

think process!

WP Haton

RYENA XL®

**THE SOLUTION FOR SOFT WHEAT
AND RYE DOUGH**



WP BAKERYGROUP



RYENA **XL**



BREAD LINE

A very solid, and proven bread production concept, that complies with all the requirements of an industrial production unit.

The **RYENA XL** concept can produce a large variety of different dough without an intermediate proofing time, is very dough friendly with a high weight accuracy.

The line can be easily handled, as well cleaned and maintained.



VERY SUITABLE FOR

- The use in automatic and continuous bakeries
- The production of soft wheat/rye dough and combinations hereof as well as seeded loaves and dough made of ancient grains such as Quinoa, Dinkel, Amaranth, Spelt, and many other types
- All types of dough that must be processed via a belt rounding machine
- Dough processed without an intermediate proofing time and dough with a low gluten content



RYENA XL

ADVANTAGES

Dough divider B / V 700

Alternative B/V 700 SR with Sour Resistant dividing chamber
Specially developed dividing unit made of high wear resistant materials guaranteeing an extreme long machine life, a high weight accuracy over a longer period.
Alternatively, the Parta U XL can be integrated.

Belt rounder BR 3000

Adjustment of belts by means of adjustable V shape and the inserts in the belting in the upper and lower area.

Moulder Combi U

Lower belt variable adjustable in speed. Large pressure board adjustable in height.

Combi UA Moulder

With 2 flattening rollers, curling station and moulding station (no sheeting rollers).



MORE ADVANTAGES

- SR execution of B / V 700 dividers (option)
- CleanTec version (option)
- Rounding in belt rounder or cone rounder or a combination of the 2
- Dough can be sheeted or flattened or only curled/moulded
- Seam control
- 3 mtr long rounding path
- Recipe control (B / V 700)
- Service program





RYENA XL

LINE CONCEPT

DIVIDING

ROUNDING

PARTA U XL



CR 59
WITH
OIL



B / V 700 SR



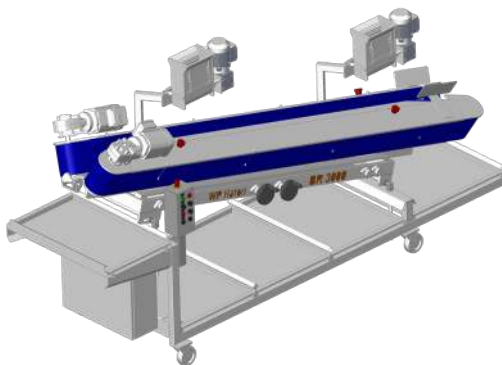
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MOULDING

COMBI U (A)



BR 3000

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 **BAKERYGROUP**

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Bakery Cooling

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Bakery Technologies

 **Werner & Pfleiderer**
Instore Baking

 **Werner & Pfleiderer**
Industrial Bakery Technologies

 **Green**

 **Werner & Pfleiderer**
Bakery Service

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