

## CLASSICA

TYPE	CAPACITY	WEIGHT RANGE	CONNECTED LOAD
Instant - Instant+ - Classica	< 1000 pcs/h.	100 - 1800 gr	230/400 V, 50 Hz + earth
Classica	< 2000 pcs/h.	100 - 1800 gr	
Classica L	< 3600 pcs/h.	100 - 1800 gr	
Classica L	< 6000 pcs/h.	100 - 1800 gr	
Classica XL - Easy Toast	< 10000 pcs/h.	100 - 1800 gr	

### 10 ADVANTAGES OF THE CLASSICA LINE CONCEPT

- Large choice of more models than any other supplier
- Dough friendly machines in dividing, rounding and sheeting moulding
- Long experience
- Highly process oriented equipment
- High degree of automation
- Maximum flexibility and wide application
- Bread Lab and bread library available
- Experienced technical and technological support
- Free project management
- Blue Value concept

#### WP HATON BV

Industrieterrein 13 // 5981 NK Panningen // Netherlands // Phone +31 77307-1860 // Fax +31 77307-5148 // info@wp-haton.com // www.wp-haton.com



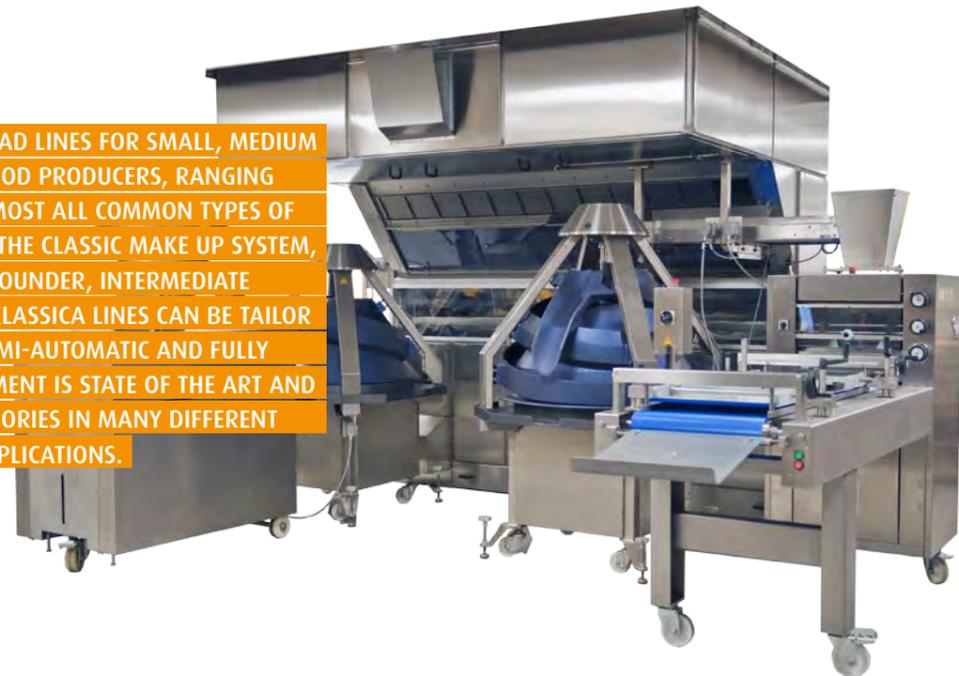
# CLASSICA

Bread Line

# CLASSICA

Picture Classica

A COMPLETE RANGE OF CLASSIC BREAD LINES FOR SMALL, MEDIUM SIZED AND LARGE BAKERIES AND FOOD PRODUCERS, RANGING FROM 600 - 10.000 PCS/H. FOR ALMOST ALL COMMON TYPES OF DOUGH. THE LINES CONSIST OUT OF THE CLASSIC MAKE UP SYSTEM, WITH A DOUGH DIVIDER, CONICAL ROUNDER, INTERMEDIATE PROOFER AND SHEETER MOULDER. CLASSICA LINES CAN BE TAILOR MADE FOR MANUAL OPERATION, SEMI-AUTOMATIC AND FULLY AUTOMATIC OPERATION. ALL EQUIPMENT IS STATE OF THE ART AND CAN BE USED WITH VARIOUS ACCESSORIES IN MANY DIFFERENT VERSIONS FOR MANY DIFFERENT APPLICATIONS.



## ADVANTAGES

- High weight accuracy
- Dough friendly handling and processing of the various products
- Nearly all types of dough can be handled efficiently
- High water absorption rates can be processed
- Fully automatic make up
- Multipurpose technology
- Minimum flour use
- Perfect end products
- Simple operation
- Low maintenance cost
- Easy cleaning and maintenance
- No dough waste

## APPLICATION AREAS

- Flour types that can be used in the Classica line concept
  - Wheat
  - Rye
  - Spelt
  - Quinoa
  - Teff
  - Amarant
  - Oatmeal
- Shapes that can be made on the Classica line concept
  - Round
  - Long
  - Oblong
  - Pan bread
  - Open top
  - Biscotte
  - Lidded
  - String bread
  - Flat

## CLASSICA LINE CONCEPT:

- With the Classica every bakery small or large can produce a wide variety of breads of the highest quality in an automated environment, with the highest performance, and efficiency. The Classica concept is built up out of individual modules so that nearly any type of breadline concept can be achieved. Also one can choose per concept out of many different options for different capacities, weight ranges, different shapes, different processes and different type of breads. Oil and flour are reduced to a minimum. The line concepts are transparent, easy to operate, clean and service.

Technically WP Haton products are top of the line and state of the art, based upon the experience with the delivery of bread lines since more than 60 years. No matter if you want to produce pan bread from wheat, rye or seeded doughs, toast, batone, hearth bread, flat bread, sticks, for every product WP Haton has a perfect tailor made solution. Many bakers around the world are using the Classica line every day for the production of their daily bread.

WP Haton equipment is preferred because the machines ensure good, constant quality bread, with accurate dough weights, and a high degree of repeatability. The machines are extremely reliable, are engineered and built robust, guarantee a long efficient machine life. Last but not least WP Haton machines can be linked to our Blue Value package among other things with Blue Control. For more information see our website [www.wp-haton.com](http://www.wp-haton.com).

Tailor made concepts: for every type of bread the Classica can be optimized:

divider      rounder      proofer      moulder

on each of the individual machines WP Haton can supply a large range of accessories in order to make the specific shape, to reach the required capacity or proof time, and to make the shape wanted, or to decorate the loaf before proofing and baking.

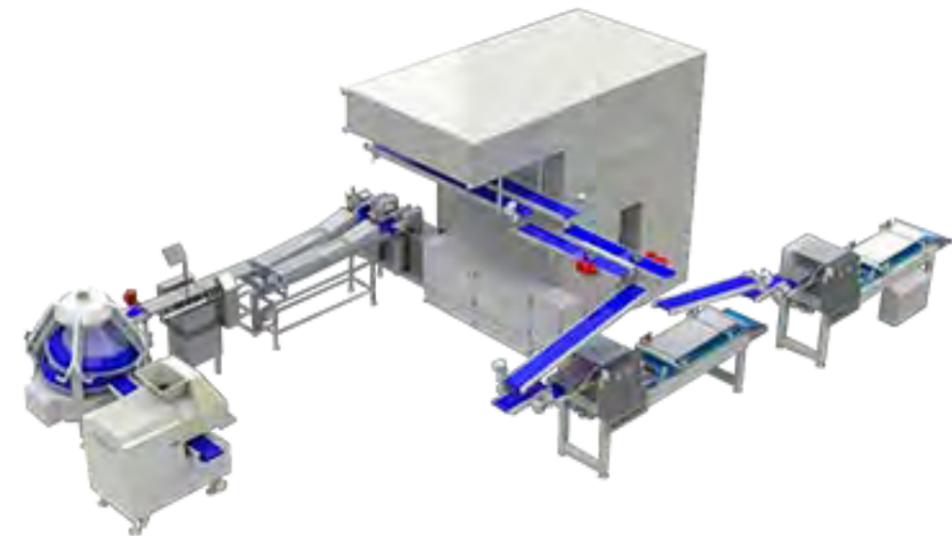


Illustration Classica L