



# INSTANT<sup>®</sup> HIGH FIVE

- 1 For who?**

All small bakeries worldwide who want to automate their bread production with basic equipment capable to produce instantly good bread in a simple way.  
Bakeries could be governmental bakeries, units of supermarket chains, bush bakeries or food service units that have to provide a certain number of breads, anytime, anywhere.
- 2 Advantages**

Instant produces dough instantly by using pre packed and pre mixed ingredients. This enables to produce certain number of breads with a constant and high quality level anytime, anywhere, without having the expertise of full trained bakers.
- 3 Savings**

By using the Instant process the hardware is limited to basic elements such as the mixer, dough make up, proofer and oven. This basic unit can be extended of course with all necessary other equipment that is needed for the production of rolls and pastry without huge investments.  
Also the capacity per unit can be increased by adding one or two ovens.  
Thus, the instant bakery can produce a high output with a limited number of personell and limited hardware.  
The key is: repeatability of good bread instantly produced.

- 4 Features**
  - Small size of operation
  - Easy repeatable process
  - Fixed pre packed hygienic ingredients
  - The Instant concept was developed by bakers for bakers
  - Guaranteed sales volume of good bread anytime, anywhere
  - Minimal number of personell
  - Easy extendible concept with other hardware for rolls and pastry and other breads

- 5 Products**
  - Tin bread
  - Toast
  - Sandwich
  - Open top
  - Whole wheat

## INSTANT DOUGH CONCEPT



Instant Dough Concept<sup>®</sup>

[www.wp-haton.com](http://www.wp-haton.com)