

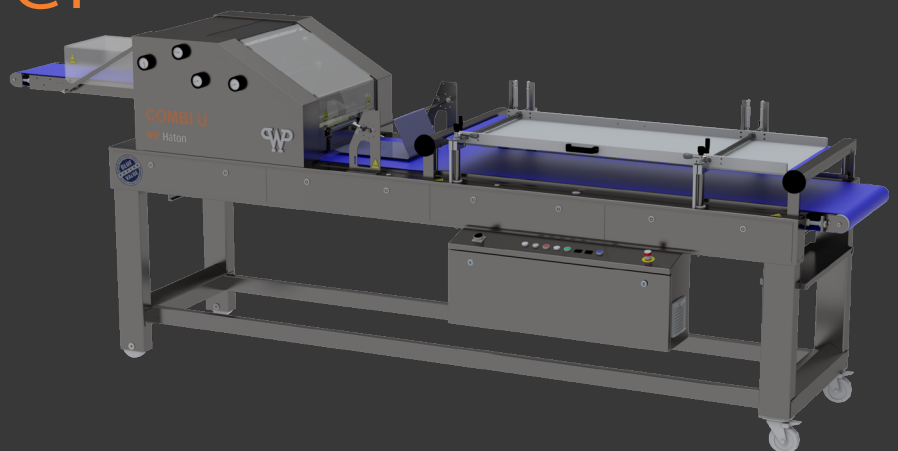


LONG
MOULDERS



COMBI U Long Moulder

The Combi U long moulder is capable of handling a wide range of dough types, including very wet dough. Most suitable moulder for rustical types of bread, which includes bread with pointed sides.





WP Haton the leading brand in dough processing since 1949

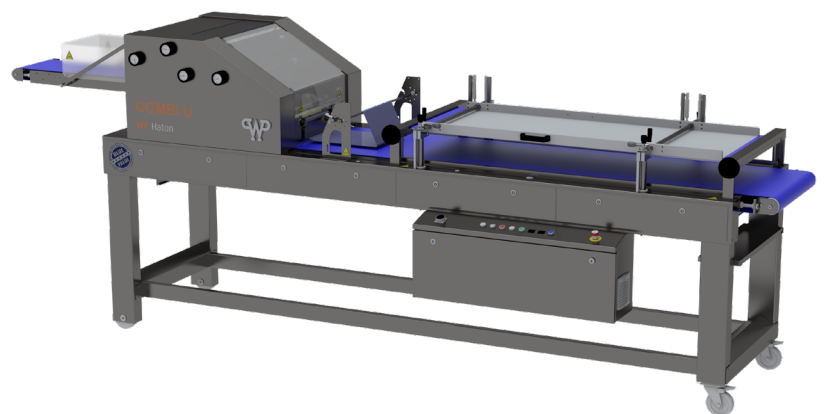
WP Haton produces the most advanced and best bread make-up machines in the world contributing to high weight accuracy, excellent structure and most friendly and careful handling of the dough without compromising on high speed, consistency and constant quality on every piece of the dough piece produced.

- 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 U Long Moulder

Highlights

- Highly robust design
- Bypass possible for non-sheeted dough pieces
- Perfect moulding results of both stiff and soft dough
- Precise centring of dough pieces before sheeting
- Perfect sheeting by combining sheeting rollers and flattening rollers
- Adjustable stainless steel curling net
- Adjustable Teflon coated side guides
- Easy to operate and to maintain



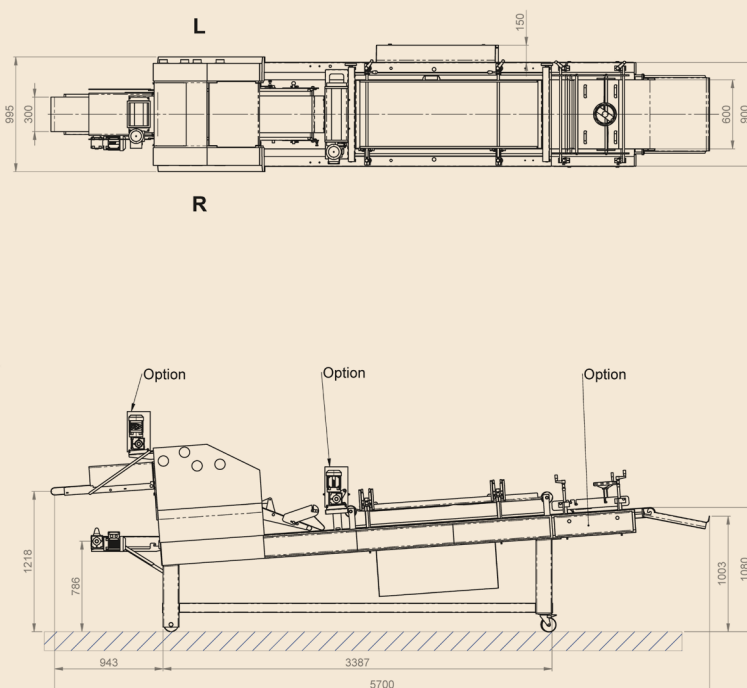
COMBI U

The Combi U is a long moulder suitable for the production of various breads made of wheat, rye as well as very wet dough. This long moulder is capable of handling round, long and flat dough pieces, whereas non-sheeted dough can be processed via a bypass to be folded only. The roller pairs can be opened, serving as conveying rollers for the production of round loaves and rye dough. The curling net of the Combi U is adjustable, regulating the pressure on the dough piece as to reach the best end result.

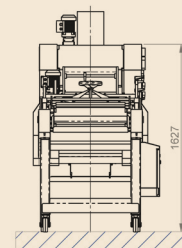
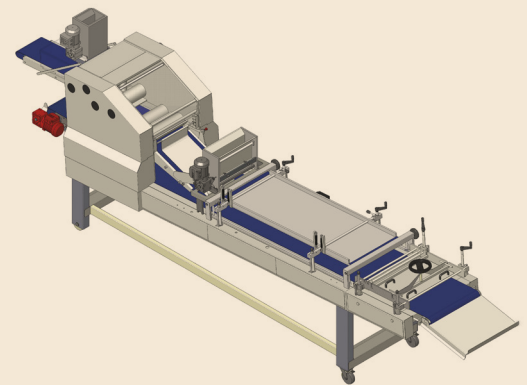
Specifications

- Perfect sheeting by combining sheeting rollers and flattening rollers made of non-sticking materials and equipped with scrapers
- Infeed conveyor with adjustable driven centring rollers
- Adjustable first roller pair with scrapers opening
- Adjustable synthetic rollers and two flattening rollers with scrapers
- Adjustable stainless steel curling net
- Hinged pressure board, adjustable in height, with adjustable Teflon coated side guides
- Moulding bridge glass bead blasted stainless steel, positioned straight or inclined

Technical drawing



Find out more about
WP Haton and our products
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visit WWW.WP-HATON.COM



COMBI U Measurements

TYPE	WEIGHT RANGE	CAPACITY	DIMENSIONS*
COMBI U execution: - Standard execution - With driven top moulding belt instead of pressure board - Sheeting head 2x pinning rollers with pressure board - Extended execution for pointed ends	200 - 2000 gr	< 2500 pcs/h	Length 5520 mm
			Width 1100 mm
			Height 1500 mm
			* Standard Combi U version

Options

- Bypass for round dough pieces
- Separate conveyor from rounder to moulder with own drive and flour duster
- Flour duster with own drive and photocell for dough detection
- Decoration station
- Flour catch tray under infeed conveyor and moulding bridge
- Panning conveyor
- Tin signalisation
- Overhead stopper, bottom stopper, peelboard stopper
- Customer specific Blue Box

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