

think process!

SWEETY®

**CLASSIC SWEET DOUGH BREAD
AND ROLL LINE**





SWEETY **BREAD LINE**

ESPECIALLY DESIGNED FOR SWEET DOUGH

The **SWEETY** production line concept has been developed to produce sweet breads, toast bread and rolls especially made for smaller weights, high capacities and a large variety of sweet and sponge doughs.

The **SWEETY** is developed for successful bakeries who want to automate or enlarge their production of sweet doughs in combination with classic breads.

SWEETY can handle both small as large dough weights and can handle doughs of different processes.



WHAT TYPES OF BREAD CAN BE MADE?

- Sweet buns
- Toast bread
- Classic breads
- Kashi pan
- Shoko pan
- Roti manis
- Cream rolls
- And many other local and specific products





ADVANTAGES

OF THE **SWEETY** PRODUCTION CONCEPT

- Long experience with the production of soft dough, small weights and different types of dough used in the far east and worldwide in the production of sweet dough
- Premium bread qualities can be produced with **SWEETY**
- Versatile use for a large variety of classic breads, sponge dough and sweet rolls
- High weight accuracy
- Processing of sticky dough has been enhanced using special design of the equipment, the use of the best materials to reduce wear and the long experience in the engineering of bread line concepts by WP Haton
- Easy and simple operation. All transfers automatic and in-line
- Perfect and dough friendly dough handling
- Simple maintenance and cleaning procedures



- Modular system which can be enlarged step by step
- Proactive service concept Blue Value by WP Haton guarantees higher efficiencies, less breakdowns and long machine life span



SAVINGS CREATED BY SWEETY ARE

- Less personnel cost
- Less waste by more consistent end product
- More water absorption means less flour cost
- Bigger volume by automation
- Higher efficiency rates
- Higher weight accuracy
- Perfect rounding

These savings combined with the premium quality of the breads and rolls by **SWEETY**, the longer shelf life, the higher water contents for more freshness and a good taste, and the versatility of the production line are the basis for your future bread and roll production.



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SWEETY SPECS

MACHINES

- Divider B 300 D 2024
- Rounder CR 59 K 1 way / 2 way
- Sheeter / moulder Combi E2



- Capacity < 7000 pcs/h.
- Weight range 30 - 180 gr
- Dough length < 150 mm

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 **BAKERYGROUP**

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