

BAGUETTA[®] BY WP HATON

A new dimension in baguette making



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

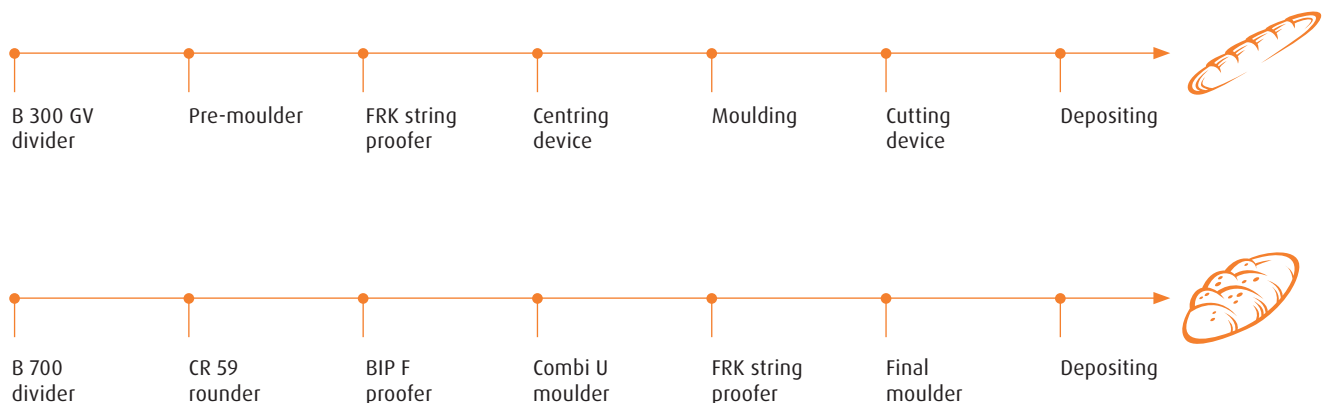
Proven concept for artisan quality



The specific shape of oblong types of bread, like baguettes, ciabatta and other mainly Mediterranean types of bread requires a make up line that allows the oblong shape to be as natural as possible, without forcing a round dough piece into the desired final shape. The Baguetta and Baguetta+ dough make up lines have been developed to have fully relaxed oblong dough pieces with an open structure. With the Baguetta line, the final product is of consistent weight and shape with a minimum of stress on the dough during moulding.



Baguetta family make up



Output of up to 6,000 dough pieces per hour



The Baguetta works accordingly the oblong principle. This means that the dough pieces are proofed in an oblong instead of a dough ball shape. This enables together with the dough friendly dividing principle of WP Haton dividers to bring the dough to the required consistent length with a minimum of stress of the dough during moulding.

After the dough friendly dividing, the individual dough pieces are pre-moulded and transferred to the proofer where they are placed in oblong nets to keep its organic shape. The moulder sets the desired shape and length of the final product. The Baguetta and

Baguetta+ have been designed for industrial baguettes & petit pain as well as brioche lines for par-baked and fresh products. The dough pieces are constantly handled dough friendly, maintaining a relaxed and open texture along the process. Breads produced on the Baguetta line are produced automatically while keeping artisan quality in look, taste, and shape.

As the dough pieces can be cut into smaller dough pieces – up to 6 out of one single parent dough piece – the output capacity of the Baguetta can reach up to 3,000 while for the Baguetta+ it can be up to 6,000 pieces per hour.

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

	Baguetta	Baguetta+
Capacity	< 3,000 pcs/h.	< 6,000 pcs/h.
Dough weight range	< 750 gr	< 750 gr
Dough piece length	< 800 mm	< 800 mm
Proofing time	First: < 6 minutes Second: not applicable	First: 10 - 15 minutes Second: 6 minutes
Baking tray	800 mm	800 mm
Cutting	2-3-4-5-6	2-3-4-5-6

Baguette Equipment

B 300 GV Grand Vitesse

Specially developed dough divider for French baguettes

- Portioning the right shape of dough
- Hinged dough hopper for easy cleaning after each batch
- Robust construction
- Easy filling of hopper and unit runs empty without rest dough
- Oil catch pan underneath complete machine
- Double sided drive of backslide and measuring piston
- Dough friendly design with high weight accuracy



Pre-moulding station

Dough friendly for exact length of moulding

- Pre-moulding dough friendly for exact length of moulding
- Separate moulding belt with its own drive
- Flour duster with independent drive
- Separation of dough pieces by means of a step belt device

Baguette:
Robust yet compact
design

Intermediate string proofer

With the highest precision and accuracy

- The pre-moulded dough pieces are positioned in the dough trays individually
- The individual trays are made of polyethylene and can be taken out easily for cleaning
- Proofing time 6 minutes at 3,000 pcs per hour
- Stainless steel frame, trays, and other important parts are not painted
- Drying zone for return trays after unloading and reloading
- Fully automatic climate control
- Catch pans underneath each horizontal track
- Depositing of dough pieces with a dough friendly and accurate design
- Controlled discharge and centring of the dough pieces
- Solid construction in a hygienic environment
- Perfect shape of dough pieces after pre-moulding and proofing
- Dough pieces are kept in the trays during the process and are not turned or transferred ensuring a dough friendly process

Baguette:
Suitable for soft and
stiff types of dough,
including pre-proofed
dough

Centring unit

Perfect centring of dough pieces

- Perfect centring of dough pieces
- Perfect lining up of individual dough pieces
- Guaranteeing consistent and constant feeding of sheeter moulder

Baguette:
Relaxed shaping and
stretching of dough
pieces, length up to
600 mm

Sheeting unit

Consistent sheeting shape

- Specially designed sheeter head with 3 sheeter rollers
- Wide frame
- Scrapers on sheeter rollers to keep the rollers clean
- Variable speed of rollers
- Curling belt with curling station

Baguette:
For baguette with
both open and dense
structure



Moulding station

With flour duster and 2nd moulding station

- Separate moulding belt speed
- Pressure board with side guides
- Pressure board adjustable as well as side guides
- Flour duster
- 2nd moulding station with top belt
- Moulding belt opposite running, standstill mode or return mode
- Cutting station 2-3-4-5-6 knives
- Device for pointed ends
- Spreader belt station
- Depositing device
- Panner conveyor with pan stopper



Features moulding station

- Fully automatic make up system
- Minimal number of operators required
- Dough friendly system
- High weight accuracy
- Robust construction
- Minimal maintenance and cleaning required
- Perfect centring
- Consistent and controlled process
- Perfect moulding capabilities
- Perfect depositing



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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