



# MULTIMATIC VARIO

Maximum weight accuracy and gentle on the dough.

Maximum flexibility from 30 g to 600 g

## MULTIMATIC VARIO SHORTFACTS

Technical details		Multimatic Vario
Dimensions		
(L x W x H) without spreading belt	mm	1.360 x 1.250 x 1.860
(upper edge of hopper)		
Dough input height	mm	1,850
Number of rows		5/3/1

Sections		
Rectangular pistons 51 x 50 mm	5-row	80 g to 150 g
Rectangular pistons 51 x 65 mm	3-row	150 g to 200 g
Rectangular pistons 51 x 200 mm	1-row	500 g to 600 g
Double rectangular pistons 51 x 50 x 44 mm (standard)	5-row	30 g to 75 g 80 g to 150 g
Max. performance range per row, weight-dependent	pieces/ hour	1,700 (150 g to 200 g)

<sup>\*</sup> Other performance ranges on request



#### FLEXIBLE DIVIDING UP TO 600 G

- Weight flexibility from 30 g to 600 g thanks to new exchangeable dividing units
- Maximum weight accuracy and gentle on the dough thanks to new patented de-gassing conveying pistons and de-gassing rotary valves
- Comfortable cleaning thanks to fully accessible measuring unit and removal of the conveying pistons without tools
- Maximum hygiene
  - Full separation of dough-handling parts from electrical components and drive unit
  - Easy-to-clean, smooth surfaces
  - Reduction of visible components in the drive unit

#### **BENEFITS**

- Gentle on the dough and accurate in weight terms
- Extended weight range
- Maximum hygiene

## **BASIC EQUIPMENT**

- 5-row dividing unit
- Spreading belt, length 900 mm
- Rectangular pistons 51 x 50 mm
- Swivel-mounted flour duster
- 1 chamber drum of your choice
- Siemens S7 touch screen control
- Automatic weight adjustment

### **OPTIONS**

- 3-row measuring unit
- 1-row measuring unit
- Additional chamber drums
- Automatic piston lock
- Various spreading belt lengths
- Adaptation to downstream production units
- VP 200 portioning hopper

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