



CRUSTICA[®] BY WP HATON

Artisan quality in look, taste, and shape



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

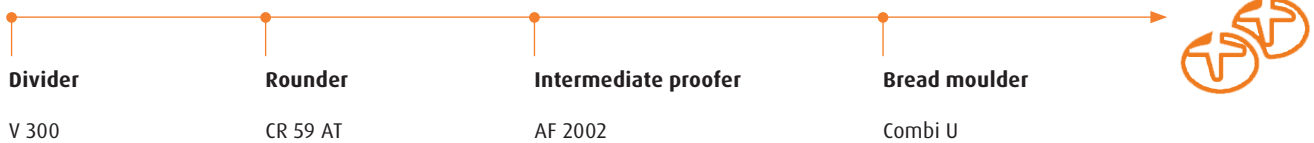
Mediterranean artisan bakery concept



Crustica is an automated dough make up line able to process a wide range of dough types, including dough with added ingredients like cheese, tomatoes, olives, or nuts. Even though, in general the Mediterranean bread types, sour dough or multigrain breads are sold per piece and not by weight, the Crustica is dough piece controlled. This means a high degree of weight accuracy of the dough pieces and no waste and remaining dough scraps. This allows for a constant output and easy to reproduce bread. The option for recipe control allows for further automation and high efficiency.



CRUSTICA® family make up



Reliable bread line with high level of flexibility



Over the recent years, there has been a growing fondness of artisan types of bread that are wholesome and tasty, with a handmade aura that reflects the craftsmanship and the baker's passion for bread. Especially for smaller and middle-sized bakeries WP Haton has developed the Crustica concept. The proven concept has found its way too many bakeries around the globe over the last years. The artisan look and feel of the automated processed dough pieces absolutely match that of handmade products, with improved efficiency of the production process and a guaranteed consistency of the final product.

The Crustica line is a fully automatic bread line for Mediterranean dough, whole wheat bread and traditional types of bread with long floor times and/or intermediate proofing.

It is ideally suited for processing soft and very soft dough and also special kinds of dough with a long pre-proof, sour dough bread, multigrain bread, dough with many additions as seeds, nuts, cheese and other additives. Dough with a water percentage up to 80% can be processed without problems on Crustica.

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

	Crustica family
Capacity	< 1,500 pcs/h.
Dough weight range	100 < 1,200 gr
Proofing time	< 17 minutes



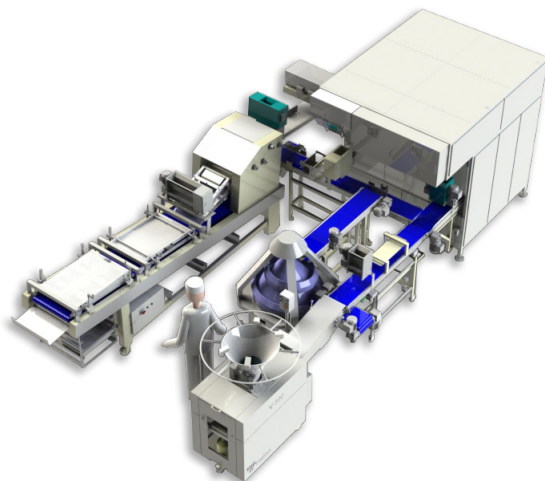
Crustica by WP Haton

With the Crustica dough can be pre-moulded, ideal to produce baguettes or elongated kind of dough such as brioche. Via the rounder with adjustable tracks, a whole range of (sticky) dough with high to very high-water percentages, can be rounded very well. The dough can be processed as a dough ball or as a pre-rolled dough piece in pockets or trays via the pre-proofer.

Rounded dough pieces can also be processed via the bypass of the pre-proofer and transported directly to the long moulder. A final rounder (optional) and long moulder can produce the final shape of the dough pieces. The long moulder has a bypass for non-pre-proofed round dough pieces. Dough pieces can be processed as pre-rolled long dough pieces with an intermediate proof time or round dough pieces with or without intermediate proof time.

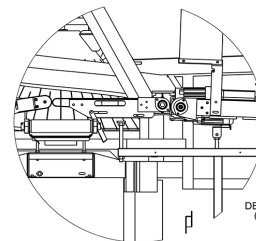
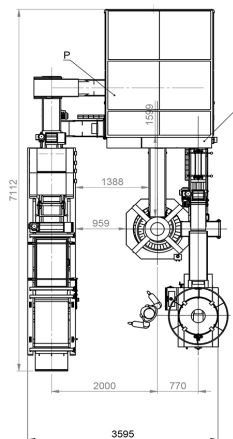
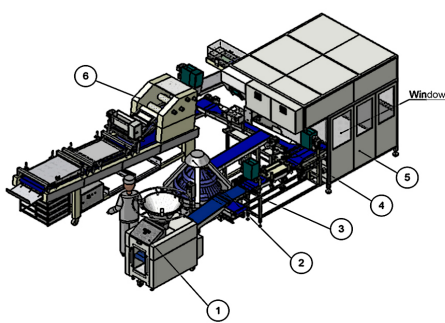
The long moulder has a centring unit, one pair of sheeting rollers that can be opened or closed completely, two flattening rollers and a moulding belt or pressure board.

Crustica is a modular concept; at all times option or equipment can be added to the existing machines.



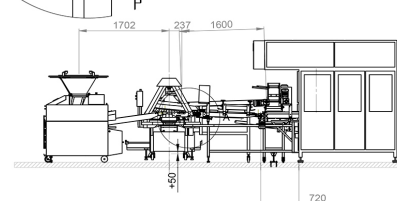
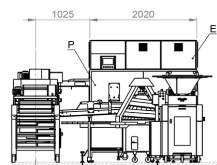
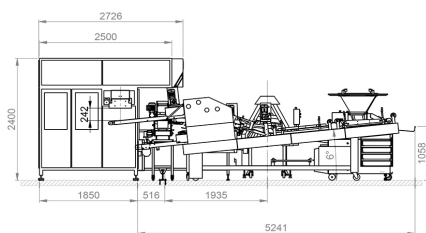
Characteristics of bread types for Crustica

- Developed for bread with long floor times or intermediate proofing
- Crusty, artisan style with open irregular texture
- Variety of shapes: round, long, oval
- Round dough pieces can also be processed through the long moulder without any further processing. In this case the long moulder is used as a transport
- Dough pieces baked on oven floor or par baked
- Filled with added ingredients like cheese, tomatoes, olives, onions, nuts, etc.



Crustica +

- 1: Doughdivider V300
- 2: Conicalrounder CR59 AT
- 3: Tip Belt
- 4: Conveyor L=2300mm
- 5: Intermediate Prover AF2002/280-352/8-3/2400-2500
- 6: Moulder Combi U with bypass inclined 6°





Some Crustica features and advantages

- Dough make up line can process dough with high water contents
- Stress free dividing with high weight accuracy
- Dough friendly dividing with Voluminator with adjustable dough pressure
- Conical rounder for round shape and more body to the product
- Completely automatic through recipe control
- All machine parts that come in contact with dough are Teflon coated
- No dust flour necessary for processing of sticky dough
- Moulder is designed for soft dough in various shapes and lengths
- Wide weight range and a capacity up to 1.500 pcs/h
- Operator-friendly, easy to clean and maintain
- Modular and flexible setup



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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