

Stradivario

You dreamt about it, we did it !



Stradivario:

Superior to all existing systems and with much more to offer!

Beautiful baguettes with rounded ends and no waste, thanks to the AlvéoForm® and AutoTrad® Systems



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PRODUCTIVE AND SPEEDY

Thanks to the patented **AutoTrad®** system, any operator can obtain 10 beautiful baguettes in less than 10 seconds by simply closing the lid of the Merand Stradivario. **It is by far the fastest machine on the market.**

The Stradivario is delivered with **2 AlvéoForm® trays** in order to facilitate successive production, working on hidden time.

- ➔ While the operator places the baguettes on the oven loader, the Stradivario automatically shapes the next 10 baguettes.
- ➔ For pavés, productivity is also very important. The cycles of block tamping and division with the dies start automatically. The user only has to select the recipe to start the cycle.
- ➔ On high production days, it is also possible to work with 2 operators. The first one puts the dough pieces into the machine, placing the **AlvéoForm®** tray with the shaped dough pieces onto the **FlexiTable** shelf, whilst the second operator places them onto the conveyor belt and looks after the baking.



USER-FRIENDLY

Anyone can use the Stradivario, even the Boss, if need be!

The **EasyMatic®** system has been designed so that **users cannot make mistakes.**

All available settings are stored for each product on the touch screen. Just select the recipe to be used from the recipe list and the Stradivario does the work automatically as soon as the lid is closed.



The settings that can be saved by product are:

- ➔ The **packing pressure** according to the type of dough (very important when the machine is also used as a traditional hydraulic divider, because the dough pieces are generally firmer than the blocks of fermented dough)
- ➔ The **compaction time for the dough** before leaving the cutters
- ➔ The **filling height of the tank**, in order to automatically adapt to the different weights of the dough blocks, or of the trays for hydraulic dividing (from 150gr to 1000gr per dough piece*)

*These different settings, memorised by product thanks to **EasyMatic®**, make it possible to standardise the consistency of the dough pieces whilst preserving their honeycomb structure.

VERSATILE

The Stradivario can meet all the needs of a bakery, including working according to a conventional method, since it includes:



Stradivario®3F vs Stradivario®4F

3 Functions:

- 1. Automatic shaping machine** for 10 baguettes thanks to the patented **AutoTrad®** system
- 2. Divider-shaper** for rolls, pavés, but also burger buns, triangular sandwiches and so on, (around one hundred different dies are available)
- 3. Fat press** to prepare plates of butter

4 Functions:

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- 2. Divider-shaper** for rolls, pavés, but also burger buns, triangular sandwiches and so on, (around one hundred different dies are available)
- 3. Fat press** to prepare plates of butter
- 4. Hydraulic divider 20 divisions** (dough pieces of 150gr to 1000gr *) which can be rolled or shaped later on

*depending on the type of dough and the temperature conditions

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UNDER CONTROL

Thanks to the **EasyTrack®** system, the Boss can control the Stradivario remotely or even when on holiday. **EasyTrack®** offers 4 very important benefits, especially for those who manage several shops:

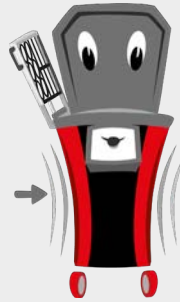


- ➔ **Traceability and control of the machine production.** Indeed, at any time, from your smartphone, by receiving an email* or by connecting to the USB port, it is possible to find out the quantities produced, recipe by recipe. This allows production monitoring tables to be validated for compliance with sales.
- ➔ **Remote setting configuration recipe by recipe.** Send settings to every machine simply, no need to enter the parameters machine by machine.
- ➔ **Management of preventive maintenance** to limit the risk of an unexpected breakdown. The **EasyTrack®** system records all the cycles performed by the Stradivario and can give an alert to warn that it will soon be time to service the machine.
- ➔ **Operator alerts for cleaning** depending on the number of cycles performed. The manager will be able to block the machine (after X alerts), if these cleaning operations are not being done as required.

*with wifi machine connection

COMPACT

As an automatic machine the Stradivario is the most compact model in the market. Especially since it integrates 4 functions in such a small space (see § Versatile machine).



It only takes up **0.93m²** on the ground, including the **AutoFlour®** automatic flour coating system

This very compact design makes it easier to set up, even in a shop, next to the oven, or in front of customers.

ERGONOMIC TO OPERATE

The Stradivario has been particularly considered in view of the maximum comfort of the users, even with intensive use.



- The **AutoTrad®** baguette cutting system, integrated into the lid, **reduces handling by half** compared to a conventional divider-shapers.
- All of the operations, including the flour coating, are grouped together on a single workstation, which is at a **height suitable for any operator**.

- **AutoLock®** and **QuickLock** automatic locks **reduce MSD by eliminating wrist rotations** to close the lid and grid holders. In addition, the **AutoLock®** assisted system **eliminates back exertions** to secure the lid properly, without any risk of dough leaking out.
- No need now to carry individual heavy bins, the lighter **AlvéoForm®** trays allow for easy loading into the oven. In addition, these trays for transferring into the oven eliminate double handling of the baguettes, when you compare them with machines which cannot work with the trays in the tub.

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AUTOTRAD® (10/10)

- Automatic press cycle and shaping of **10 baguettes in less than 10 seconds**
- This patented system of cutters and shapers integrated into the lid, the result of MERAND's innovation, gives you **time saving**, but over and above this, **consistency** and **cutting quality**
- The profile of the cutters and shapers allows the operator **to bind* the baguettes simply** whilst ensuring there is **no loss of lateral honeycombing***
- Together with the **AlvéoForm®** system, it makes it possible to obtain **very nice baguettes with rounded ends and without waste** (like shaped baguettes)
- On the other hand, **dough shrinkage is avoided** since the cutting is immediately done after equalising, in order to give **greater consistency**
- Lid assisted by a gas spring (instead of a manual spring) cushioned at the end of motion (therefore no breakage)

*depending on the type of dough and the process used

QUICKLOCK (depending on the model)

(Autonomous assisted lid locking system)

- You **no longer need to operate a handle**
- You **don't need to use force**
- You need the **cycle to start automatically**
- The lid and the grid holder engage **without any effort or hand movement**
- The work cycle is started without further action. A simple push on the handle is enough to reopen

AUTOLOCK® (depending on the model)

- **Same benefits as QuickLock**
 - + You **don't want dough leaking** which leaves whiskers around your baguettes
 - + **The tightness of the cover is guaranteed** thanks to a powerful assisted blocking system. It avoids accidentally opening during the cycle

EASYMATIC®

- **Storage of all recipe settings** on the touch screen.
- **No risk of error** since the manager remembers all the parameters of each recipe
- Bakery or sales staff only have to select recipes on the touch screen

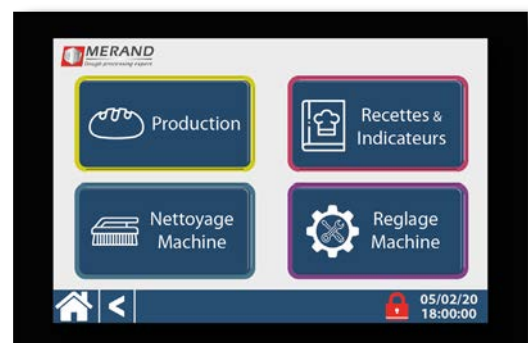
Memory settings:

- The packing pressure according to the types of dough
- The compaction time of the dough block before cutting
- The tub filling height (5 possible levels)

} **Maximum consistency of the dough pieces, whilst preserving the honeycomb structure**

EASYTRACK®

- **Traceability and control of production, servicing and maintenance**
- You have **access at any time to the list and quantities of products manufactured**, even remotely
- The system allows you **to be alerted about cleaning and maintenance operations**. It is even possible for the person in charge to block the machine if the operators do not respect the instructions
- Retrieval of this information, **by email (via wifi) or via the USB port**



AUTOFLOUR®

- Integrated **automatic flouring system**
- **Optimised flouring** of the tub and the dough block, even in the corners, in 1 single action for the bottom of the tub and 1 further action for the top of the dough block (therefore less MSD)
- **Precise adjustment of the flow rate**, to add only as much flour as needed
- The powdering being incorporated in the machine leads to a **significant saving of space** in the bakery or the shop

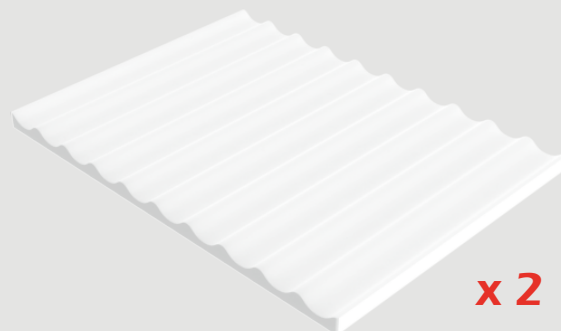


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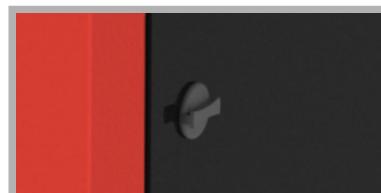
ALVEOFORM®

- **Beautiful, well-rounded baguettes**
- For **better productivity**, you have a set of 2 trays, which allows loaves to be baked, as well as baguettes, while the machine divides the second block in hidden time
- Its curved shape made up of 10 cells guarantees a **well-rounded look to the baguettes, reminiscent of manual shaping**. The flat side of the tray is used for other bread products, **pavés, ciabatta, burger buns**, etc.



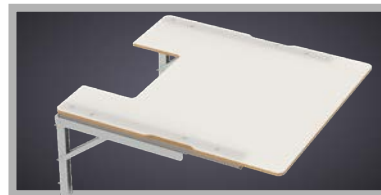
EASYDOOR®

- Opening of the 2 side doors **without tools or keys**
- The inside of the Stradivario is **readily accessible for easy cleaning** by operators
- **Longer service life** for your machine



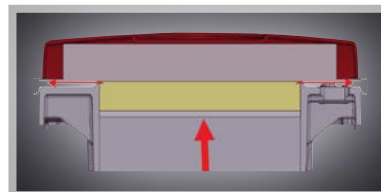
FLEXITABLE (option)

- You can place your bins, dough in transit or other plates there. **It can be folded down with a click to adapt to needs, even in tight spaces**



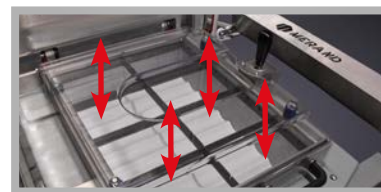
APF® (Flour Anti-Projection)

- **Channels the flour** expelled during tamping of the dough into the stainless steel drip trays
- System welded to the cover, **invariable**, different from a joint



PERFECTCUT®

- Mechanical compensation system that guarantees perfect dough cutting throughout the life of the machine

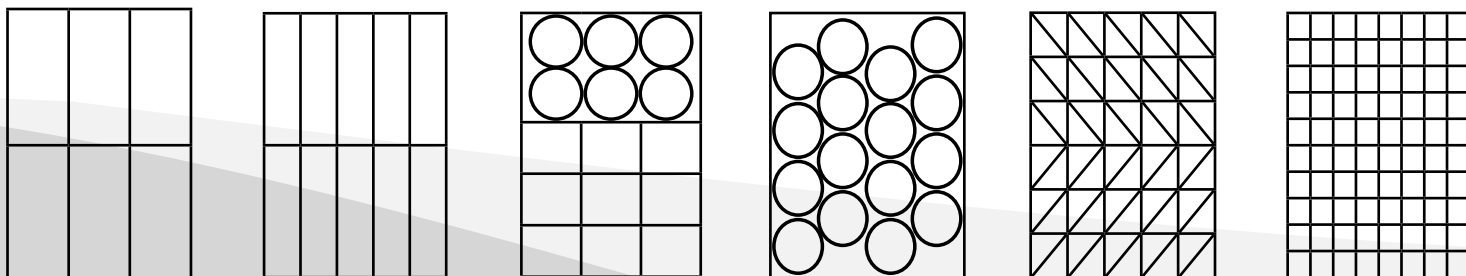


CLEANUP®

- **Automatic replacing of cutters** for cleaning without the need for spacers
- **Less risk of breakage and longer life** of your work tool



Examples of available dies



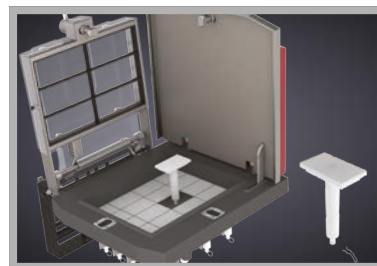
A wide range of matrices interchangeable in less than 5 sec. Contact us for more information.

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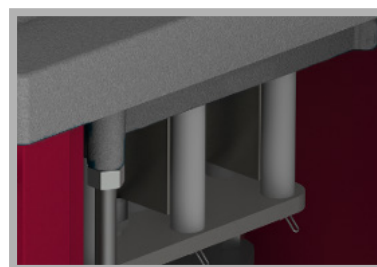
TOOLFREE®

- **Very quick and tool-free dismantling** of the 20 individual floats of the divider by a simple pin
- **Very easy to remove the pieces of dried dough** between the feet of the floats
- Your machine is always **clean and operational** in order to function for a long time
- **Meralyte®** floats, high-strength food-grade plastic for guaranteed durability. **Solid non-stick material** as used in the pharmaceutical industry



SPRINGS / FLOATS / KNIFES SET SUSPENDED FROM THE TANK

- Guarantees **perfect geometrical precision and operational reliability over time**, whatever the chassis stresses may be.



MATRICE HOLDER

- Transparent matrice holder housing (**safety and visibility** of the dough during work)
- Folding matrice holder allows you to work on the right of dough rest without any interference
- **Tool-less ultra-fast retraction with automatic lock**
- **Reduced footprint for transport costs**



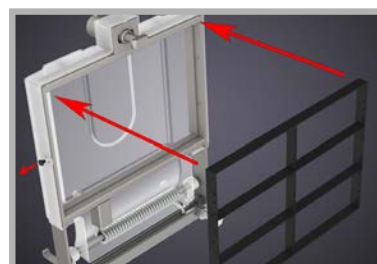
MATRICE SUPPORT

- **Support for storing 3 matrices** without adding to the width
- The matrices are **close at hand** and **do not interfere with the opening of the doors**



TEFLON COATED STAINLESS STEEL MATRICES

- Teflon coated matrices to **prevent sticking**
- Different divisions
- **Interchangeable matrices** using the central lock



Other BakePod Concept machines
Contact us for more information.



Divider-shaper
Div'X



Divider-shaper
Atoupains

Why and how did we design this new generation of machines?

By listening to you, quite simply!

Since the end of the 2000s, the **bread-making method called “delayed fermentation”** has developed strongly in France. This agrees entirely with the requirement for bread quality and the respect of the Bakery Tradition. Indeed, the use of slow fermentation contributes to bringing out the flavour and aroma of the bread.

Because of these many advantages, it is also very successful abroad.

It allows players in the bakery market to face up to many challenges, which are constantly gaining in importance:

- Management of bread shortages and keeping down the number of unsold and spoilt goods
- Growing difficulties in finding qualified staff and the need to offer good working conditions
- Development of activity, production and ability to open new stores easily and at low cost
- Need to offer to an increasingly demanding clientele a very wide range of quality loaves throughout the whole day

There are 2 types of machines on the market offering this sort of service:

- An automatic machine, which we will call the **P**
- Dividers and shapers designed on the basis of hydraulic dividers, which we will call **D-F**

The advantages of **P** (more automation, less handling, working in hidden time) were offset by the advantages of **D-F** (less bulky, faster, more versatile, less expensive).

The Stradivario actually offers all these benefits:

- ➔ **Significant productivity and speed** by making 10 baguettes in less than 10 seconds
- ➔ **50% less handling** thanks to the **AutoTrad®** system for cutting and shaping baguettes integrated into the lid (no need for the grid holder)
- ➔ **Work in hidden time** to deal with production peaks (we put a first batch of baguettes in the oven while the Stradivario divides another batch of 10 baguettes)
- ➔ **Very compact** for easy accommodation in all bakeries or shops, incorporating an automatic powdering system
- ➔ **Very versatile** because it combines 4 functions in a single machine
- ➔ **Can also be used by unqualified operators** because everything is automatic (no adjustment to be made). Just select the bread to be made from a list of recipes controlled by the Manager
- ➔ **Managed remotely** via smartphone and email, anyone can retrieve all the production data for each machine, regardless of the number of points of sale



“ It is by listening to our customers, especially those with large production volumes and the need to equip several points of sale, with little space and few qualified personnel, that the MERAND technical and commercial team designed this new generation of machines. It synthesises all the advantages while providing ease of use and production control. ”