BAGUETTA®
A NEW DIMENSION
IN BAGUETTE MAKING

Artisan **Quality**

FULLY AUTOMATIC MAKE UP SYSTEM

The **BAGUETTA** is a fully automatic make up system for the production of baguettes or related products and all products with a long oblong shape such as brioches or toast bread.
The **BAGUETTA** produces automatically breads with a high degree of consistency, quality and efficiency. The breads produced on the **BAGUETTA** concept are produced automatically but have artisan quality in look, taste and shape.

EQUIPMENT	**BAGUETTA**	**BAGUETTA+**
	B 300 GV divider	B 700 divider
	Pre-moulder	CR 59 rounder
	FRK string proofer	BIP F proofer
	Centring device	Combi U moulder
	Moulding	FRK string proofer
	Cutting device	Final moulder
	Depositing	Depositing

CAPACITIES UP TO 3000 PIECES PER HOUR

The **BAGUETTA** line is suitable for capacities up to 3000 pieces per hour (or in case of the **BAGUETTA+** < 6.000 pieces per hour), or the equivalent when cut in 2-3-4-5-6 pieces, thus producing to a maximum of 36.000 pieces per hour in a 6.000 pcs/h. line when cutting in 6 pieces per string.

The dough pieces are portioned from a bulk dough with or without a pre-proof process of dough with less or more water absorption and many different dough consistencies and dough types, with or without ingredients such as cheese, bacon, nuts, fruits and seeds.

The dough is processed efficient, and the end product is of a consistent quality towards texture, shape, dough piece length as well as dough weight accuracy guaranteeing a good end product, with an optimal process control resulting in a good tasting bread.

DOUGH FRIENDLY

VERY ACCURATELY

The portioning is done dough friendly and very accurately in special developed dough dividers. The rectangular dough pieces are stretched to length in a pre-moulder or rounded in a rounding machine so that the downstream process is controlled.

OPTIMAL DOUGH DEVELOPMENT

By doing so the product is in a constant movement adding energy to the dough in order to achieve an optimal dough development. The integrated resting times create an optimum between elasticity and stretchability so that an optimum in moulding length can achieved with the minimal dough stress on the dough pieces.

Also difficult dough, high water absorption dough, and sensitive dough can be processed easily. The end result is a consistent, well developed dough piece resulting in an optimal end product with a good taste, look and shape.

TECHNICAL DETAILS	BAGUETTA	BAGUETTA+
Capacity	< 3000 pcs/h.	< 6000 pcs/h.
Dough weight range	< 750 gr	< 750 gr
Dough piece length	< 800 mm	< 800 mm
Proofing time	first < 6 minutes	first 10 - 15 minutes
	second 0 minutes	second 6 minutes
Baking tray	800 mm	800 mm
Cutting	2-3-4-5-6	2-3-4-5-6

B 300 GV Grand Vitesse

SPECIALLY DEVELOPED DOUGH DIVIDER FOR FRENCH BAGUETTES

- Portioning the right shape of dough

- Hinged dough hopper for easy cleaning after each batch

- Robust construction

- Machine has a self-cleaning knife

- Easy filling of hopper and unit runs empty without rest dough

- Oil catch pan underneath complete machine

- Double sided drive of backslide and measuring piston

- Dough friendly design with high weight accuracy over a long period

BAGUETTA

PRE-MOULDING STATION
DOUGH FRIENDLY FOR EXACT LENGTH FOR MOULDING

- Pre-moulding dough friendly for exact length for moulding

- Separate moulding belt with its own drive

- Flour duster with independent drive

- Separation of dough pieces by means of a step belt device

INTERMEDIATE STRING PROOFER
WITH THE HIGHEST PRECISION AND ACCURACY

- The pre-moulded dough pieces are positioned in the dough trays individually with the highest precision and accuracy

- The individual trays are made of polyethylene and can be taken out easily for cleaning

- Proofing time 6 min at 3.000 pcs per hour

- Stainless steel frame, trays and other important parts – no painted

- Drying zone for return trays after unloading and reloading

- Fully automatic climate control

- Catch pans underneath each horizontal track

- Depositing of dough pieces with a dough friendly and accurate design

- Controlled discharge and centering of the dough pieces

- Solid construction in a hygienic environment

- Perfect shape of dough pieces after pre-moulding and proofing

- Dough pieces are kept in the trays during the process and are not turned, and or transferred ensuring max. dough friendly process

Centring unit

PERFECT CENTRING OF DOUGH PIECES

- Perfect centring of dough pieces

- Perfect lining up of individual dough pieces

- Guaranteeing consistent and constant feeding of sheeter moulder

Sheeting unit

CONSISTENT SHEETING SHAPE

- Specially designed sheeter head with 3 sheeter rollers

- Wide frame

- Scrapers on sheeter rollers to keep the rollers clean

- Variable speed of rollers

- Curling belt with curling station

Baguetta®

Moulding station

WITH FLOUR DUSTER AND 2ND MOULDING STATION

- Separate moulding belt speed
- Pressure board with side guides
- Pressure board adjustable as well as side guides
- Flour duster
- 2nd moulding station with top belt
- Moulding belt opposite running, standstill mode or return mode

- Cutting station 2-3-4-5-6 knives
- Device for pointed ends
- Spreader belt station
- Depositing device
- Panner conveyor with pan stopper

Features

- Fully automatic make up system
- Minimal number of operators required
- Dough friendly system
- High weight accuracy
- Robust construction

- Minimal maintenance and cleaning required
- Perfect centring
- Consistent and controlled process
- Perfect moulding capabilities
- Perfect depositing

WP BAKERYGROUP

WP Kemper

WP Haton

WP Winkler

WP Riehle

WP Werner & Pfleiderer
Bakery Cooling

WP Werner & Pfleiderer
Bakery Technologies

WP Werner & Pfleiderer
Instore Baking

WP Werner & Pfleiderer
Industrial Bakery Technologies

WP Green

WP Werner & Pfleiderer
Bakery Service