



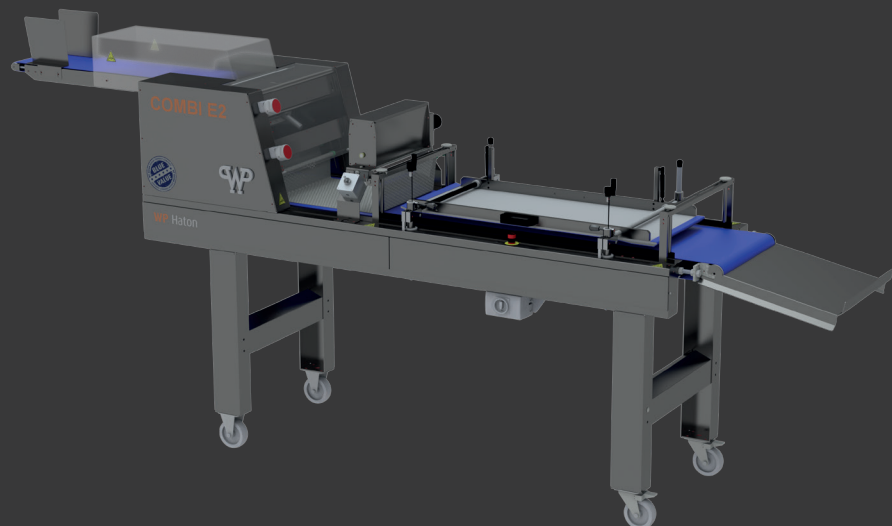
LONG
MOULDERS



COMBI E2 Long Moulder

The Combi E2 long moulder is suitable to produce various breads made of a wide variety of dough.

Even sheeting of the pre-proofed dough pieces by two sets of sheeter rollers with different speeds for progressive sheeting.





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 E2 Long Moulder

Highlights

- Two pairs of synthetic rollers made of non-stick materials
- Large variety of dough can be processed
- Hinged pressure board and side guides adjustable for optimal moulding results
- Easy cleaning and maintenance



COMBI E2

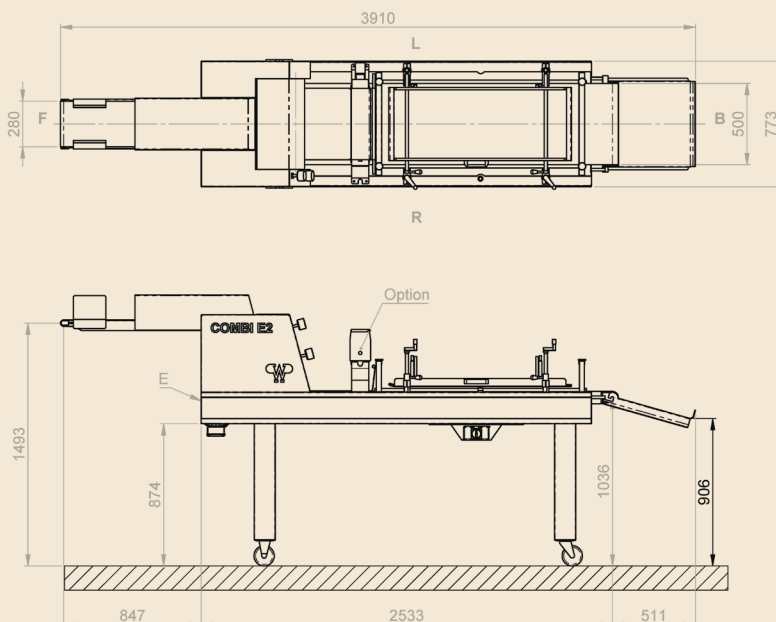
The Combi E2 is a long moulder suitable for the production of various breads made of wheat, rye and multigrain dough. The even sheeting of the pre-proofed dough pieces is done by two sets of sheeter rollers. Variable speed settings on the sheeter rollers ensure progressive sheeting of the dough pieces. Both the pressure board and side guides of the Combi E2 can be adjusted for optimal moulding results. The highly accurate sheeting ensures a high level of consistency of the final products.

Specifications

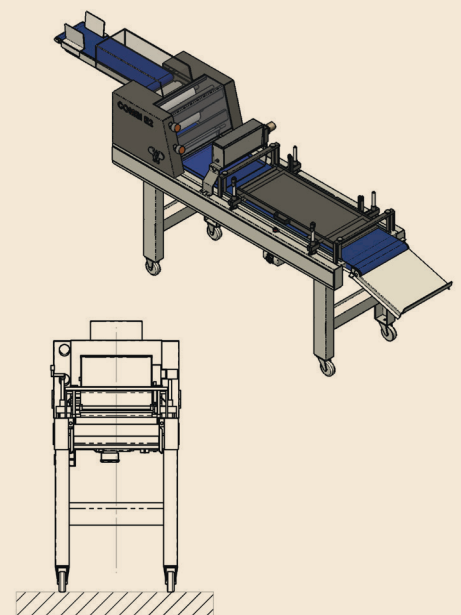
- Infeed conveyor with centring rollers
- Sheeting head with two sets of synthetic rollers, opening adjustable
- Combined drive infeed conveyor, roller pairs and moulding belt
- Stainless steel curling net
- Moulding bridge stainless steel, brushed
- Hinged pressure board, adjustable in height
- Adjustable Teflon coated side guides

Technical drawing

Image for illustration purpose only



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



COMBI E2 Measurements

TYPE	WEIGHT RANGE*	CAPACITY**	DIMENSIONS	
COMBI E2 execution:	200 - 2000 gr	< 1500 pcs/h	Length	3910 mm
- With infeed conveyor & centring rollers			Width	780 mm
- With infeed hopper instead of infeed belt			Height	1500 mm

* Capacity and weight range depending on dough consistency

** Combi E2 version with infeed conveyor

Options

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

WP HATON BV

Industrieterrein 13, 5981 NK Panningen, The Netherlands

Phone: +31 77307-1860, E-mail: info@wp-haton.com

www.wp-haton.com