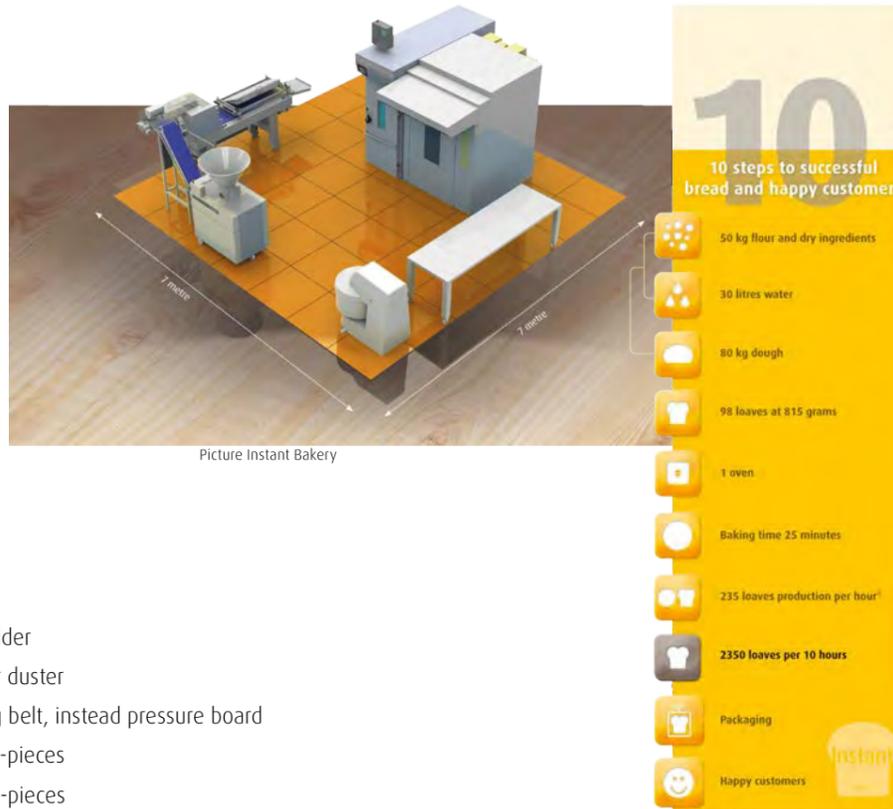


INSTANT / INSTANT+

TYPE	CAPACITY	WEIGHT RANGE	CONNECTED LOAD
Instant	< 1500 pcs/h.	200 - 1800 gr (depending on the lay-out of the plant)	230/400 V, 50 Hz + earth
Instant*	< 3000 pcs/h	50 - 1200 gr (depending on the lay-out of the plant)	230/400 V, 50 Hz + earth



Picture Instant Bakery

OPTIONS

- Multi pocket divider
- Mechanical flour duster
- Driven moulding belt, instead pressure board
- Cutting station 2-pieces
- Cutting station 4-pieces
- Customer specific Blue box

* multiple quantities possible by adding corresponding oven capacity



INSTANT / INSTANT+

Bread Line

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

INSTANT / INSTANT⁺

Picture Instant[®]

NEW GENERATION OF BREAD LINES FOR SMALL AND MEDIUM SIZED OPERATIONS. INSTANT: BASE IS INSTANT DOUGHS = DOUGHS MADE OUT OF FLOUR, WATER, SALT AND INSTANT PRE PACKED INGREDIENTS (DRY YEAST, ENZYMES AND BREAD IMPROVERS). INSTANT⁺: BASE IS INSTANT PREPACKED INGREDIENTS, HOWEVER ALSO CLASSIC DOUGHS, SPONGE DOUGHS AND OTHER PRE PROOFED DOUGHS CAN BE MADE AS WELL AS DOUGHS MADE FROM OTHER TYPE OF GRAINS SUCH AS RYE, WHOLE GRAIN, AND OTHER SUCH AS SPELT, BARLEY, OAT, QUINOA, BUT ALSO MULTI GRAIN DOUGH, SWEET DOUGH, RAISIN DOUGH, BRIOCHE AND MANY OTHER DOUGHS CAN BE PROCESSED.



ADVANTAGES

In both cases good, tasty and healthy bread can be made.

With Instant it can be done with a large consistency and repeatability in a very simple and economic way as making pancakes: take one bag of flour of 50 Kg – add 30 ltr. water and 1 pack of instant pre packed ingredients and mix until ready and you will have always 80 kg of dough or 100 loaves of 800 gr. Divide – mould – proof and bake and you will have 420 loaves per hour - day in and day out.

Ideal for bush bakeries, supermarkets, canteens, catering units and other places where in a short time bread must be made in a simple and economic way.

With Instant⁺ also loaves with other flours, ingredients, additives can be made as well as other processes – f.e. sponge doughs. The line can be used in bakeries with skilled bakers for all specialty breads, and of course for the simpler Instant doughs.

The breads can differentiate by using classic recipes and the bakery can position himself by using his own sponge and therefore produce healthy bread with its own unique character.



Picture Instant[®]

ADVANTAGES:

Instant

- Simple operation
- One time settings of machines
- No skilled labour necessary
- One man operation
- High degree of repeatability
- High output
- High degree of efficiency

Instant⁺

- Unique breads can be made such as sponge dough type of breads or classic type of breads as well as instant type of doughs
- Large range of weights
- Very wide range in terms of shape and look
- Universal line for small bakeries, supermarkets or canteens, catering units
- Simple but very efficient operation



- 1 Divider B300D
- 2 Conical Rounder CR59
- 3 Moulder Combi E2
- 4 Table

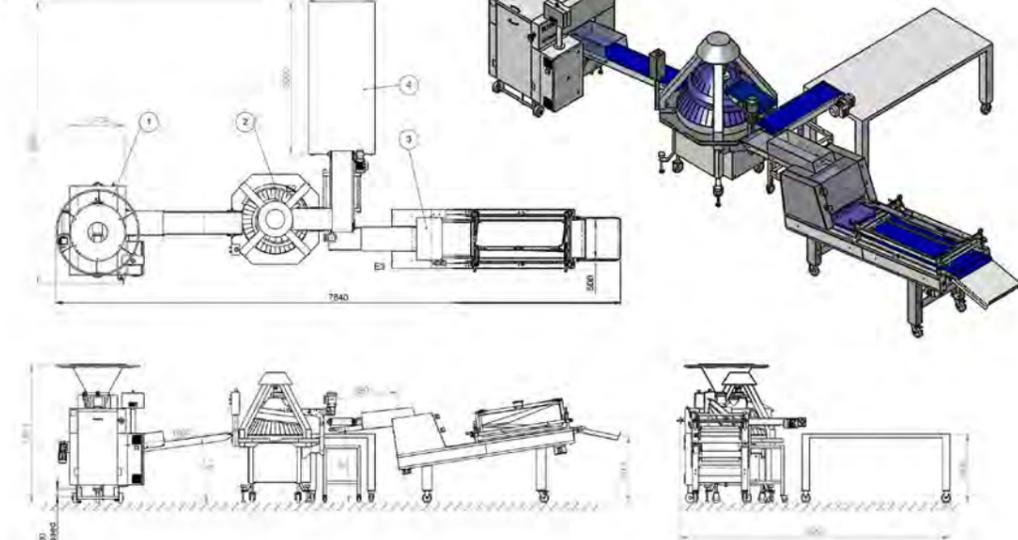


Illustration Instant[®]