

CRUSTICA+®

TYPE	WEIGHT RANGE	CAPACITY	PROOFING TIME AT 1500 PCS/H.
Crustica+	150 - 1200 or 100 - 700 gr*	<1500 pcs/h. (2500 pcs/h. with bypass proofer)	11 or 18 minutes

* Other weights/capacities depending on dough type.

CONNECTED LOAD

230/400 V, 50 Hz + earth



OPTIONS

- Dough hopper
- Depositing device with V-belt
- Higher capacities on demand
- Customer specific Blue Box

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CRUSTICA+®

Bread Line

CRUSTICA⁺®

Picture Crustica+

PRODUCTION LINE FOR MEDITERRANEAN DOUGHS, ANCIENT BREAD, NATURE BREAD, SOUR DOUGH BREAD, MULTIGRAIN BREAD AND MANY ARTISAN BREADS.



SPECIFICATIONS

- The Crustica⁺® line is ideally suited for processing soft and very soft doughs and also special kinds of dough with a long pre-proof, sour dough bread, multigrain bread, dough with many additions as seeds, nuts, cheese and other additives.
- Water percentage of <80% can be processed without problems and also a 12 hours pre-proof is for the Crustica⁺® not a problem.
- With the Crustica⁺® dough can be pre-moulded, ideal for the production of baguettes or elongated kind of doughs such as Brioche. Via the rounder with adjustable tracks, a whole range of (sticky) doughs with high to very high water percentages, can be rounded very well. The dough can be processed as a dough ball or as a pre-rolled dough piece in pockets or trays via the pre-proofer.
- Rounded dough pieces can also be processed via the bypass of the pre-proofer and transported directly to the long moulder. A final rounder (optional) and long moulder can produce the final shape of the dough pieces. The long moulder has a bypass for non-pre-proofed round dough pieces. Dough pieces can be processed as pre-rolled long dough pieces with an intermediate proof time or round dough pieces with or without intermediate proof time.
- The long moulder has a centering unit, 1 pair of sheeting rollers that can be opened or closed completely, 2 flattening rollers and a moulding belt or pressure board.

FEATURES:

- The Crustica⁺ is dough piece controlled which means there is a high degree of weight accuracy of the individual dough pieces
- The Crustica⁺ has no waste and cutting of dough
- The Crustica⁺ can process doughs with high water contents <80%
- Practically dust-free processing
- All machine parts that come in contact with dough are Teflon coated, dough repellent conveyors, oiling, cups or trays
- Nearly all occurring forms can be produced, cylinder, round, long, with belly, pointed at the end
- Ingredients such as nuts, seeds, cheese, tomatoes and many others can be processed without problems
- Doughs can be pre-proofed via a bowl proof, than directly be processed through a bypass of the pre-proofer with or without pre-proof
- Doughs can be curled or rolled out/degassed or flattened
- Round dough pieces can also be processed through the long moulder without any further processing, in this case the long moulder is used as a transport
- By means of the Voluminator on the divider doughs can be processed extreme dough friendly
- Wide weight range
- Capacity up to 1.500 pcs/h. – higher capacities on request
- Completely automatic control through recipe control
- Modular installation: at all times machines can be added or expanded or options to be added at a later stage

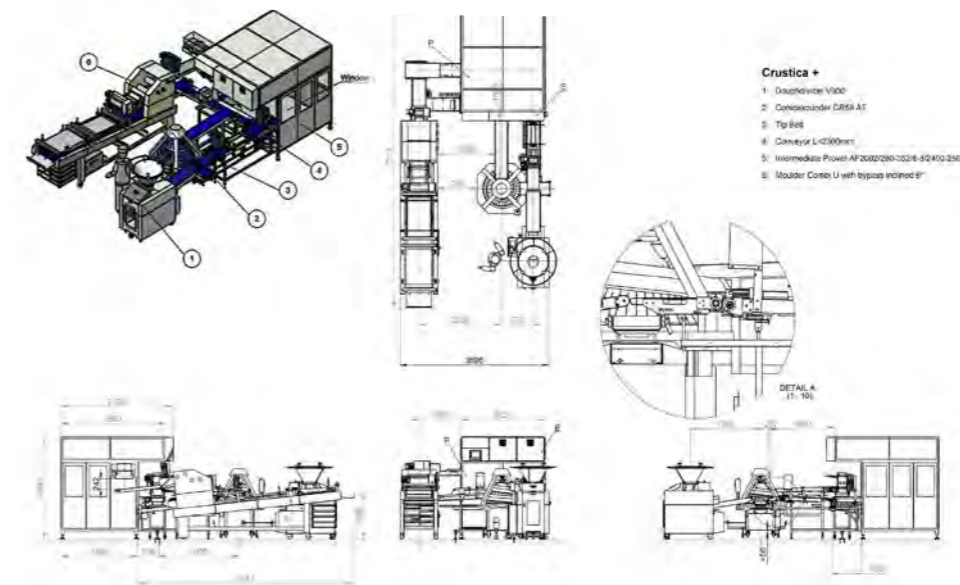


Illustration Crustica+