



LONG  
MOULDERS



# COMBI E2 Long Moulder

**The Combi E2 long moulder is suitable to produce various breads made of a wide variety of dough.**

The two sets of sheeter rollers with different speeds ensure even, progressive sheeting of pre-proofed dough pieces. Even sheeting of the pre-proofed dough pieces by two sets of sheeter rollers with different speeds for progressive sheeting.





## 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 E2 Long Moulder

### Highlights

- Two pairs of synthetic rollers made of non-stick materials
- Each roller pair has own motor for progressive sheeting
- Possibility for pressurized belt instead of board
- Large variety of dough can be processed
- Pressure board and side guides adjustable for optimal moulding results
- Hinged pressure board with gas spring construction
- Easy cleaning and maintenance



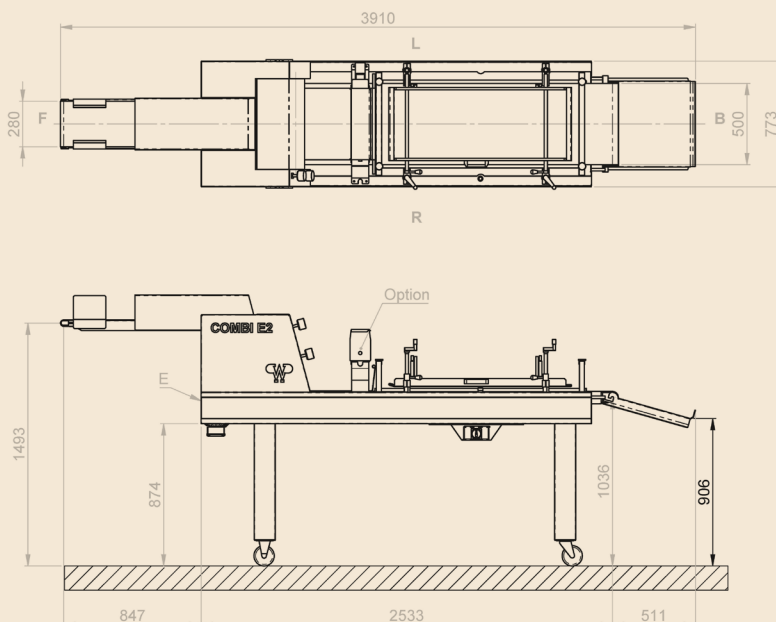
## COMBI E2

The Combi E2 is a long moulder suitable for the production of various breads made of wheat, rye and multigrain dough. The even sheeting of the pre-proofed dough pieces is done by two sets of sheeter rollers. Variable speed settings on the sheeter rollers ensure progressive sheeting of the dough pieces. Both the pressure board and side guides of the Combi E2 can be adjusted for optimal moulding results. The highly accurate sheeting ensures a high level of consistency of the final products.

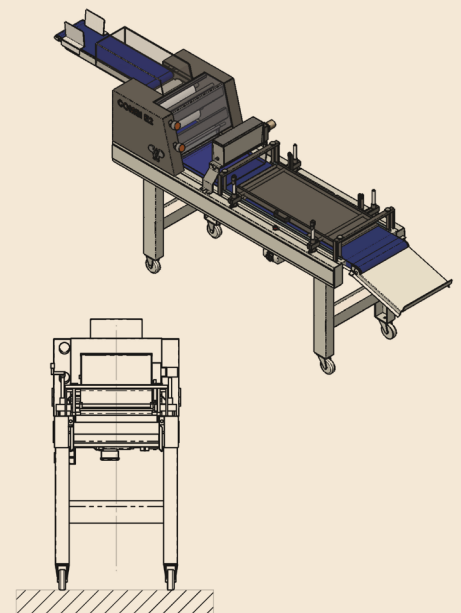
## Specifications

- Infeed conveyor with centring rollers
- Sheeting head with two sets of synthetic rollers, opening adjustable
- Combined drive infeed conveyor, roller pair and moulding belt
- Stainless steel curling net
- Moulding bridge glass bead blasted stainless steel
- Hinged pressure board, adjustable in height
- Adjustable Teflon coated side guides

## Technical drawing



Find out more about  
WP Haton and our products  
by scanning this QR-code  
with your mobile phone, or  
visit [WWW.WP-HATON.COM](http://WWW.WP-HATON.COM)



## COMBI E2 Measurements

TYPE	WEIGHT RANGE	CAPACITY	DIMENSIONS	
COMBI E2 execution:	200 - 2000 gr	< 1500 pcs/h	Length	3050 mm
- With infeed conveyor & centring rollers			Width	780 mm
- With infeed hopper instead of infeed belt			Height	1910 mm

## Options

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

### WP HATON BV

Industrieterrein 13, 5981 NK Panningen, The Netherlands

Phone: +31 77307-1860, E-mail: [info@wp-haton.com](mailto:info@wp-haton.com)

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