

SWEETY[®] BY WP HATON

Dough make up line for classic
& sweet dough and rolls



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 Solution

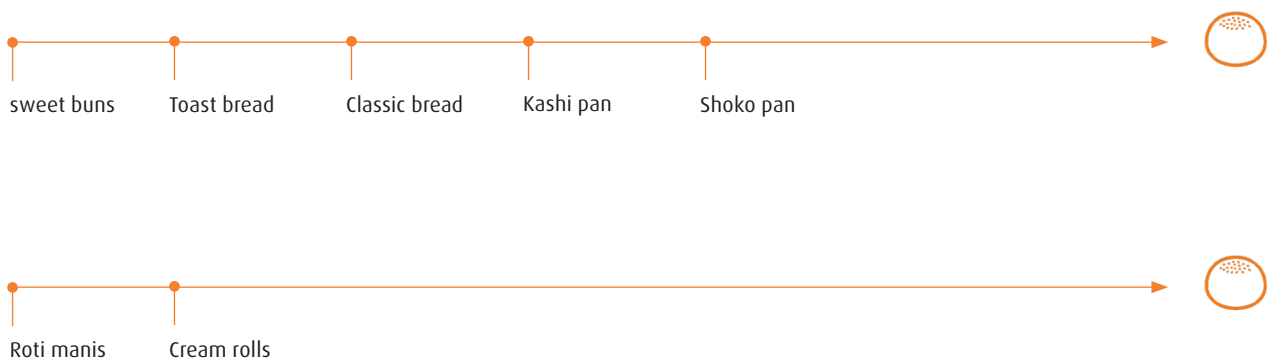
For sweet & sponge dough



With an ever-growing demand for sweet and sponge dough, the Sweety concept has been developed. Bakeries looking for more automated efficiency in the production facilities can benefit tremendously from this high-capacity production line. A wide variety of dough can be processed, sweet dough yet also classic breads can be produced.



Sweety family make up



Tailormade for every type of bakery



Sweety can handle both small and large dough weights, as well as soft and sticky dough, making it a highly versatile automated dough make up line. The high weight accuracy results in more consistent end products, whereas the capability of processing higher water contents result in a tasty, fresh premium bread with a long shelf life. This combination adds to the attractiveness of the Sweety concept as an efficient dough make up line. The total dough make up line is done dough friendly.

From the divider to the rounder and moulder with progressive sheeting for kind handling of the individual dough pieces in order to obtain the best possible final product.

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

	Sweety 4 KK	Sweety 2 KK
Capacity	1,500 - 6,000 pcs/h.	750 - 3,000 pcs/h.
Dough weight range	30 - 200 gr	100 - 600 gr
Proofing time	11 minutes at 6,000 pcs/h.	17 minutes at 3,000 pcs/h.



Sweety Bread types

Selection of bread types that can be made with Sweety

- Sweet buns
- Toast bread
- Classic bread
- Kashi pan
- Shoko pan
- Roti manis
- Cream rolls



Sweety by WP Haton

Example of Sweety configuration

The **B 300 D-KK** 2024 dough divider has a special Sweety dough version with 2 and 4 pockets design which can be easily changed. Additionally, the special design of the dividing chamber allows for processing of small and large weights. Wear resistant materials are used for less wear while using sweet dough.

The **CR 59** KK rounder has narrow specially designed rounding tracks and intermittent tracks for 3-dimensional rounding of the individual dough pieces.

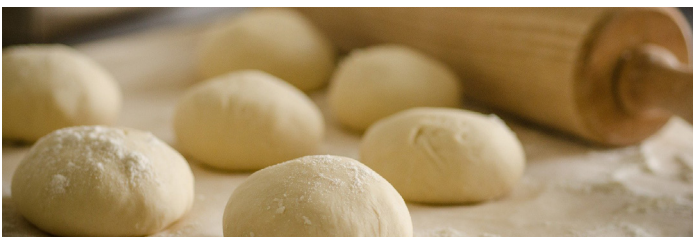
The infeed conveyor on the **Combi E2** moulder can be equipped with a single or double infeed, depending on the customer's wishes. The non-sticking materials of the sheeter rollers are very well suited for sticky dough.



Some Sweety features and advantages

- Versatile use for a large variety of classic breads, sponge dough and sweet rolls
- Stress free dividing with high weight accuracy
- Conical rounder for round shape and more body to the product
- Processing of sticky dough
- Efficient and effective solution for a wide range of bread and roll production
- Operator-friendly, easy to clean and maintain
- Modular and flexible setup

Sweety,
The solution for sweet
& sponge dough





B 300 D divider

CR 59 rounder

Combi E2 moulder



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



WP HATON BV Industrieterrein 13, 5981 NK Panningen, The Netherlands

Phone: +31 77307-1860, E-mail: info@wp-haton.com

www.wp-haton.com