

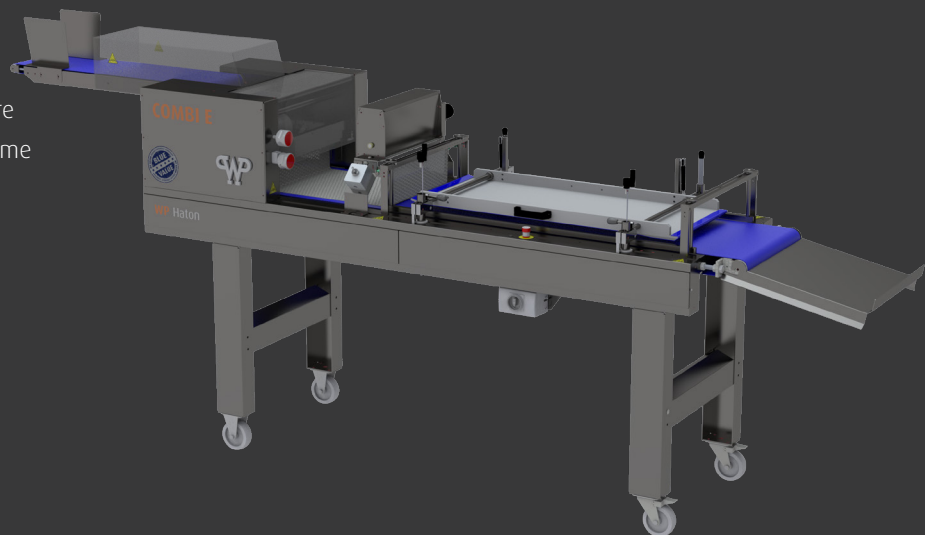


LONG
MOULDERS



COMBI E1 Long Moulder

The Combi E1's accurate sheeting is tailored to different types of dough. The centring rollers ensure precise centring of the dough piece. All in all, a welcome addition to every bakery.





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

COMBI E1 Long Moulder

Highlights

- Perfect for toast and tin breads
- Cleaning scrapers on rollers
- Single pair of synthetic rollers
- Infeed conveyor with centring rollers for perfect positioning of the dough
- Possibility to process many types of dough
- No sticking and skidding of dough pieces
- Simple read-out of all adjustments for repeatability
- Easy cleaning and maintenance



COMBI E1

The Combi E1 is a long moulder suitable for the production of various breads made of wheat, rye and multigrain dough. The Combi E1 arranges a precise centring of the dough pieces before sheeting and long moulding. It is a compact long moulder able to dough friendly handle a wide range of dough types. The highly accurate sheeting ensures a high level of consistency of the final products.

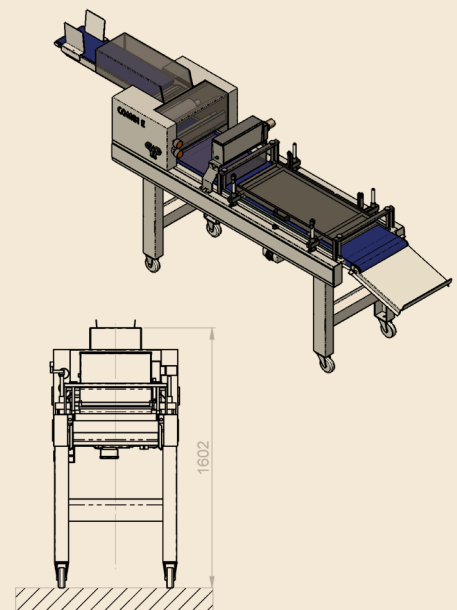
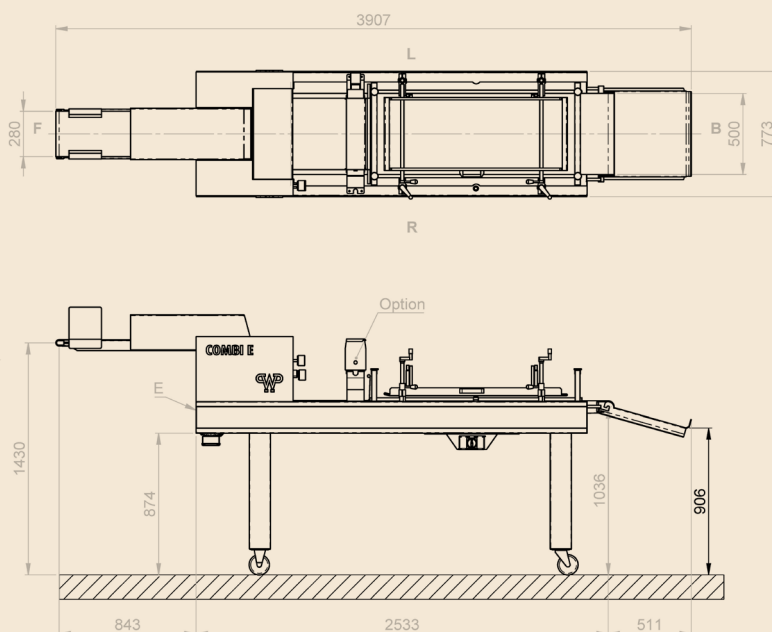
Specifications

- Infeed conveyor with centring rollers
- Sheeting head with 1 synthetic roller pair, opening adjustable roller pair < 45 mm
- Combined drive infeed conveyor, roller pair and moulding belt
- Curling net stainless steel
- Moulding bridge glass bead blasted stainless steel
- Hinged pressure board, adjustable in height
- Adjustable Teflon coated side guides



Find out more about WP Haton and our products by scanning this QR-code with your mobile phone, or visit WWW.WP-HATON.COM

Technical drawing



COMBI E1 Measurements

TYPE	WEIGHT RANGE	CAPACITY	DIMENSIONS
COMBI E1 execution:	200 - 2000 gr	< 1500 pcs/h	Length 3050 mm
- With infeed conveyor & centring rollers			Width 780 mm
- Without sheeter head			Height 1830 mm
- With infeed hopper instead of infeed belt			

Options

- Mechanical flour duster
- Driven top moulding belt running against dough flow
- Cutting station
- Customer specific Blue Box

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