MECATHERM Post

SPECIAL EDITION

PATISSERIE SEMINAR

17-18 April 2019



MEET YOUR EXPECTATIONS FOR TODAY AND TOMORROW

"Patisserie market is composed of a products diversity whose features are unique. This requires flexibility of the production line.

In this context, we are working to provide the technological solutions that meet your expectations for today and tomorrow."

Chef Pâtissier Loïc Le Denmat

PATISSERIE PRODUCTION LINE

An agile solution for tailor-made patisserie products

Multi-products

Make a large product portfolio with perfect quality, meeting the market demand.

Produce many references: cakes, muffins, sponge cakes, choux pastries, tart shells, pies, macarons and much more!

Get a tailor-made result:

Easily meet your requirements of shape, texture, aspect, color and customization.



Multi-process

Use the same solution for multiple processes.

Simultaneous production:

Safely produce both long shelf life and frozen products.

Enlarge your products range: Decorating, filling, slicing or layering operations can be made separately.

Full possibilities with a single line

- Long shelf life product
- Frozen product
- Long shelf life assembled product
- Frozen assembled product







Patisserie production line

Highly flexible and efficient, this production line responds to a wide range of products and processes, enabling to meet the market demand.



SEPARATE BAKING AND COOLING CIRCUITS

Dedicated supports for each zone improve hygiene conditions. The cooling circuit is specifically designed to produce long shelf life, frozen products or to combine both processes.

EXAMPLE OF A PRODUCTION LINE FOR A CUSTOMIZED FROZEN PROCESS

BAKE WITH PRECISION

M-TA Oven

- > Compact and independent baking zones
- > 6 advanced heating mode combinations
- > Tailor-made baking

OPTIMAL CONDITIONS FOR DF-PANNING

Depanner

- > Pre-cooling with adaptable time, depending on products size, shape and weight.
- > Multi-tool depanner available to match with product diversity (vacuum, needle).

COOL AND OPTIMIZE LINE EFFICIENCY

M-VD Cooler

Buffer system in order to increase production efficiency and reduce production loss.

MAXIMIZE LINE OCCUPATION

M-VS Freezer

Integrated in the line:

- > Products from the oven
- > Products from filling or decorating operations

Stand alone:

- > Products from assembling operations
- > Products from outside the line



EASIER PACKAGING

Products pattern is kept from depositing to packaging.



mixing dosing

baking



pre-cooling de-panning



cooling



customization



freezing



de-panning



packaging