

think process!



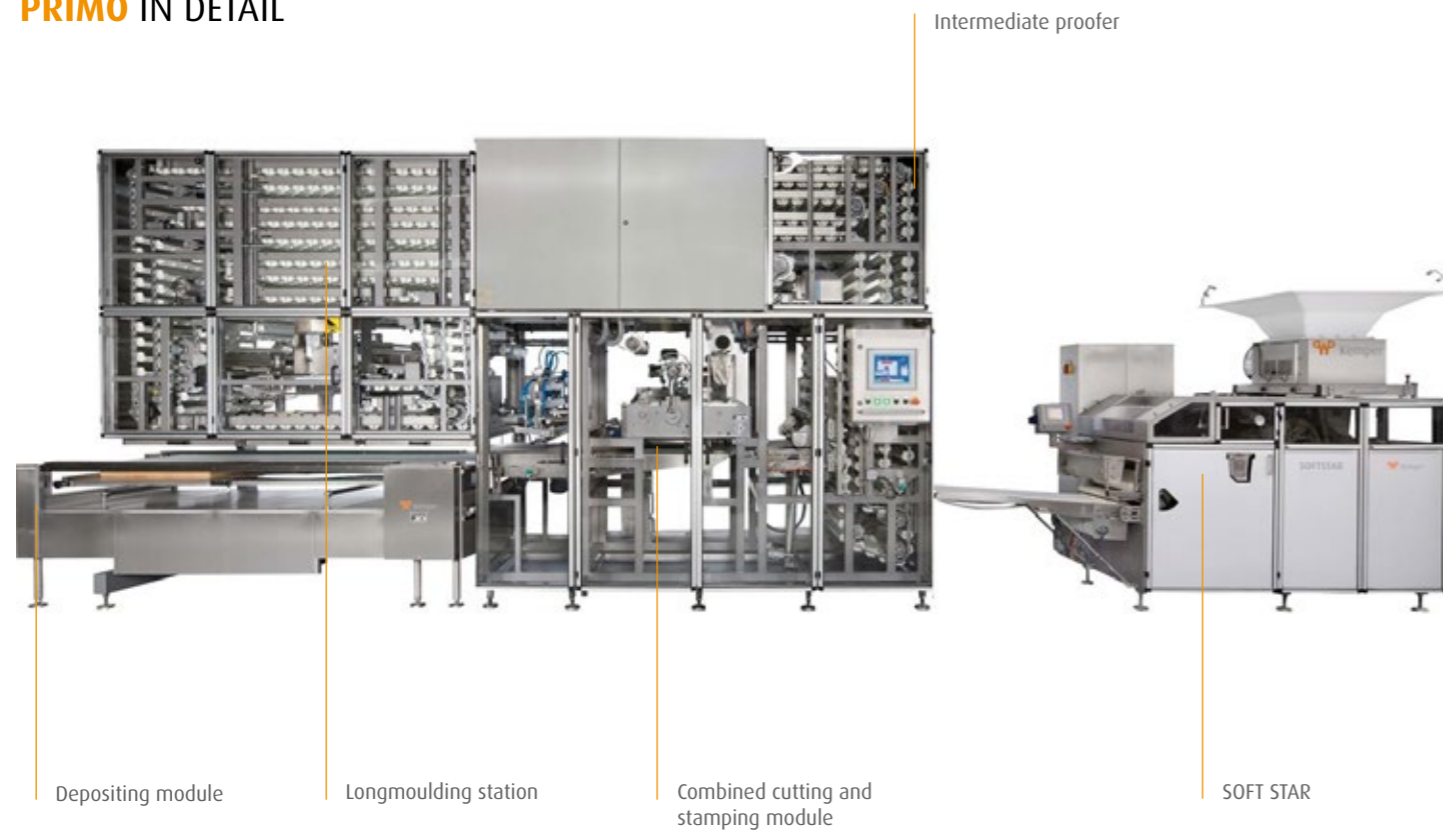
PRIMO ROLL LINES

FOR SOFT BUNS AND ROLLS

PRIMO roll lines are two different pre-configured roll lines. Their high-quality, sturdy design makes them ideal for the use in 2 or 3 shift operation. The PRIMO intermediate proofer is equipped with a longmoulding station for products, that need a second intermediate proofing after longmoulding. PRIMO LINE has been configured for products that require a continuous intermediate proofing

shift operation. The PRIMO intermediate proofer is equipped with a longmoulding station for products, that need a second intermediate proofing before further processing.

PRIMO IN DETAIL



PRIMO LINE IN DETAIL



PRIMO & PRIMO LINE: YOUR BENEFITS

CONFIGURATION

- SOFT STAR
- Intermediate proofer
- Longmoulding station
- Combined cutting and stamping module
- Depositing module AB II

- Compact roll line with a small footprint
- High weight accuracy and particularly gentle to the dough thanks to the SOFT STAR and TEWIMAT head machines
- Large variety of stamping patterns through exchangeable stamping tools
- Precise processing by upstream alignment stations
- Hygiene standards are easy to maintain due to interchangeable tray inserts and large hinge mounted doors
- Longevity by sturdy, low-maintenance modules

CONFIGURATION

- TEWIMAT
- Intermediate proofer
- Pinning and curling longmoulding module
- Depositing module AB II

PRIMO

Products	Capacity	Options
<ul style="list-style-type: none"> ■ Roundmoulded rolls ■ Brioche ■ Kaiser rolls ■ Stamped rolls ■ Longmoulded rolls ■ Slit rolls ■ Sandwich rolls ■ Pain au Lait ■ Mini Soft Baguette ■ Flat pressed rolls ■ Hamburger rolls 	<ul style="list-style-type: none"> ■ 8,000 - 14,000 pcs. / h ■ 6 rows ■ Dough absorption rate 65%* <p>* depending on recipe & dough</p>	<ul style="list-style-type: none"> ■ Heater ■ Steam generator system ■ UV sterilization ■ Individual stamping tools ■ Pinning and curling longmoulding module ■ Seeding module ■ Tray conveying module ■ Industry depositing module
Weight range	Working width	
<ul style="list-style-type: none"> ■ 30 - 110 g (1.1 - 3.9 oz.) 	<ul style="list-style-type: none"> ■ 800 mm (31.5") 	

PRIMO LINE

Productst	Capacity	Options
<ul style="list-style-type: none"> ■ Roundmoulded rolls ■ Stamped rolls ■ Brioche ■ Flat pressed rolls ■ Hamburger rolls ■ Longmoulded rolls ■ Pain au Lait ■ Hot Dog rolls ■ Sandwich rolls ■ Mini Soft Baguette 	<ul style="list-style-type: none"> ■ 8,000 - 14,000 pcs. / h ■ 6 rows ■ Dough absorption rate 65%* <p>* depending on recipe & dough</p>	<ul style="list-style-type: none"> ■ UV sterilization ■ Stamping module ■ Individual stamping tools ■ Longmoulding module with molding channels ■ Seeding module ■ Tray conveying module ■ Industry depositing module
Weight range	Working width	
<ul style="list-style-type: none"> ■ 28 - 110 g (1 - 3.9 oz.) 	<ul style="list-style-type: none"> ■ 800 mm (31.5") 	

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