

RYENA XL

TYPE	CAPACITY	WEIGHT RANGE	CONNECTED LOAD
Ryena XL	< 3000 pcs/h.	500 - 2400 gr	230/400 V, 50 Hz + earth



Picture B 700 with OCS Checkweigher

OPTIONS

- Dough reservoir to feed dough dividers
- Dough divider types:
 - B 600 2-pocket
 - Weight range 400 – 2400 gr
 - Capacity 1000 - 3000 pcs/h.
 - B 700 / V 700 2-pocket
 - Weight range 400 – 2400 gr
 - Capacity 1000 - 3000 pcs/h.
 - 50 mm partitions possible for 2 pocket version:
 - Weight range 400 – 2100 gr
 - SR unit available on B / V 700
 - Hopper sizes B / V 700 120/160/250
 - 3-pocket version available
- BOB 3000 belt rounder
 - Step belt infeed
 - Extra flour duster
- Combi U
 - Extended version with extra moulding station
 - Top belt instead of pressure board
 - Combi UA - no sheeting rollers
 - Bypass of sheeter head
 - Flour dusters
 - Seeding unit
 - Panner device
 - Bottom stopper
- Customer specific Blue box

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RYENA XL

Bread Line

RYENA XL

Picture Ryena XL

DEVELOPED FOR INDUSTRIAL BAKERIES WITH AN AUTOMATED AND CONTINUOUS PRODUCTION LINE FOR RYE AND WHEAT DOUGHS WITH HIGHER RYE CONTENTS. ALSO PRODUCTS THAT ONLY CAN BE ROUNDED ON BELT ROUNDERS IN PROCESSES WITH NO INTERMEDIATE PROOFING TIME OR DOUGHS WITH REDUCED GLUTEN AND ZERO GLUTEN CAN BE PROCESSED PERFECTLY. LAST BUT NOT LEAST STICKY DOUGHS MADE ON THE BASIS OF PRIMAL GRAINS, SUCH AS QUINOA, SPELT, TEFF, AMARANT, OAT, BARLEY AND OTHERS CAN ALSO BE MADE ON THE RYENA XL LINE CONCEPT WITHOUT ANY PROBLEM.



ADVANTAGES

The Ryena XL is a solid, proven make up line which fulfils all the industrial requirements of a rye bread line. The line is easy in operation, can run a complete product portfolio of doughs without intermediate proofing time and handles the dough extremely gentle, while dividing the dough very accurately. Easy in cleaning, operation and maintenance.

- Divider B 600
 - Alternatively B / V 700 SR
 - BOB 3000
 - side walls
 - platform
 - top angle
 - Combi U
 - Combi UA
- All adjustments manually- no electronics – new design – simple in operation
 Special design dividing unit made out of extreme high wear resistant castings which guarantees the user an extreme long machine life time, higher weight accuracy over a longer period, easy cleaning also with water and less oil consumption
 adjustment of moulding
 long top moulding belt
 wide frame
 Moulder with 2 flattening rollers, curling and moulding (no sheeting rollers)



Picture BOB 3000

FEATURES:

- SR unit: Less oil in dividing/very hygienic division box/ sour resistant execution
- Rounding in conical rounder or belt rounder with 3 mtr. rounding path (or both)
- Sheeting of dough or just moulding of dough
- Hygienic cleantec version
- Very accurate dividing over a long period
- Complete range of dough products based on rye or many other gluten reduced flours can be made
- Recipe control (B / V 700)
- Service program



Picture B 600

SAVINGS:

The new designed V 700 SR will divide very accurately over a long period as it is equipped with the new sour resistant dividing unit, which is clean, hygienic, uses less oil, has a minimal life span of double the number of regular hours and has a very high weight accuracy over a long period.

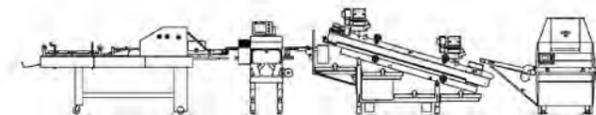
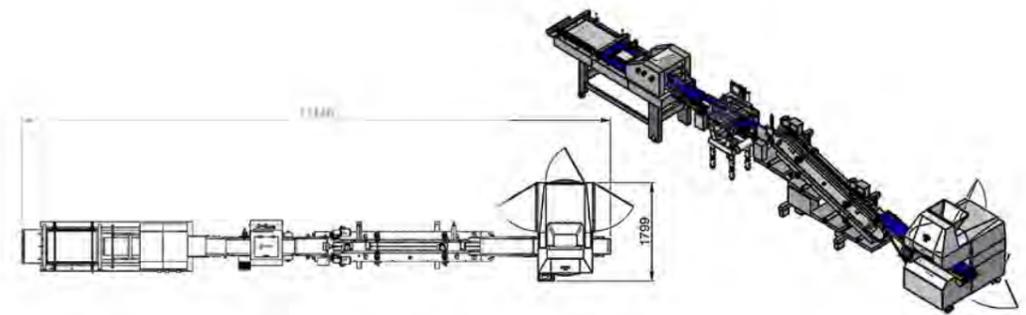


Illustration Ryena XL