



## **WP Haton's CleanProofer** *Cleantech & dough friendly*

**Category:** Processing, Hygiene

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### **Summary**

- 1. Developed as a more flexible intermediate proofer: more variety, suitable for organic-, green label- and recipes with less salt.**
- 2. More dough friendly treatment makes automatic production of exotic food products possible.**
- 3. Cleantech design suitable for high pressure cleaning.**
- 4. CleanProofer allows production of new products with smaller dough weights.**
- 5. No dough sticking in the special stainless steel pockets.**
- 6. More turnover with the same amount of ingredients due to higher water content.**
- 7. Pendeling mode gives time to solve issues elsewhere in the line.**
- 8. Industry 4.0-ready: servo controlled synchronization & 3D Twin controlling.**
- 9. Designed for capacities up to 3.600 pcs/hr.**
- 10. Now available.**

The CleanProofer is based on the customer's search for a more flexible intermediate proofer system. It is suitable for a wider variety of exotic products and/or smaller dough weights. WP Haton developed the CleanProofer as a more dough friendly and more hygienic intermediate proofer system.

Instead of a traditional turning station the CleanProofer turns the dough piece every 'x' minutes where the dough stays in the same pocket. This is a more dough friendly treatment that allows the system to process higher water content (10+%) and softer doughs. Which leads to more volume and extended freshness of the end product. Experiments have also shown better results with less or no "special" additives.

The special stainless steel pocket, suitable for high pressure cleaning, is a special designed construction that prevents the dough from sticking and handles the dough as gentle as possible.

The CleanProofer is the perfect next step in following the trends for healthy food products in the market. This more modern process leads to healthier bread and a reduction of the production costs.

Disturbances in production normally lead to issues in the intermediate proofer. Not with the CleanProofer! With help of the 'pendeling' mode the transport system moves back and forth so that the content of the proofer can be stored during proofing for a given time. Meanwhile the issues in production can be solved.

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