



DOUGH HOPPER

Feeding hopper

By using the pre-portioning hopper, the pressure, and the amount of dough in the hopper of the divider are controlled, which results in an accurate weight and consistency.





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

DOUGH HOPPER

Pre-portioning hopper

Highlights

- Robust design in stainless steel frame
- Knife made of stainless steel
- Automated operational control
- Dough level detection in divider hopper
- Available in different hopper sizes
- Adjustable dough slide opening
- Teflon coating or HDPE lining possible on the hopper
- RFID interlocking between intermediate hopper and divider



DOUGH HOPPER

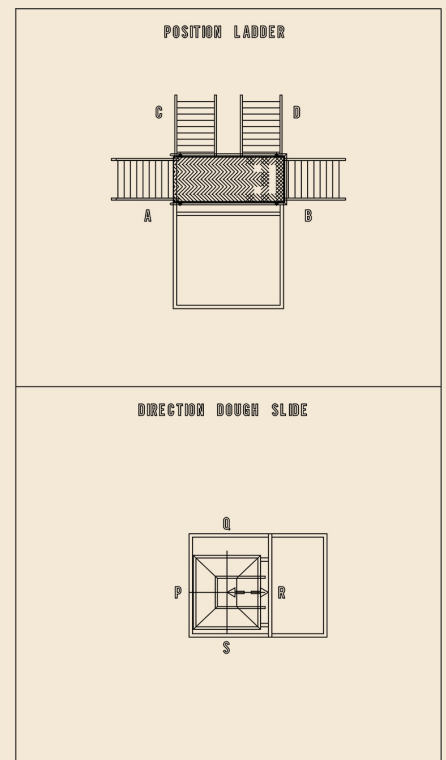
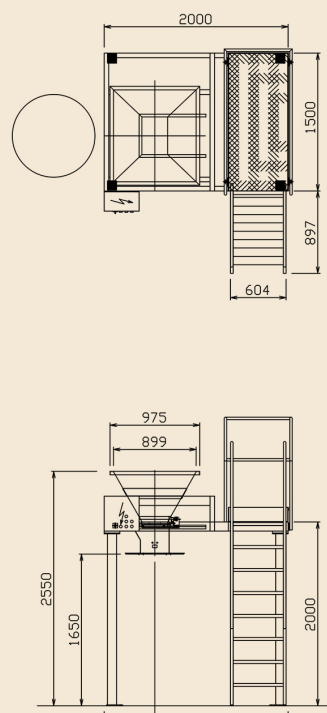
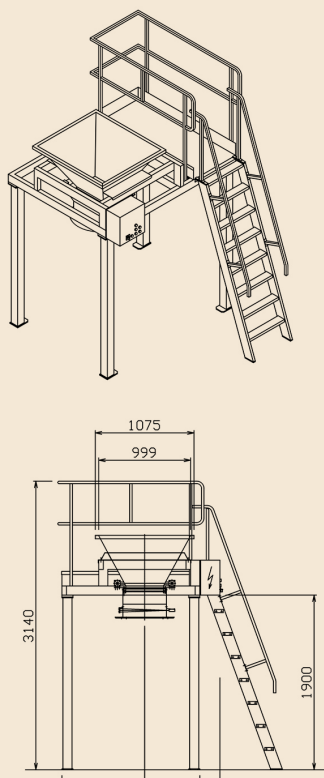
The Dough Hopper is used in automatic dough handling systems for feeding and portioning the complete batch of dough into the divider below. The level of the dough in the divider hopper is controlled by a photocell. When the minimum level has been reached, the pneumatic slide on the bottom of the hopper opens to feed the requested quantity of dough to the divider hopper. Both the pressure and the amount of dough in the hopper of the divider remain at a constant level, which assures an accurate weight and consistency.

Specifications

- Robust construction
- Platform and safety rail
- Removable ladder
- Pneumatic controlled dough slide
- Dough level detection of the divider hopper
- Oil spraying device, pneumatic

Technical drawing

Image for illustration purpose only



Dimensions upon request



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DOUGH HOPPER Measurements

TYPE	
Dough hopper execution	
Contents for B/V 300	240 litres
Contents for Parta U	285 litres
Contents for Parta U XL	285 litres
Contents for B/V 700	330 litres
Different size of dough hopper upon request	

Options

- Stainless steel hopper, inside Teflon coating or HDPE lining
- Dough level detection in dough hopper
- Communication with dough feeding system
- Hopper movable for cleaning purposes
- Customer specific Blue Box

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