think process!



Werner & Pfleiderer Bakery Technologies

MULTIMATIC

Accurate in weight terms, dividing gentle on the dough and round-moulding at the highest level.

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WP Bakery Technologies

WP BAKERYGROUP



WP BAKERYGROUP

Artisanal bakeries just as well as industrial bakeries worldwide have trust in WP BAKERYGROUP as the leading provider of machines and systems that cover the entire production process.

The corporation covers all areas of bakery technology with utmost professional competence. Many of the WP group companies have been market leaders in their respective field for decades, if not for centuries. They develop innovative technical solutions with their know-how with only one goal: help bakeries achieve the best quality baking results in terms of economics and energy-efficiency.



WP Bakery Technologies has set the standards in terms of baking technology for more than 135 years. Countless patents and the high reputation enjoyed by the pioneering technology worldwide provide ample proof for it.

This know-how is utilized to develop impressive technical solutions such as the MULTIMATIC. The dough divider and round-moulding combines the most gentle dividing and moulding with a high hourly output. The result: artisan quality of bakery items – efficiently produced







MULTIMATIC

Dividing and round-moulding for optimum quality of bakery items

WITH THE MULTIMATIC YOUR OPTIONS ARE ENDLESS!

- **Diverse product range:** Processing of all conventional bread roll dough
- **Extended weight range:** Dividing range between 25 g and 200 g, dependent on machine configuration and end product.
- High performance for trade and semi-Industry: up to 2,000 dough pieces per row/hour depending on machine type.

You can already decisively improve the quality of your end products in the dough dividing and round-moulding processes. The more precise and gentle the procedure, the better the result. The results of the **MULTIMATIC** are superb.

NO STRESS AND ACCURATE IN WEIGHT TERMS

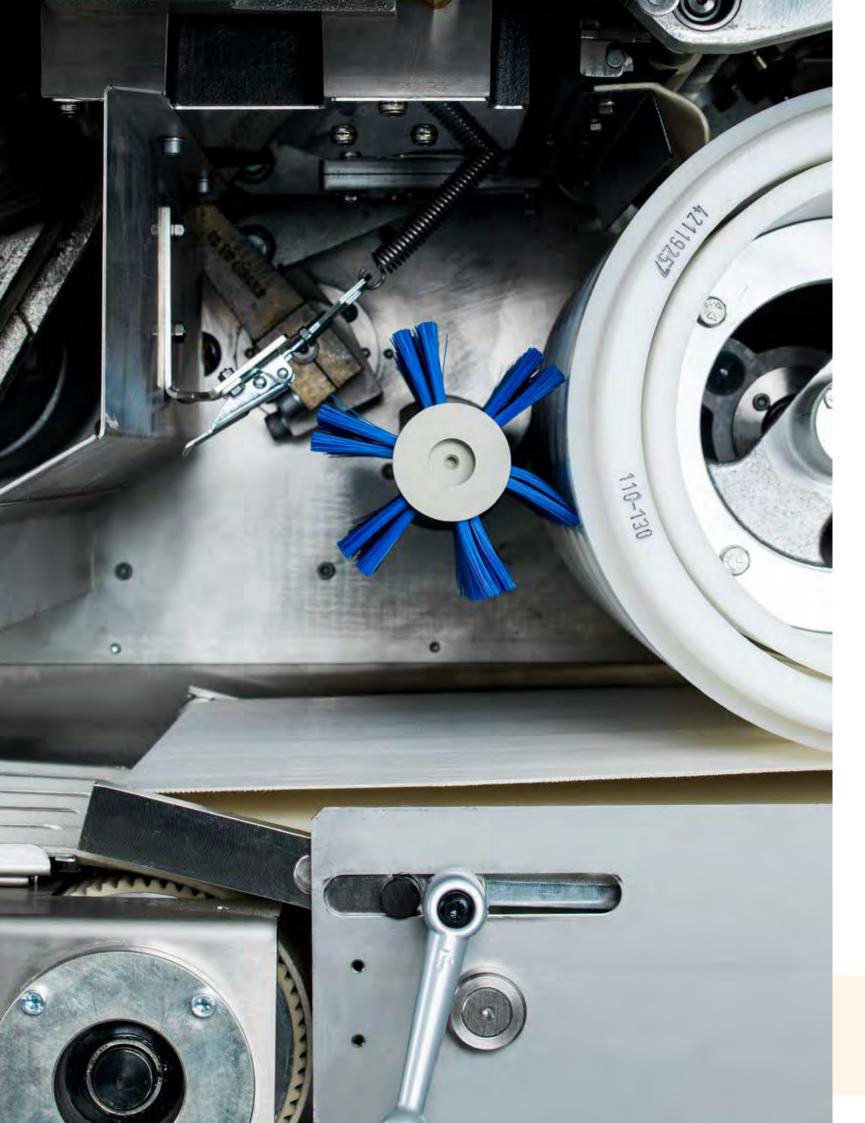
- Gentle dividing with accurate weights thanks to adjustable feed pressure.
- Typical structures of the bakery items are retained through
 - the integrated drum moulder
 - the exceptionally long moulding path
 - the controllable flouring of the moulding belt

YOUR BENEFIT:

Best craftsmanship quality.







FLEXIBLE AND HYGIENIC

A clean affair!

FLEXIBLE DIVIDING RANGE

It requires only a few simple steps to adjust the weight range the way you need it for your product idea. This is effortlessly thanks to the double piston system and the easily replaceable chamber drums.

FLEXIBLE NUMBER OF ROWS



The **MULTIMATIC** can be converted in no time by simply turning the measuring pistons. Each row can be locked independent of the other.

CONSISTENT HYGIENE

- Freely accessible because all side panels can be opened
- All dough-handling parts can be removed for cleaning largely without tools
- All dough-handling machine parts are consistently separated from the drive mechanism
- Swivel-mounted flour duster
- Increased dough yield thanks to optimized scraper system and new discharge shaft









MULTIMATIC C

The perfect dough divider for single-shift operation

Performance range per row: 600 to 2,000 pieces (depending on dough and weight)



VERSIONS

MULTIMATIC C

4, 5 or 6-row25 g to 85 gup to 95 g on requestMeasuring pistons to variety of the second s

MULTIMATIC CG

4 and 5-row 24 g to 150 g

Measuring pistons/double measuring pistons for a variety of weights/weight ranges



MULTIMATIC S

The extra robust dough divider for multi-shift operation

Performance range per row 600 to 2,000 pieces (depending on the weight range)

Extremely robust design, divider board made of NiResist material



VERSIONS

MULTIMATIC S

4, 5 or 6-row25 g to 85 gup to 95 g on requestMeasuring pistons/double measuring pistons for a variety
of weights/weight ranges

MULTIMATIC SG

4, 5-row

25 g to 150 g

Measuring pistons/double measuring pistons for a variety of weights/weight ranges

MULTIMATIC SGR

4, 5-row	35 g to 200 g
Rectangular pistons/double rectangular pistons for a	
variety of weights/weight ranges	





think process!

SOMETHING YOU CAN RELY ON!

One glance at the WP quality seals tells you the areas in which the WP machines excel.

WP BakingQuality

Sophisticated bakers expect machines and systems with which they are able to produce premium-quality baked goods. We call this technology WP BakingQuality.



WP SmartControl

Usability, production reliability and high degree of availability – this is what WP SmartControl stands for. In practical terms, this means: WP machines and equipment are easy to use, feature identical menu-assisted operation with uniform icons, colors, and procedures and provide powerful, secure remote diagnosis and maintenance, upon request.



WP GreenEnergy

Lowest possible energy consumption – maximum efficiency: we develop innovative technical solutions that conserve valuable energy resources, that are less environmentally harmful and that reduce energy costs of bakeries with this requirement in mind.



WP CleanTec

Dirt should not accumulate in the first place. If it cannot be avoided, it must be easy to detect and to remove. This is the concept of WP CleanTec. It is foresighted designs, clever machine details and innovative materials that help implement it – for maximum hygiene!



WP Blue Value

WP Blue Value ensures with comprehensive service and support that our machinery runs continuously and operationally reliable over the entire life cycle.





the particularly gentle dividing and moulding process, the maximum weight accuracy and the

extremely solid design. Small artisan bakeries as well as semi-industrial enterprises rely on the

As a stand-alone machine the MULTIMATIC is used upstream of further manual condition-

As head machine upstream of all WP roll baking systems with a maximum capacity of

9,000 pieces/hour, it allows a diversified range of small bakery items.

The **MULTIMATIC** can also be combined with third-party products.

INDIVIDUALLY APPLICABLE

The **MULTIMATIC** convinces the world with its unique properties:

performance of the **MULTIMATIC**.

ing and it can be controlled manually.

Connection details on request.







WP BAKERY GROUP USA

2 Trap Falls Road, Suite 105, Shelton, CT 06484 | PH: 203-929-6530 | FX: 203-929-7089 info@wpbakerygroupusa.com | www.wpbakerygroupusa.com

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