

V 700 SR successfully introduced in the market

V 700 SR

Since its introduction on the last iba more than 15 units of this machine have been supplied to bakeries around Europe. This is a great achievement and shows the interest of industrial bakeries in new technologies that help to improve performance, efficiency, hygiene with substantial lower cost of operation.



Why is the V 700 SR so special?

The SR unit stands for Sour Resistant. The new developed division unit of the V 700 SR is extremely resistant against aggressive ingredients such as sugar, raisins and rye. As these ingredients have a negative influence of the life time of a divider. The new division unit has less pores, and therefore does not allow dirt, oil and the dough to penetrate in the materials used in the division unit. Therefore the V 700 SR needs less cleaning, but if so; it can be cleaned with water as it is anti corrosive. Also the division box has a much longer life time, so that over a far longer period accurate dough weights can be produced, which influences a high dough consistency positively as no dough waste is returned. Because of a higher tolerance over a longer period less oil is needed which also is a cost saving factor. The savings in higher weight accuracy are especially interesting in industrial production lines and



can be substantial when calculated on a yearly basis (ask for our [Weight Watching Program](#)). The cleaning of the machine is very easy as all parts of the machine in the division unit are easy reachable. The main piston of the machine is of a new design and very light of weight in order to make cleaning easy. The V 700 SR is equipped with a hydraulic pressure regulation which means that in normal operation the machine runs at 70% of its max. pressure which is of course an advantage on the wear and tear,

it also means however that very different dough's - stiff, very soft and delicate dough's can be produced in a dough friendly manner with a high weight accuracy.

Last but not least the machine is equipped with a PLC and touch-screen where all adjustments of the machine can be stored and grouped for recipe control. The PLC has a service program and can be connected to the WP Haton Blue Value service program. Just in case.



Haton Breadtalk

WP Haton
Dough Friendly company

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KEEPS YOU UP TO DATE ABOUT WHAT'S COOKING IN THE BAKERY

Year 2 nr. 4 September 2013

Industrial Pilot Bakery in Belgium

Bread line for bakers at Puratos

One of the pillars of the Puratos strategy is application know-how supported by consumer understanding. It is critical to understand customer's applications in order to develop the right solutions. To help increase the knowledge, Puratos continuously invests in bakery equipment. Therefore a new WP Haton bread line was installed recently in the Industrial pilot bakery in the Puratos head quarters bakery centre.

Hardware

The equipment of WP Haton is in fact a Classica and Instant line combination. The line consists of a divider B 300 with Voluminator, a pre and final rounder CCR 59, an intermediate proofer BIP E with by-pass and a bread moulder Combi E 2. With this equipment a wide range of products can be made such as toast, pan bread, baguettes, crustless bread, variety bread, rye bread, high fiber bread and seeded breads. By using different types of machines and a very smart set-up of the position of the various machines, a very

large number of shapes (round and long) can be made with different process parameters, different ingredients and settings of the breadline. This results in a test line that can make tailor-made breads for any customer worldwide.

Excellent tool

The set-up is an excellent tool to train application specialists, R & D and technical advisors. Beginning of June, an R&D seminar on toast bread was organised within the Puratos University. The new



Rounder CCR 59, divider B 300 and BIP E intermediate proofer

equipment gave participants the possibility to become familiar with industrial toast bread production, the equipment and to perform different tests to master the technology.

A great tool to test toast

The new WP Haton line allows toast bread to be produced in the same way as in the industry. This results in very good and consistent quality bread. As a consequence, an optimal situation is created to develop under the best conditions, ingredients that meet customer and market demand. Whether it is quality improvement, new product development or cost savings, for every demand a complete solution is offered. The range of Puratos ingredients for toast bread consists of: Soft'r improvers to enhance different

texture aspects, extend the shelf life of soft applications and ensure a successful baking process. Intens modules, to be added on top of an existing improver, to enhance one characteristic of the dough or bread.

Attractive O-tentic sourdough technology, can be applied in parbaked frozen rustic breads, but also in pre-fermented frozen applications when practically combined with the dedicated Kimo improver technology. A typical example of Puratos' "Frosted solutions". The pilot bakery is of course not only for testing and optimising ingredients, it is also available to invite customers worldwide to merge know-how and the customers expertise for new product developments and to develop tailor-made solutions.

IPPM

I = Ingredients
P = People
P = Process
M = Machines

4 basic elements for a customized production line performance. IPPM becomes more and more interesting in bakeries worldwide because of the complexity of bread production (ingredients till distribution) and the end customer's higher demands towards bread and its distribution. The higher the requirements in bread production (towards efficiency, hygiene, repeatability, quality, shelf life and a better end product) the more it is necessary to structure the production process and to increase the process quality. Also, the line capacity and its complexity due to many products types, various ingredients and the changes therein, was one of the key elements to an integrated system design. So we offer our customers not only equipment and hardware, it is also a concept to increase the equipment efficiency. IPPM can be used by any automated bakery that produces any type of fresh or frozen bread, or intends to do so in the future. IPPM can be a part of our total machinery supply, line concepts and technological assistance (from master bakers in our test bakery) and can be used worldwide by any automated bakery for yeast dough production. **For more information visit our website www.wp-haton.com**



EXHIBITION CALENDAR >

IBIE Las Vegas



06.10 - 09.10.2013

Las Vegas Convention Center Las Vegas, Nevada, USA
<http://ibie2013.org>

Südback Stuttgart



19.10 - 22.10.2013

Landesmesse Stuttgart GmbH, Stuttgart Germany
www.messe-stuttgart.de/en/suedback/

Breadlab, the bread library

A comprehensive bread library totaling 15 basis breads with recipes and especially the treatment methodology. BreadLab shows final products in combination with concepts, movies, animations and many more details.

Look at www.wp-haton.com/breadlab



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New design

BM 80 N

The BM 80 belongs to the key products of WP Haton in industrial bakeries. Since its introduction hundreds of machines were delivered and supplied in various markets worldwide.

Basics of the BM 80 N

- New design sheeter head
- Modulair moulding table with all options from the BM series

USP

- New drive system: no chains, no oil, no dirt and no noise
- Easy read out and simple adjustments
- Easy cleaning and accessibility of all necessary parts
- 1:1 replaceable/retrofit package for existing machines
- Sturdy design with a long machine life
- Visual control of total process
- High performance in sheeting and moulding



Features

- 3 ½ sets of sheeterollers with scrapers
- Driven centering rollers diablo design
- Solid sheeting frame out of aluminium
- Each sheeter roller has a modular design and is mounted on a shaft for easy change over in case of a repair
- Each roller equipped with quick lock scraper for easy cleaning
- Visual control of sheeting process from the sides and front and back
- Drive via rubber tooth belts, no noise, no tensioning of chains, no dirt, no oil
- Each roller has an individual drive motor with a fixed speed
- High speed curling belt and moulding belt can be adjusted in speed
- Non sticking heavy duty sheeting rollers diameter 125 mm length 400 mm
- Pre flattening roller adjustable in height with grooves
- Clear read out of settings for a precise adjustment of sheeter roller settings
- Very open design for easy access front and back and from the sides
- Dirt catch pan underneath sheeter head
- Space between the sheeter rollers for more relax time during sheeting
- Each roller pair equipped with individual blower for constant drying of sheeter rollers
- Blower piping can be easily cleaned from the inside
- Height adjustable curling chain
- Sheeter head includes the high speed curling belt and infeed conveyor and can be delivered as a retrofit package
- Pressure board with double V - easy opening for cleaning
- Alternatively - top belt with drying unit
- Optional twisting unit - Twister
- Nose down construction for optimal drop in pans
- Optional - magnetic stopper



Ciabatta

Make up by Crustica line

Ingredients Final dough:

Pre-dough	15,60 kg
Flour	3,00 kg
Yeast	0,26 kg
Salt	0,26 kg
Malt powder	0,07 kg
Water	4,00 kg

Ingredients Pre-dough:

Flour	10,00 kg
Water	5,50 kg
Yeast	0,10 kg

Note: pre-dough proof time is 14 - 16 hours at room temperature (± 18°C)

Total 23,19 kg

Preparation:

- Mixing slow 6 and fast 5 minutes
- Dough temperature 26°C
- Proofing time 60 minutes
- Weight 300 gr.
- Decorate with rye-flour
- Final proofing time ± 60 minutes
- Baking temperature 230°C
- Baking time 30 minutes

RECIPE >

'Industrieterrein nr. 13'

50 years young!

First of July, 1963, the first stone of the WP Haton building in Panningen was laid by two little boys, Tonny and Emile Tonnaer, under the watchful eyes of a large group of construction workers.



The WP Haton history goes back even further: in 1949 Haton was founded by Harry Tonnaer in Sittard. In Voerendaal, where a larger location was found, the company also grew quickly, so a new location was needed and found on the newly constructed Industrieterrein in Panningen. Over the years a large canteen is built, the expedition moved and replaced for offices.

Modernized, there is especially the last few years: the canteen is changed in a company restaurant, departments are merged into transparent office spaces, there is a professional test bakery built and a great experience space furnished, frequented by bakers from all over the world. Currently we are working hard to modernize the production halls. WP Haton, always on the move! ■



Innovation: sportscars and bakery-machines from one source

Electric sportscar built by WP Haton

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After a lot of tests on Valkenburg Airport (near The Hague) the winners of the ESCBO contest were announced: the WP Haton team

together with the Fontys College from Eindhoven (NL). Initiated by Siemens Netherlands 4 colleges, and 3 companies worked on a new designed electrical sportscar. All teams were challenged to build a new car based on the same frame and body and the necessary accessoires.



Minister Jet Bussemaker (Education, Culture and Science) enjoys driving the WP Haton sportscar with one of the team members



The jury judged innovative and intelligent design of safety, radius, and energy consumption. Goal of the contest was to make young engineers enthusiastic for electrotechnics and to make them eager to follow a career in the electrotechnical business.

WP Haton challenged the contest to find new ideas in this field,

which was unknown to the bakery engineers. 16 WP Haton employees participated during several months in the project in their free time and built a team and obviously an excellent product.

All of them were very proud to be nominated the nr 1 designer not only in bakery equipment but also in sportscars. ■

