

CLASSICA[®] BY WP HATON

Proven concept for classic bread types



WP Haton the leading brand in dough processing since 1949



WP Haton produces the most advanced and best bread make-up machines in the world contributing to high weight accuracy, excellent structure and most friendly and careful handling of the dough without compromising on high speed, consistency and constant quality on every piece of the dough piece produced.

- Automated dough processing systems for virtually all types of bread
- Tailormade line concepts in dough processing equipment
- Unique system of modularization
- BreadLab: the experience center where bakers from all over the world can test our equipment with their own ingredients

The Standard

For every type of bread

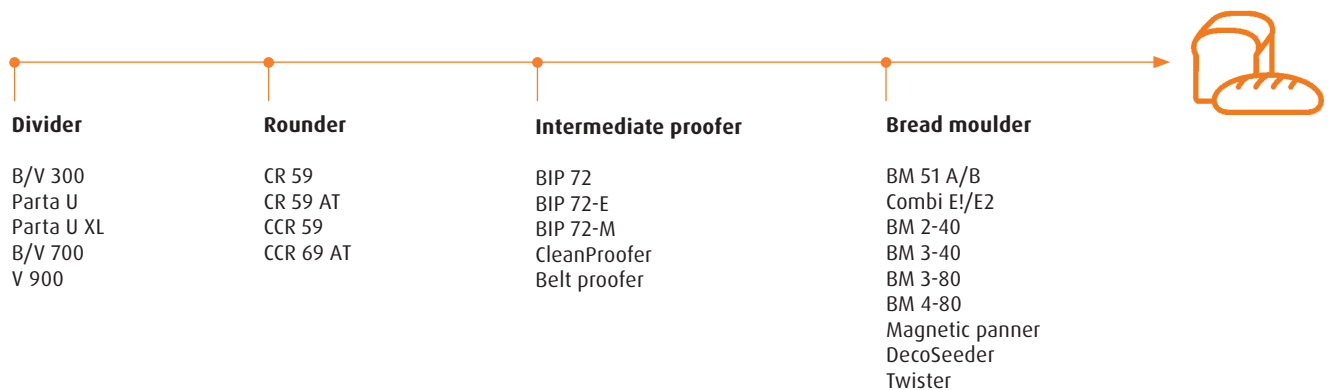


With the Classica concept, every bakery can produce a wide variety of breads of the highest quality in an automated environment. This is done with the highest performance and efficiency, regardless of the size of the bakery.

The Classica concept is built up out of individual modules so nearly any type of bread can be achieved. There are many different options to choose from for different capacities, weight ranges, different shapes, different processes, and different type of breads.



Classica family make up



Capacities

Classica Artisan	< 1,600 pcs/h
Classica L	< 3,600 pcs/h
Classica XL	< 10,000 pcs/h

Tailormade for every type of bakery



The Classica concept can be optimized for every type of bread. On every part of the equipment, WP Haton can supply a large range of accessories in order to get the dough piece in the desired shape, to reach the required capacity or proofing time, or to decorate the loaf before proofing and baking. The Classica consists of a dough divider, conical rounder, intermediate proofer, and sheeter moulder.

All equipment is state of the art and can be used with various accessories in many different versions for a variety of applications.

Ranging from 500 – 10,000 pcs/h and capable to process nearly all common types of dough, Classica is a proven concept for every bakery.

The dough pieces are rounded prior to the intermediate proofer. They are proofed as a dough ball and then moulded to the final shape. The advantage of the concept is, that the dough balls are easy to transport and ensure an optimum intermediate proofing and moulding process.

Dough friendly

High accuracy

The portioning is done dough friendly and with high level of accuracy in specially developed dough dividers. The rectangular dough pieces are stretched to length in a pre-moulder or rounded in a rounding machine. The set shape, stretched or rounded, is a key factor to controlling the downstream process.

Optimal dough development

The dough piece is constantly moving which adds energy to the dough in order to achieve an optimal dough development. The integrated resting times create an optimum between elasticity and stretchability so that an optimum in moulding length can be achieved with minimal dough stress on the dough pieces.

Dough types with high water absorption and sensitive dough can be processed easily. This results in a consistent, well developed dough piece which in its place results in an optimal end product with a great taste, look and shape.

Technical details

	Classica family
Capacity	500 - 10,000 pcs/h.
Dough weight range	100 - 1,800 gr
Proofing time	specified by client
Baking tray	... mm

Classica Breads

As the Classica concept is highly flexible, a wide variety of flour types can be processed:

- Wheat
- Rye
- Spelt
- Quinoa
- Teff
- Amarant
- Oatmeal

Additionally, there are many possibilities for shapes of bread to be produced:

- Round
- Long
- Oblong
- Pan bread
- Open top
- Biscotte
- Lidded
- String bread
- Flat



Classica by WP Haton

Standard types of bread, like tin bread, toast bread or hearth bread are a perfect match for the Classica dough make up line. The wide variety of option within this concept have resulted in the Classica being the most common and widely used system for dough processing and internationally viewed as amazingly easy to use yet reliable concept. A high level of flexibility has resulted in the Classica being optimized for a large number of applications. Practically all types of flour can be used, a wide range of dough types can be processed and different dough processes and proofing times are all within reach.

The dividers have a range of options, including a Voluminator for pressure control while maintaining a high level of weight accuracy. After the dough friendly dividing, the individual dough pieces are rounded by a conical rounder, also available in many executions. The next step of the Classica is the intermediate proofer, after which the dough pieces are fed to the final moulding or rounding systems. A large selection of modularization for proofers as well as moulders for the sheeting and moulding process is available. The Classica is unique in its possibility to process tremendous types of bread, making it a concept that fits in every bakery with automated processes for a constant and repetitive output.

Classica:
Proven concept for
classic bread types

Classica:
Built up out of
individual modules

Some Classica features and advantages

- Dough make up line can process dough with high water contents
- Capacity of up to 10,000 loaves per hour
- Modular concepts for mixed and rye dough
- High weight accuracy
- Dough friendly dividing with Voluminator with adjustable dough pressure
- Wide range of weights can be handled
- Processing of a large variety of shapes
- Operator-friendly, easy to clean and maintain
- Modular and flexible setup

Classica:
Can produce a wide
variety of breads

Classica:
End products with a
great taste, look and
shape





Ten reasons why on the Classica concept:

- 1. Large choice of hardware:** Most modular and line configurations.
 - 6 types of dividers
 - 4 types of rounders
 - 4 types of intermediate proofers
 - 6 types of mouldersAny combination of the above can be used for various line concepts with capacities from 500 – 10,000 pcs/h. WP Haton offers the most comprehensive package on the market.
- 2. Dough friendly machines:** WP Haton equipment is both extremely dough friendly and has a high weight accuracy.
- 3. Dusting flour free:** All equipment is free of dusting flour. Besides the economic aspect, the health, cleaning and maintenance effects are important as well.
- 4. Wide experience:** For many decades WP Haton is a leading manufacturers with many successful installations on a global scale with many leading companies in their own segment.
- 5. Highly process oriented:** Long proofing times, zero proof time, high water absorption doughs, sticky dough, bulky dough, cold and warm dough. It can all be processed on WP Haton equipment.
- 6. Automation:** All line concepts can be automated to the highest degree to have more automation and repeatability and to optimize the production flow.
- 7. Great flexibility:** A wide range of options is available for each of the various machines to make all types of breads and process all different dough types.
- 8. Wide application:** Various types of flours can be used: wheat, rye, spelt, quinoa, teff, amaranth and many other types of flour.
- 9. Free technical and technological support:** During the process of configuring the optimal production line, WP Haton offers project engineering, test baking, and hardware optimization in our BreadLab.
- 10. Blue Value:** Excellent service, installation, commissioning and Blue Control on line service. Additionally WP Haton provides Blue Box wear & spare parts.



Find out more about what WP Haton has to offer by scanning this QR-code with your mobile phone, or visit WWW.WP-HATON.COM

Come and taste your bread in our unique **Experience Center** and **Breadlab** in Panningen, the Netherlands



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