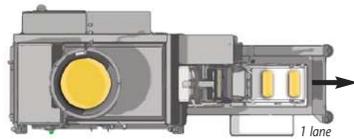
### The range of equipment is composed of:

#### 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/h.

#### COMPONENTS:

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

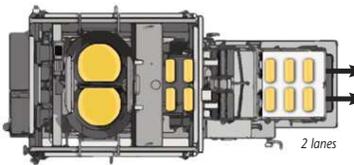


#### Divider H2

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/h. 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

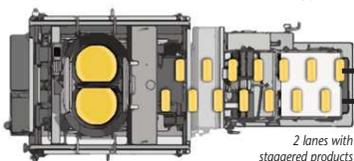
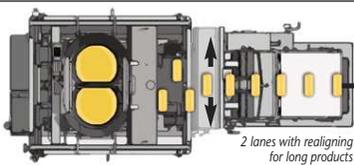
divides dough pieces of 200 gr (7.05 oz) to 900 gr (31.75 oz) on two desynchronized parallel lanes with a production rate of up to 5 000 pieces/h.

At the exit, a realigning device aligns the dough pieces in :

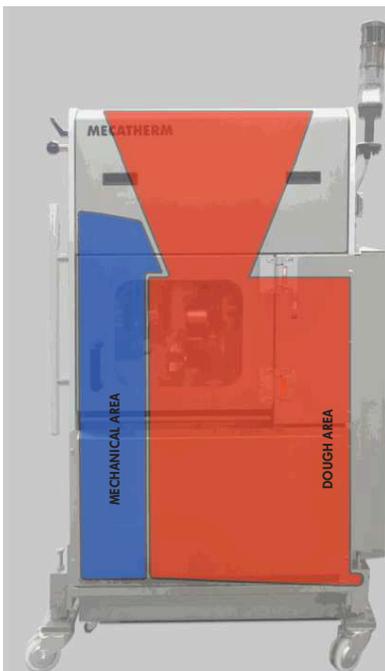
- One single lane outlet for long shaped products such as baguette
- Two desynchronized lanes for moulded short products such as tin bread

#### COMPONENTS:

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



SEPARATE AREAS: ONE FOR THE DOUGH AND ONE FOR THE MECHANICAL PARTS  
= TOTAL ACCESS TO THE MECHANICAL PARTS AND EASY CLEANING



### 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 cartar 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

### DOUGH TREATMENT

#### No tearing of the dough

In order to improve the development of the dough during proofing and baking

- 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)

#### No overpressure on the dough piece

In order to limit the flouring due to the exudation of the dough piece for a better shine after baking

- Reduced pressure during dough feeding (adjustable pressure)

#### Weight and shape accuracy

In order to achieve a perfect and regular moulding

- Total closing of the feeding chamber with pneumatic pressure control
- Controlled position of the ejection roller based on the dough weight
- Accurate mechanical movements (built mainframe, perfect fit for the pistons/chamber, drastic reduction on the mechanical adjustments)
- Optimized lubrication

