

think process!

CRUSTICA®

ARTISAN QUALITY IN LOOK, TASTE
AND SHAPE





ARTISAN **QUALITY**



IDEAL FOR PROCESSING SOFT AND VERY SOFT DOUGH

The **CRUSTICA** line is ideally suited for processing soft and very soft dough and also special kinds of dough with a long pre-proof, sour dough bread, multigrain bread, dough with many additions as seeds, nuts, cheese and other additives.

Water percentage up to 80% can be processed without problems and also a 12 hours pre-proof is for the **CRUSTICA** not a problem.



SPECIFICATIONS

With the **CRUSTICA** dough can be pre-moulded, ideal to produce baguettes or elongated kind of dough such as Brioche. Via the rounder with adjustable tracks, a whole range of (sticky) dough with high to very high-water percentages, can be rounded very well. The dough can be processed as a dough ball or as a pre-rolled dough piece in pockets or trays via the pre-proofer.

Rounded dough pieces can also be processed via the bypass of the pre-proofer and transported directly to the long moulder. A final rounder (optional) and long moulder can produce the final shape of the dough pieces. The long moulder has a bypass for non-pre-proofed round dough pieces. Dough pieces can be processed as pre-rolled long dough pieces with an intermediate proof time or round dough pieces with or without intermediate proof time.

The long moulder has a centring unit, 1 pair of sheeting rollers that can be opened or closed completely, 2 flattening rollers and a moulding belt or pressure board.



CRUSTICA products



Production line for mediterranean dough, ancient bread, nature bread, sour dough bread, multigrain bread and many artisan breads.

CHARACTERISTICS:

- Crusty style
- Baked on the oven floor
- Open irregular texture
- High-water contents
- Different shapes; round, long, oval
- Par baked
- Sandwich filled with ingredients like cheese, tomatoes, onions, nuts, olives etc.



CRUSTICA CONFIGURATION

ADVANTAGES AND FEATURES

The **CRUSTICA** is a classic bread line however with a lot of differences:

- Line accepts dough with very high-water contents
- Possibility to process dough with long resting time after mixing
- Dough friendly dividing with Voluminator
- Stress free dividing with high weight accuracy
- Conical rounder for round shape and more body in the product
- Automatic oiling device on rounder allows high water absorption rates. Sticky dough and raisin dough without use of dust flour
- Moulder has been designed specially for soft dough in various shapes and lengths
- Operator-friendly, easy to clean





CRUSTICA **FEATURES**

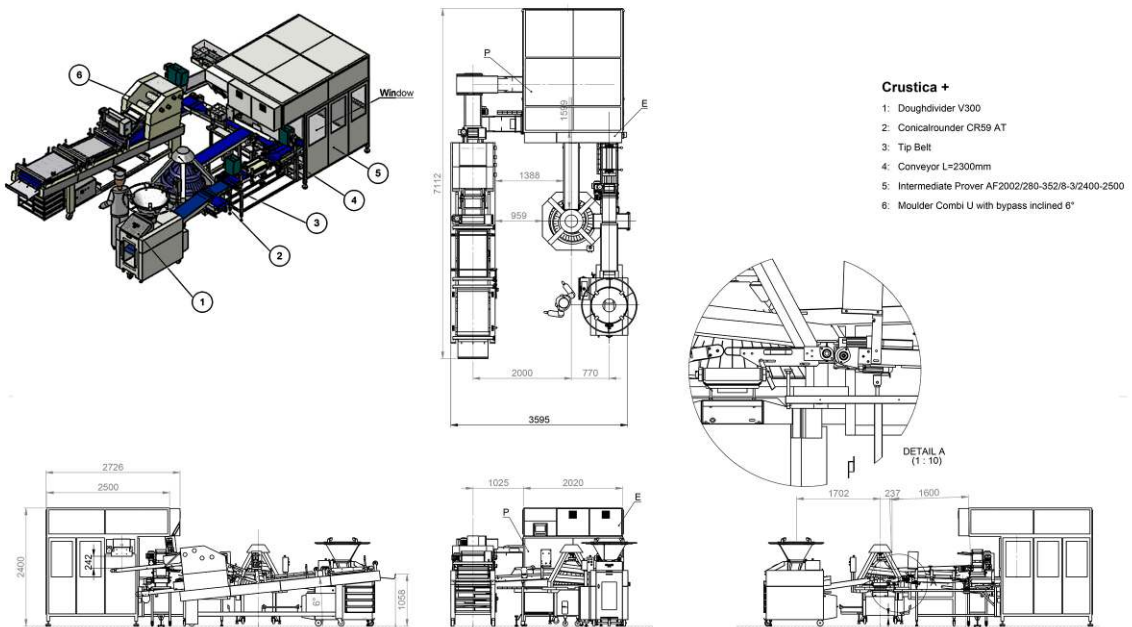
- Dough piece controlled which means there is a high degree of weight accuracy of the individual dough pieces
- No waste and cutting of dough
- Can process dough with high water contents up to 80%
- Practically dust-free processing
- All machine parts that come in contact with dough are Teflon coated, dough repellent conveyors, oiling, cups or trays
- Nearly all occurring forms can be produced, cylinder, round, long, with belly, pointed at the end
- Ingredients such as nuts, seeds, cheese, tomatoes and many others can be processed without problems
- Dough can be pre-proofed via a bowl proof, then directly be processed through a bypass of the pre-proofer with or without pre-proof
- Dough can be curled or rolled out/degassed or flattened
- Round dough pieces can also be processed through the long moulder without any further processing, in this case the long moulder is used as a transport

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MORE FEATURES

- By means of the Voluminator on the divider doughs can be processed extreme dough friendly
- Wide weight range
- Capacity up to 1.500 pcs/h. – higher capacities on request
- Completely automatic control through recipe control
- Modular installation: at all times machines can be added or expanded or options to be added at a later stage



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