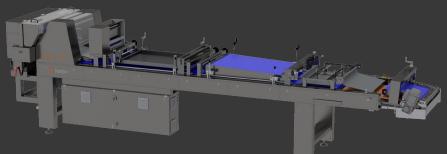


FF 700 High-Speed Moulder

The FF 700 is an industrial moulder specially designed for baguettes and oblong types of

bread. The excellent moulding quality and wide variety of individual adjustments on the pressure board and moulding belt ensure a large range of tasty end-products.



Dough Friendly Com



WP Haton the leading brand in dough processing since 1949

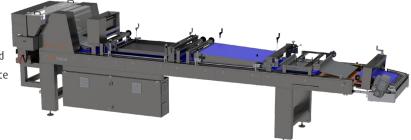
WP Haton produces the most advanced and best bread make-up machines in the world contributing to high weight accuracy, excellent structure and most friendly and careful handling of the dough without compromising on high speed, consistency and constant quality on every piece of the dough piece produced.

- 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

FF 700 High-Speed Moulder

Highlights

- No stress on dough during shaping
- Multiple options for pressure board and/or belt
- Centring unit for constant positioning of dough piece
- Perfect long moulder for baguette and oblong types of bread
- Dough piece photocell detection with V-flap depositing device
- Orange strings for even spreading of the dough pieces
- Excellent moulding quality
- Heavy-duty design in stainless steel
- Easy operation and maintenance



Dough Friendly Company



FF 700

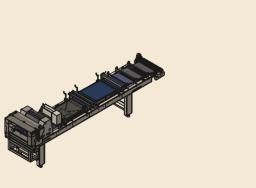
The FF 700 is an industrial moulder especially designed for processing baguettes and oblong types of bread. Through the servo driven intelligent centring conveyor, the dough pieces are fed into the moulder where the dough pieces are moulded by a pressure board and top moulding belt which are both adjustable in height. At the end of the FF 700, the dough pieces are transferred to a panning conveyor for further processing.

Specifications

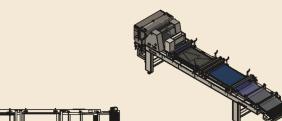
- Sheeting unit consisting of one pair of sheeting rollers, equipped with scrapers
- Sheeting rollers are driven by a motor reductor
- Intelligent positioning/centring device
- Stainless steel moulding bridge and curling net
- Synthetic moulding belt
- Hinged pressure board, adjustable in height on infeed and outfeed side
- Driven top moulding belt, adjustable in height on infeed and outfeed side
- Side guides, Teflon coated, and adjustable on infeed and outfeed side



Find out more about WP Haton and our products by scanning this QR-code with your mobile phone, or visit WWW.WP-HATON.COM



Technical drawing Image for illustration purpose only













FF 700 Measurements

ТҮРЕ	WEIGHT RANGE*	CAPACITY*	DIMENSIONS
FF 700	100 - 750 gr	< 3000 pcs/h Moulding length: 150 – 700 mm	Length 6700 mm
			Width 1600 mm
			Height 1650 mm

 * Capacity and weight range depending on dough consistency

Options

- Flour duster with separate drive
- Pointed ends system

- Cutting station for 2, 3 or 4 pieces
- Customer specific Blue Box

WP HATON BV

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