

think process!

WP Haton



COMBI E1

Long Moulder

WP BAKERYGROUP

think process!

COMBI E1

Picture Combi E1

SUITABLE FOR THE PRODUCTION OF VARIOUS
BREADS MADE OF WHEAT, RYE DOUGHS (< 60%)
OF RYE, MULTIGRAIN AND WHOLE WHEAT.



BENEFITS

- Precise centring of dough pieces before sheeting/long moulding
- Accurate sheeting perfectly tailored to different types of dough
- Easy cleaning and access
- No sticking and skidding of dough pieces
- Easy hinged pressure board, easy cleaning
- Simple read-out of all adjustments for repeatability
- Possibility to process many types of dough
- Modern design
- Compact machine

BASIC EXECUTION:

- Infeed conveyor with centring rollers
- Sheeting head with 1 synthetic roller pair, opening adjustable roller pair < 45 mm
- Roller Ø 125 mm, roller width 400 mm
- Combined drive infeed conveyor, roller pair and moulding belt
- Cover plates and curling net stainless steel
- Moulding bridge glass bead blasted
- Hinged pressure board, adjustable in height
- Adjustable Teflon coated side guides
- Undercarriage 2 swivel and 2 fixed castors

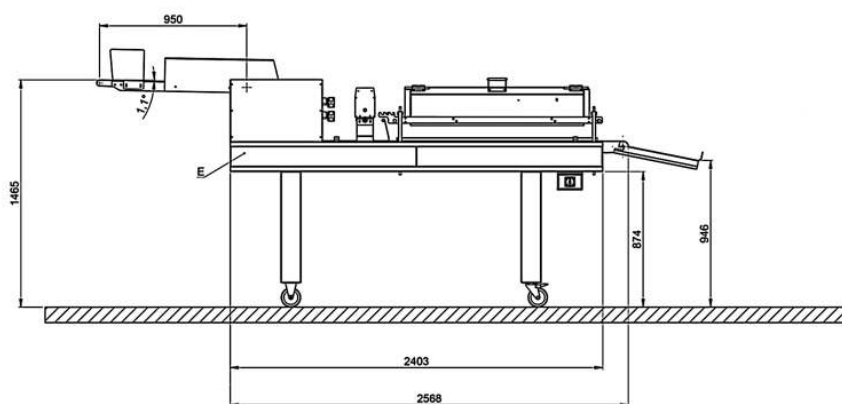
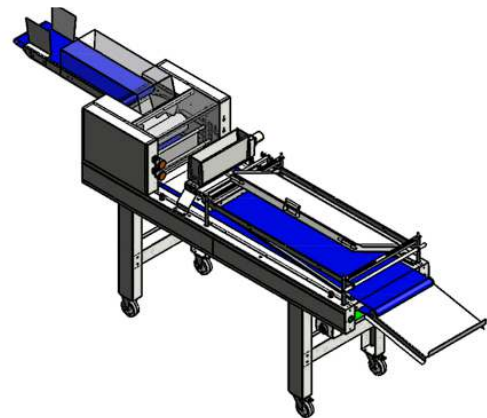
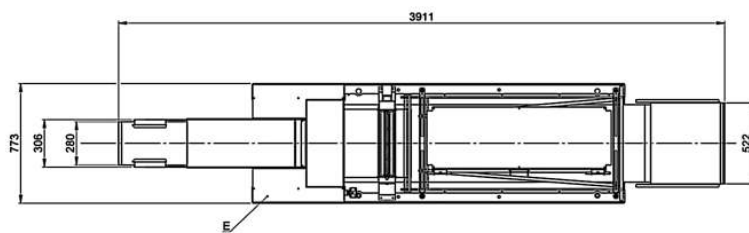


Illustration Combi E1 with infeed conveyor and sheeting head

COMBI E1

TYPE	WEIGHT RANGE	CAPACITY
Combi E1 program:	200 - 2000 gr	<1500 pcs/h.
- with infeed conveyor + centring rollers		depending on dough weight
- without sheeter head		
- with infeed hopper instead of infeed belt		

DIMENSIONS	WEIGHT	CONNECTED LOAD
Length 3050 mm	net 570 kg	230/400 V, 3 phase, 50 Hz + earth 1,0 kVA
Width 780 mm	gross 600 kg	
Height 1830 mm		

OPTIONS

- Mechanical flour duster with on/off switch
- Driven top moulding belt, running against dough flow, instead pressure board
- Cutting station 4-pieces
- Customer specific Blue Box

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