



RYENA[®] BY WP HATON

Easy handling of soft dough and ancient grains on Ryena



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

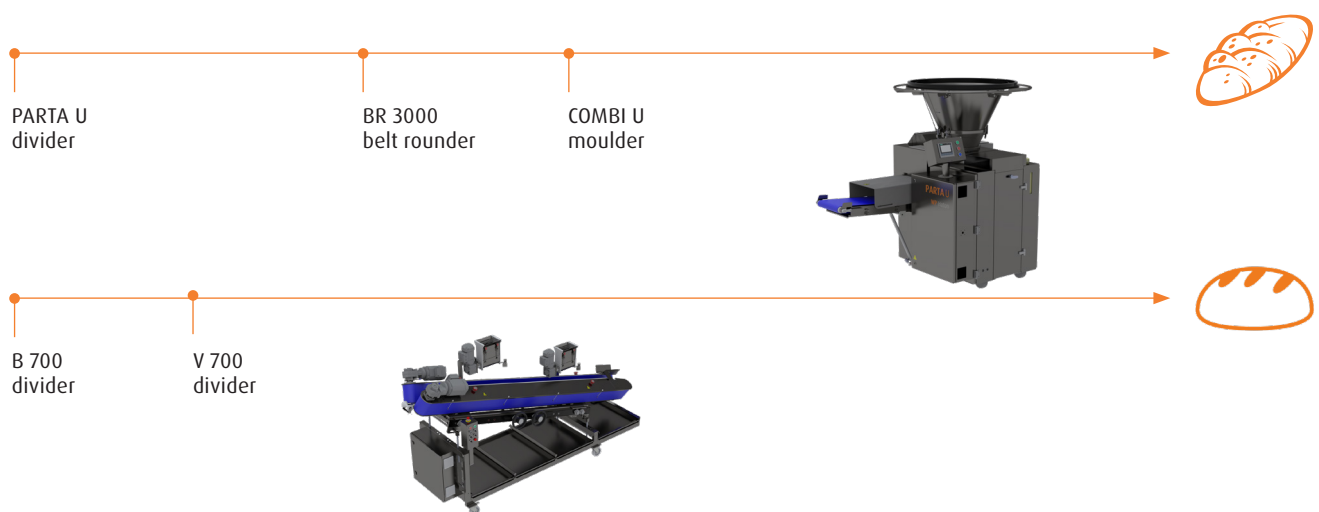
Proven concept for artisan quality



The Ryena line is a welcome addition when dough types consisting of soft wheat/rye or ancient grains are processed. Dough without an intermediate proofing time is carefully transported on the belt rounding machine before further processing. Highly dough friendly and weight accurate, the Ryena concept is a very solid concept that complies with all the requirements of an industrially automated production unit. The belt rounder gently guides the individual dough pieces from the divider to the moulder, so even dough with a low gluten content can stay in a constant shape and size.



Ryena family make up

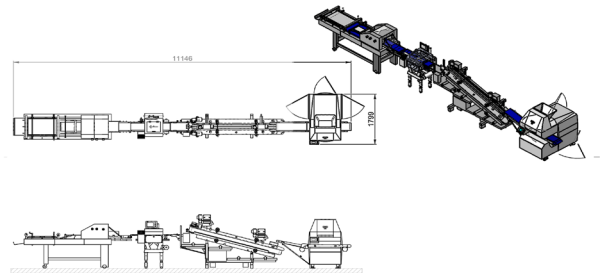


Gentle handling of soft dough



Characteristics of bread types produced with Ryena:

- Production of soft wheat/wheat mixed and rye mixed breads as well as grain breads and breads with high rye content
- Dough that is mainly to be processed via belt rounders
- Products without intermediate proofing and dough with a low gluten content
- Dough made from ancient grains such as quinoa, spelt, amaranth, as well as oats, barley, and other cereals



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

	Ryena	Ryena XL
Capacity	< 1,500 pcs/h.	< 3,000 pcs/h.
Dough weight range	500 - 1,800 gr	500 - 2,400 gr
Dough piece length	< .. mm	< .. mm
Proofing time	.. minutes	.. minutes
Baking tray	.. mm	.. mm

Some **Ryena** features and characteristics

- Stress free dividing with high weight accuracy
- Dough friendly dividing with Voluminator with adjustable dough pressure
- Dough can be rolled out, flattened, or just battered down
- Rounding in belt rounder or cone rounder, depending on dough to be processed
- Moulder is designed for soft doughs
- Operator-friendly, easy to clean and maintain
- Modular and flexible setup

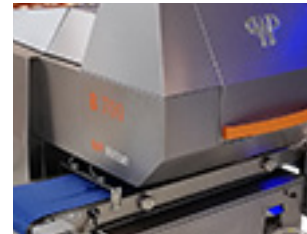


Ryena equipment

B 700 Divider

A robust and reliable dough divider, yet highly versatile at the same time. Capable to process a wide variety of dough types at high capacity

- Ni-Resist unit with food safe bronze pistons
- Suitable for large weight range
- Multiple pocket configurations
- Visual control on discharge conveyor
- Stainless-steel dough hopper, Teflon coated



V 700 Divider

A robust and reliable dough divider, capable to process a wide variety of dough types at high capacity. It is equipped with Voluminator for adjustable pressure

- Suitable for all types of dough, including pre-proofed dough
- Voluminator for adjusting pressure to maintain airy structure of the dough
- Accurate dividing of soft dough with long bulk fermentation
- Stainless-steel dough hopper, Teflon coated
- Minimum use of oil



PARTA U XL Divider

Extremely accurate dough divider with a proven long lifetime, with a robust design for highly automated dough processing locations. This divider can be used for nearly any type of dough.

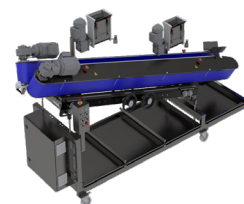
- Three pockets for high output
- High weight accuracy
- Suitable for a wide range of dough types
- Easy cleaning and maintenance
- Low machine height with maximum accessibility



BR 3000 Rounder

Industrial belt rounder developed specifically for bread lines with high capacities and many production hours. It can be used to produce round dough pieces made of a variety of dough types, including very sticky dough.

- Perfectly suitable for rustical dough with high water content
- Frequency regulated belt speeds for variable rounding characteristics
- Quick-lock adjustment of the belts for easy cleaning
- 3-way adjustment of the rounding path for high flexibility
- Flour duster frequency inverter and integrated dough detector



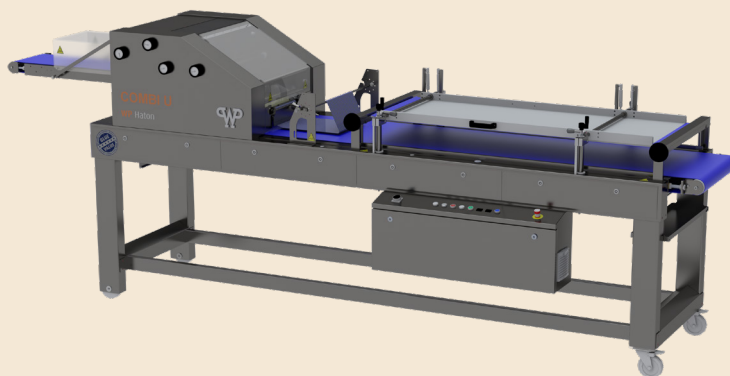


COMBI U/UA Moulder

This long moulder is capable of handling a wide range of dough types, including very wet dough.

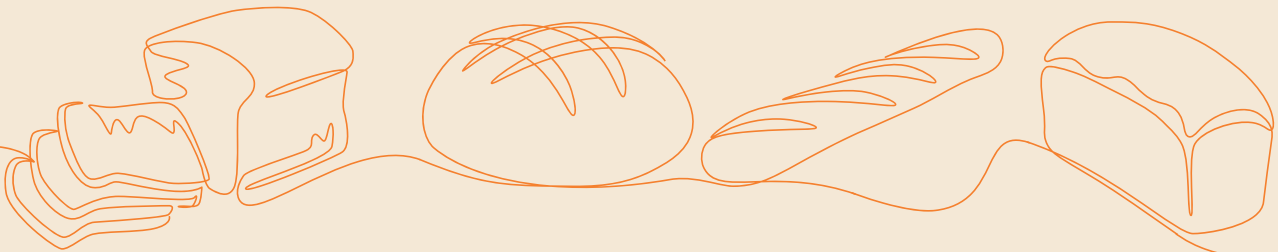
Most suitable moulder for rustical types of bread, which includes bread with pointed sides.

- Perfect moulding results of both stiff and soft dough
- 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



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WP Haton has to offer by
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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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