

*think process!*

**WP** Haton



# COMBI E2

Long Moulder

**WP** BAKERYGROUP

*think process!*

# COMBI E2

Picture Combi E2 with infeed conveyor

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



## BENEFITS

- Even sheeting of the pre-proofed dough pieces by 2 sets of sheeter rollers with different speeds for progressive sheeting
- Sheeter rollers made out of plastic non-stick materials
- Sheeter rollers equipped with scrapers which keeps the sheeter rollers clean
- Nearly all doughs can be processed on the Combi E2
- Simple cleaning of sheeter rollers and pressure board
- Pressure board and side guides front and back adjustable for optimal moulding results
- Hinged pressure board with gas spring construction for fast and simple cleaning of belt and board
- Space saving design with hinged catch tray
- Modern design
- Adjustment of all settings can be read out perfectly for a good repeatability

### BASIC EXECUTION:

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

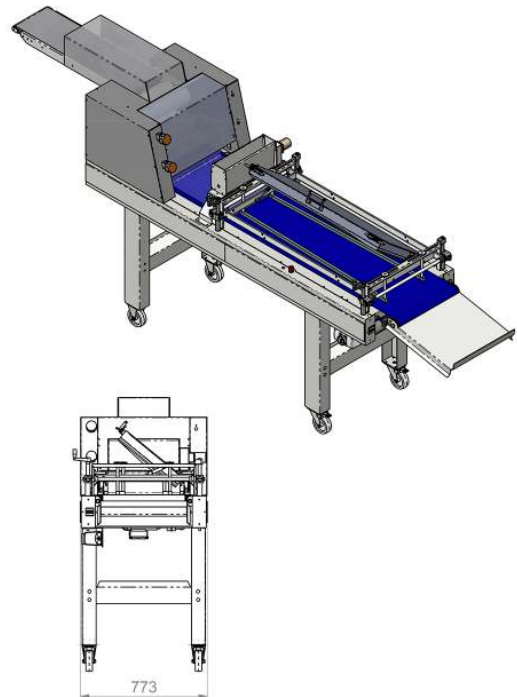
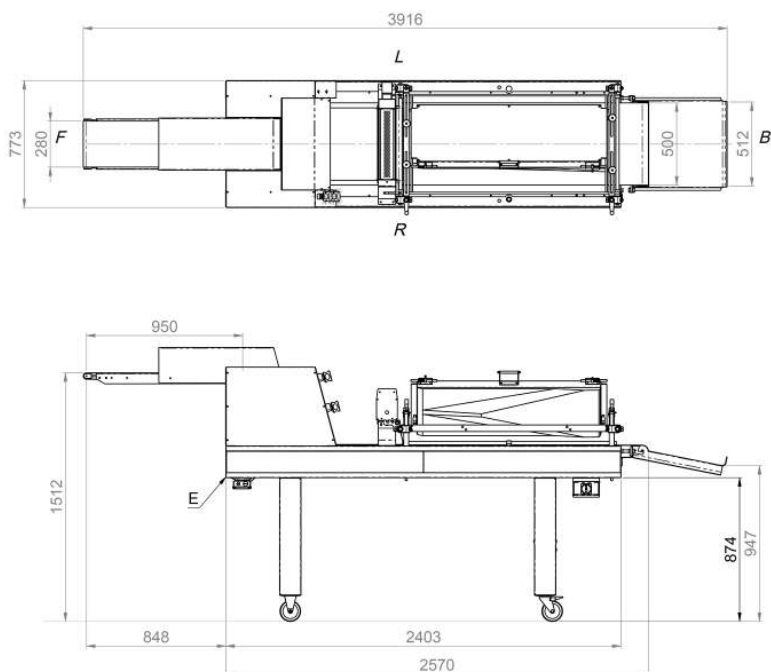


Illustration Combi E2 with infeed conveyor

## COMBI E2

TYPE	WEIGHT RANGE	CAPACITY
Combi E2 program:	200 - 2000 gr	<1500 pcs/h.
- with infeed conveyor + centring rollers		depending on dough weight
- 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 1,3 kVA
Width	780 mm	gross 600 kg	
Height	1910 mm	Shipping volume ... m <sup>3</sup>	

### 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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