

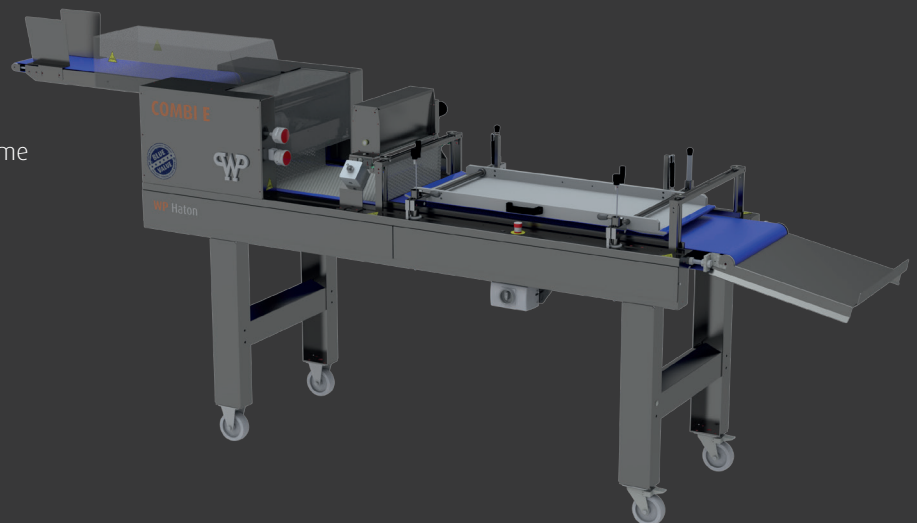


LONG
MOULDERS



COMBI E1 Long Moulder

The Combi E1's accurate sheeting is tailored to different types of dough. The dough guide ensures precise centring of the dough piece. All in all, a welcome addition to every bakery.





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

COMBI E1 Long Moulder

Highlights

- Perfect for toast and tin breads
- Cleaning scrapers on rollers
- Single pair of synthetic rollers
- Infeed conveyor with dough guide for perfect positioning of the dough
- Possibility to process many types of dough
- No sticking and skidding of dough pieces
- Simple read-out of all adjustments for repeatability
- Easy cleaning and maintenance



COMBI E1

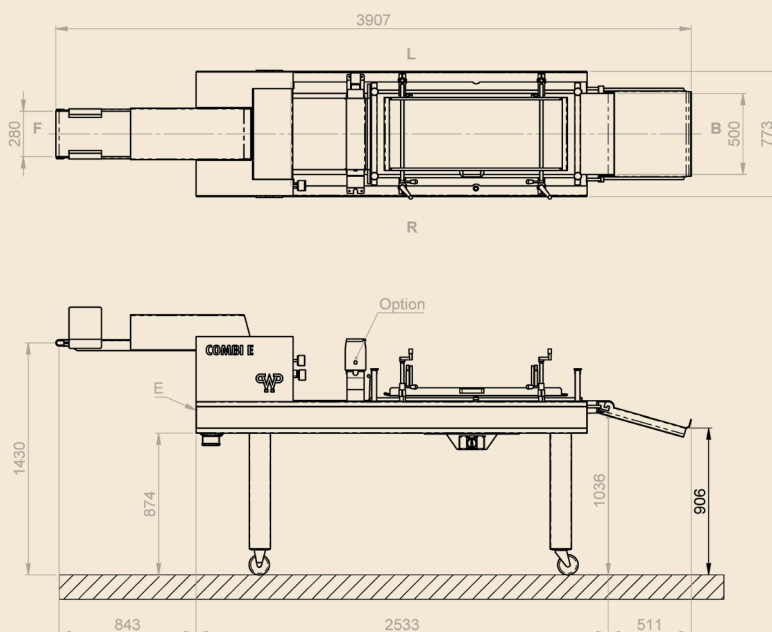
The Combi E1 is a long moulder suitable for the production of various breads made of wheat, rye and multigrain dough. The Combi E1 arranges a precise centring of the dough pieces before sheeting and long moulding. It is a compact long moulder able to dough friendly handle a wide range of dough types. The highly accurate sheeting ensures a high level of consistency of the final products.

Specifications

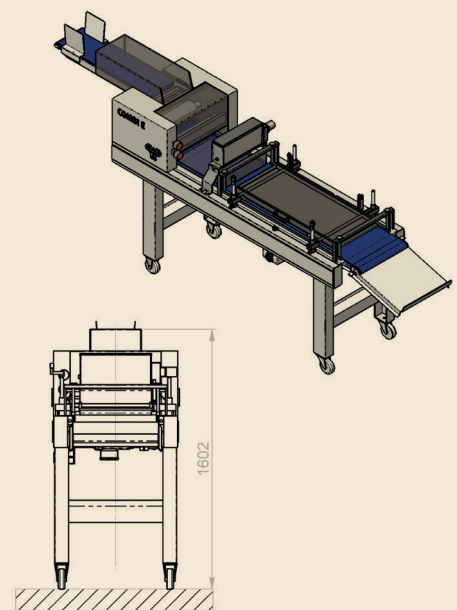
- Infeed conveyor with dough guide
- Sheeting head with one synthetic roller pair, opening adjustable roller pair < 45 mm
- Combined drive infeed conveyor, roller pair and moulding belt
- Curling net stainless steel
- Moulding bridge stainless steel, brushed
- Hinged pressure board, adjustable in height
- Adjustable Teflon coated side guides

Technical drawing

Image for illustration purpose only



Find out more about
WP Haton and our products
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COMBI E1 Measurements

TYPE	WEIGHT RANGE*	CAPACITY*	DIMENSIONS**
COMBI E1 execution:	200 - 2000 gr	< 1500 pcs/h	Length 3910 mm
- With infeed conveyor & dough guide			Width 780 mm
- With infeed hopper instead of infeed belt			Height 1430 mm
- Without sheeter head			

* Capacity and weight range depending on dough consistency

** Combi E1 version with infeed conveyor

Options

- Mechanical flour duster
- Driven top moulding belt running against dough flow
- Cutting station
- Customer specific Blue Box

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