

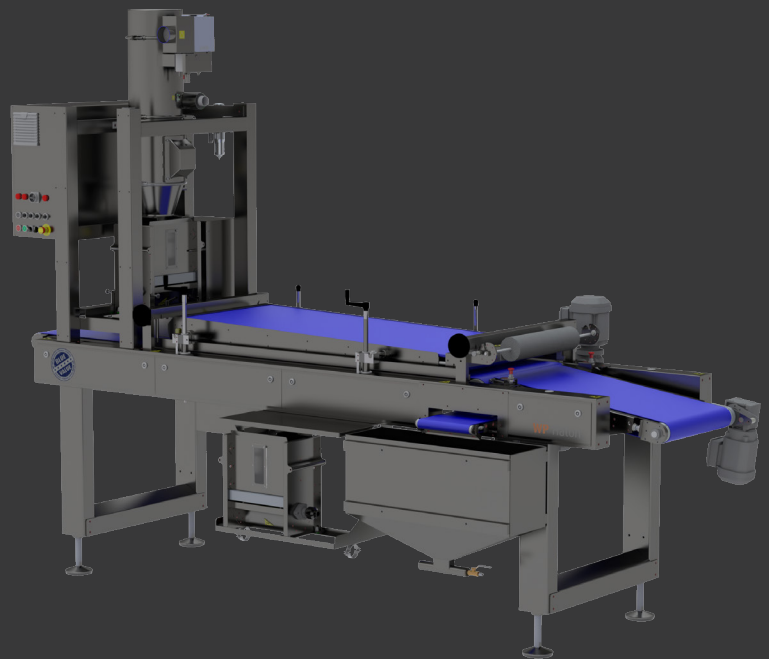


DECO
SEEDER



DECOSEEDER Seeding Unit

The DecoSeeder can be used in industrial bread lines for seeding dough pieces all around after final moulding. The photocell controlled seeding allows for even distribution on the dough pieces.





WP Haton the leading brand in dough processing since 1949

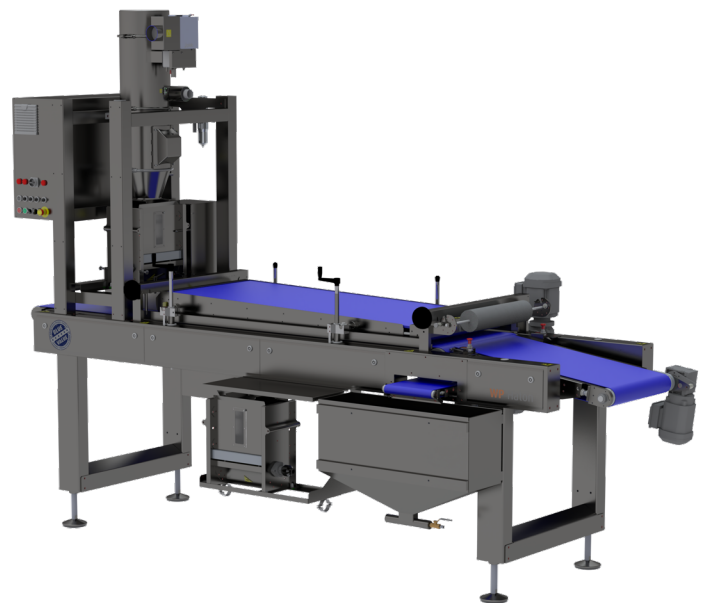
WP Haton produces the most advanced and best bread make-up machines in the world contributing to high weight accuracy, excellent structure and most friendly and careful handling of the dough without compromising on high speed, consistency and constant quality on every piece of the dough piece produced.

- Automated dough processing systems for virtually all types of bread
- Tailormade line concepts in dough processing equipment
- Unique system of modularization
- BreadLab: the experience center where bakers from all over the world can test our equipment with their own ingredients

DECOSEEDER Seeding Unit

Highlights

- Evenly spread seeding of dough pieces
- All common seeds and mixes can be used
- Recuperation of seeds, no spilling
- Exchangeable decoration container with window for visual control
- Discharge conveyor inclusive cleaning position
- Photocell detection gives the seeding unit an impulse
- Easy cleaning



DECOSEEDER

The DecoSeeder can be used in automated bread lines for seeding dough pieces all around after the final moulding. The moulded dough pieces are sprinkled with seeds and rolled in a bed of seeds by the extended top moulding belt. A photocell detects the dough piece and gives the seeding unit an impulse.

After a bed of seeds is portioned on the belt, the dough is rolled over the seeds by a top moulding belt. Non-used seeds are transferred back into the decoration container through a small gap between the decoration and discharge belt with the help of a cross conveyor belt and vacuum system. Decorated dough pieces are transferred straight and discharged into the panner conveyor. All common seeds and mixes can be used in the DecoSeeder.

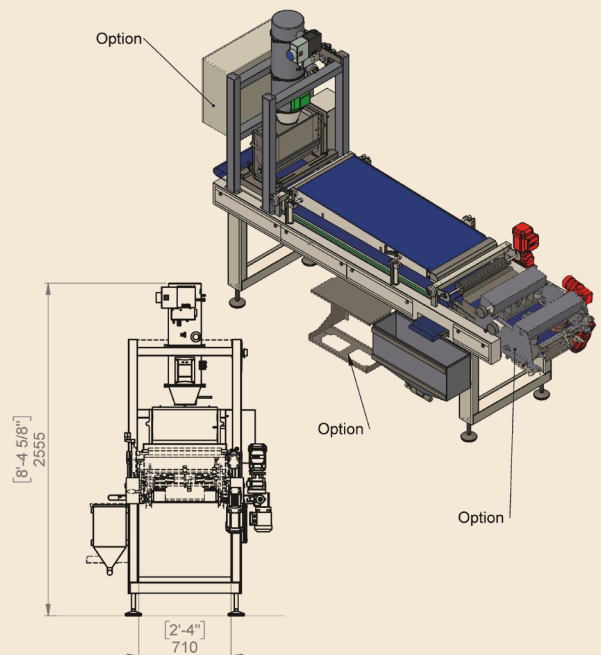
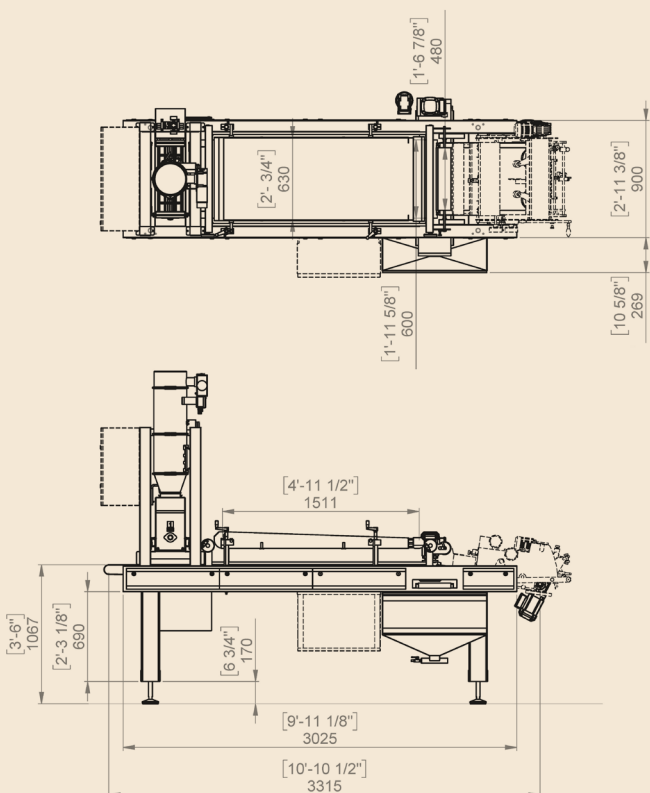
Specifications

- Independent drive
- Synthetic blue belt
- Decoration belt
- Top moulding belt extended and adjustable in height and speed
- Adjustable Teflon coated side guides
- Stainless steel curling net
- Cross conveyor to transport non-used decoration material with help of a vacuum pump towards the decoration container
- Discharge conveyor to transfer the decorated dough pieces into tins. Including cleaning position
- Twister unit can be placed optional on the DecoSeeder



Find out more about WP Haton and our products by scanning this QR-code with your mobile phone, or visit WWW.WP-HATON.COM

Technical drawing



DECOSEEDER Measurements

TYPE	WEIGHT RANGE	CAPACITY	DIMENSIONS	
DecoSeeder	200 - 1200 gr	< 3600 pcs/h	Length	3350 mm
			Width	1380 mm
			Height	2560 mm

Options

- Stackable Teflon coated side guides
- Additional exchangeable container
- Twister
- Water spraying unit on top belt of moulder
- Customer specific Blue Box

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