



MULTIROLL BASIC LINE

Compact, highly flexible roll system.
For dough up to a dough yield of approx. 160%.



The **WP BAKERY**GROUP – with this corporate portfolio, we have brought ourselves comprehensively into line with the requirements of bakeries worldwide. Today, we are in a position to be able to offer complete solutions – from project planning to fitting out complete bakeries (trade and industry), as well as supplying used machines.

A central element of our corporate philosophy is a networked thinking which spreads across all individual stages of production. We call it “Process Management”, the targeted control of individual production stages and the machinery used – as fast as possible with the smallest possible loss of materials to achieve the desired result, even with small production volumes, as well as an unrestricted reproducibility of results that have been achieved. And all that with an extremely high output.

Any unit can be “docked on” at any time if required for manufacturing a product – there are adequate interfaces for “foreign products”.

 **Werner & Pfleiderer**
Bakery Technologies

 **Haton**

 **Werner & Pfleiderer**
Industrial Bakery Technologies

 **Kemper**

 **Werner & Pfleiderer**
Bakery Cooling

 **Winkler**

 **Werner & Pfleiderer**
Instore Baking

 **BackNet**
Bakery Software

 **Werner & Pfleiderer**
Bakery Service

 **Werner & Pfleiderer**
Bakery Consulting

WP CompetenceCenter

- _ Dough/Mixing.** Emil Kemper GmbH, Rietberg
- _ Rolls.** Emil Kemper GmbH, Rietberg
- _ Bread.** Werner & Pfleiderer Haton B.V., NL-Panningen
- _ Ovens.** Werner & Pfleiderer Lebensmitteltechnik GmbH, Dinkelsbühl
- _ Instore Baking.** Werner & Pfleiderer Sachsen GmbH, Sohland
- _ Refrigeration.** Werner & Pfleiderer Koeling Benelux B.V., NL-Panningen
- _ Laminating.** Werner & Pfleiderer Lebensmitteltechnik GmbH, Dinkelsbühl
- _ Engineering.** Werner & Pfleiderer Industrielle Backtechnik GmbH, Tamm
- _ Used Machines.** Werner & Pfleiderer Sachsen GmbH, Sohland
- _ Bakery Software.** BackNet E&S GmbH, Muggensturm

www.wpbakerygroup.com/competencecenter



WP BAKERYGROUP

MULTIROLL BASIC LINE

The variety of rolls available today calls for great versatility in production.

Often, new types can only be manufactured profitably with a new machine.

The ideal conditions for skilled production are provided by a roll machine

which features a wide range of exchangeable modules enabling the conver-

sion from one roll type to the next in the shortest possible time. If the produc-

tion of a new type of roll is required, WP can supply the appropriate module.



Werner & Pfleiderer

Bakery Technologies

Werner & Pfleiderer – We have been developing, manufacturing and installing machines and systems for the production of bakery goods since 1877. Today, we are one of the leading suppliers worldwide of intelligent solutions for the production and processing of dough. Within the **WP BAKERYGROUP**, **WP Bakery Technologies** cover the product divisions “Ovens” and “Laminating Technology”.

We supply technical problem solutions to fulfil highest demands. Together with our customers, we develop concepts that meet market demands and set trends for the future of this sector of industry.

We have developed the **MULTIROLL** BASIC LINE for the professional production of rolls taking into consideration a very wide range of products with simultaneous high production volumes within the shortest possible times. It is a highly flexible roll system with an output of up to 1,000 dough pieces per row and hour within a weight range of approx. 35–85 g (with stamped products of 35–65 g, the output varies according to the required proofing time). The system can manufacture in 3, 4 or 5 rows depending on the form of the products. Its modular concept makes it possible to change existing product modules at any time, as well as supplementing the system with new modules for the production of new products. The head machine of the **MULTIMATIC** series which is integrated into the proofing cabinet operates in the identical “production climate” – one of the decisive preconditions for high quality production.

Transportation _ Dividing _ Moulding _ Proofing _ Processing _ Delivery



MULTIROLL BASIC LINE

Dough yield (DY) of approx. 160%



The **Werner & Pfleiderer MULTIROLL BASIC LINE** is a high-performance roll system for the processing of roll dough with a dough yield (DY) of approx. 150 to 160%. With an output of up to 5,000 dough pieces per hour within a weight range of 38–85 g, this is particularly suitable for larger commercial enterprises and when starting industrial production.

The basis of the compact system is a head machine from the tried and tested **MULTIMATIC** series which is integrated into the proofing cabinet. As a result, the dough remains in one climate zone. Once a quality standard has been reached, it can easily be retained and reproduced. The system is supplied with 3–5 rows and processes dough pieces in a weight range from approx. 35–85 g. Long-rolled products with a weight range of 50–60 g can be produced in 4 rows, higher weights from 60–85 g in 3 rows. Stamped products within a weight range of approx. 35–65 g are processed in 5 rows. With a pre-proofing time of 5 min. and approx. 83 racks, the system achieves an output of approx. 1,000 pieces per row. The round-moulded dough pieces are tipped through 180° by spreading belts into the racks of the pre-proofing cabinet. As a result, the rounded end is lying upwards, avoiding any sticking in the troughs.

The basis version of the system consists of the head machine, patented long roller module and the connected depositing station. The long roller used is fitted with a driven upper belt as standard; all types of pressure board can be used as an alternative (the driven upper belt can be exchanged without problem – *patented*).

The spectrum of the change modules is based on a mobile sub-frame and a driven conveyor belt which is pushed into the machine. Various processing modules can be inserted in exchange for this conveyor belt. The constructional length of the system is not increased by using the modules. The standing area remains the same.

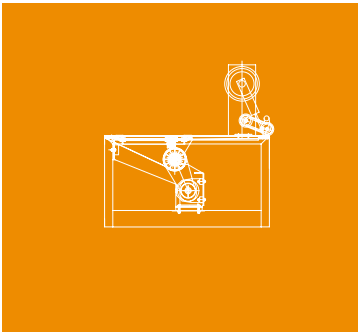
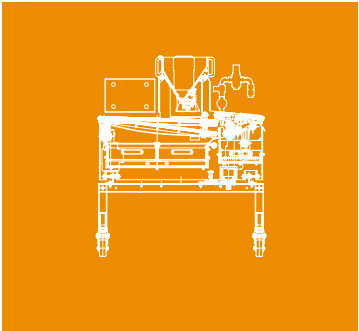
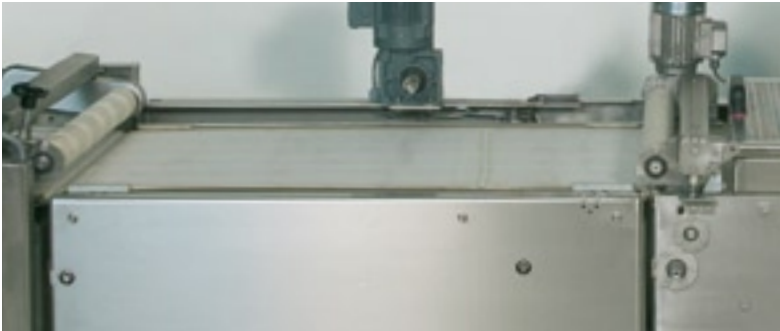
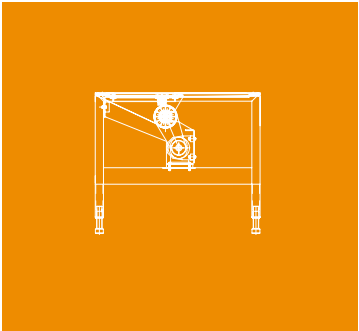
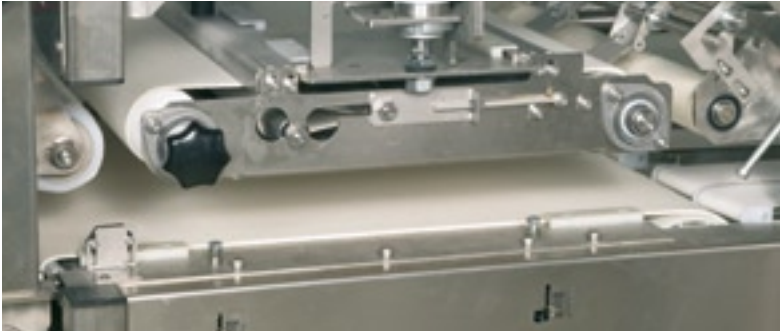
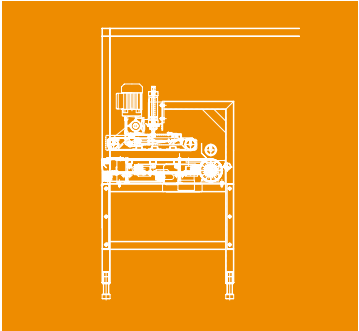
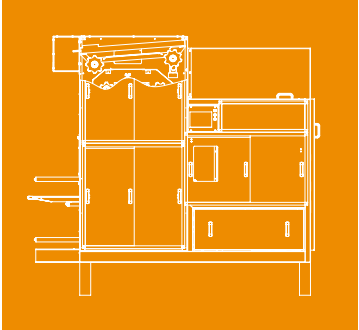
Using exceedingly high quality components makes the **WP MULTIROLL BASIC LINE** extremely rugged and enables it to be used on a multi-shift basis without any problem (product-related).



PRODUCTS	DOUGH	OUTPUT	SPECIALS
Moulded goods Round dough pieces Flat-round products (Hamburger) Long-rolled dough pieces Moistened products Flour-dusted products Angle-cut products	Wheat dough Wheat mix dough Rye mix dough Grain dough Special dough	DY approx. 150–160% 35–85 g per pc. (<i>stamped products</i> 35–65 g per pc.) 3–5 rows max. 5,000 pcs. per hour Output on request	<ul style="list-style-type: none">– Interchangeable function modules– Large product versatility– Highly flexible– Low space requirements



MULTIROLL BASIC LINE
ALL DOUGH TYPES EXTRA FAST



Pre-proofing cabinet in box form (with integrated head machine) 5-row; with continuous basin racks for dough weights of approx. 30–90 g; with 83 commercial racks for an intermediate proofing period of max. 5 min. with an output of 1,000 pieces per row; cycle time (proofing time) adjustable according to output; exhaust fan for adjustment of proofing cabinet climate included as standard; climate modules (evaporator, heating and ventilation) included in the basic machine; adjustable spreading belt output to following module (long roller) included as standard; pneumatic height adjustment of spreading belt transfer (turning function) available as an option; stainless steel construction.

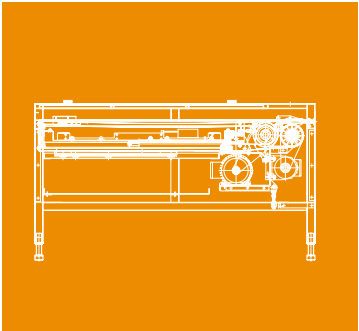
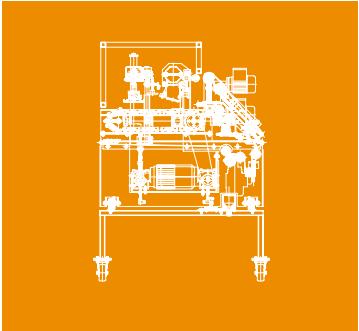
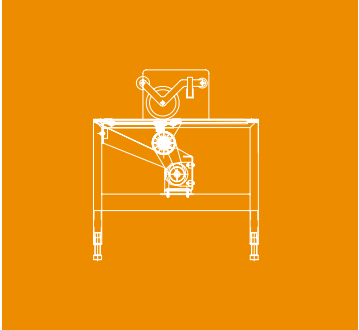
Long roller MRB 600 with driven upper belt as standard fitting (clockwise/anti-clockwise); upper and lower belt speeds controlled separately; separate manual height adjustment of intake and outlet side; upper belt easy to change without tool (patented), replaceable with 9 different pressure boards; pressure boards or driven belt are moved automatically (pneumatic) into position (programmable); manual fine adjustment possible from operator side at any time (compressed air connection required).

Intermediate belt ZB 630 as space filler or base module; wide belt with adjustable belt drive by frequency converter; mounted on module change trolley; suitable for various function modules (e.g. pressure roller, timing roller etc.); can be exchanged for existing interchange modules or alternate modules purchased at a later date.

Moistening and flour dusting (interchange module) mounted on mobile change trolley; can be exchanged for other interchange modules; moistening of dough pieces from the underside by surge pipe; dough pieces turned by pneumatic raising of split woven rod belt (for dusting what is then the moistened upper side; in a lowered position, the dough pieces can be transported without moistening and flour dusting (flour application possible); woven rod or plastic link design conveyor belts; exchangeable, push-on flour dusting container, adjustable dusting quantity; each fitted with different dusting shafts for fine, medium or coarse dusting product.

Timing roller I pneumatic raising/lowering; variable rotational direction; rotational speed control by frequency converter; additional manual height adjustment; can be fitted on interchange module "Intermediate belt" using clamps.

MULTIROLL BASIC LINE
ALL DOUGH TYPES EXTRA FAST

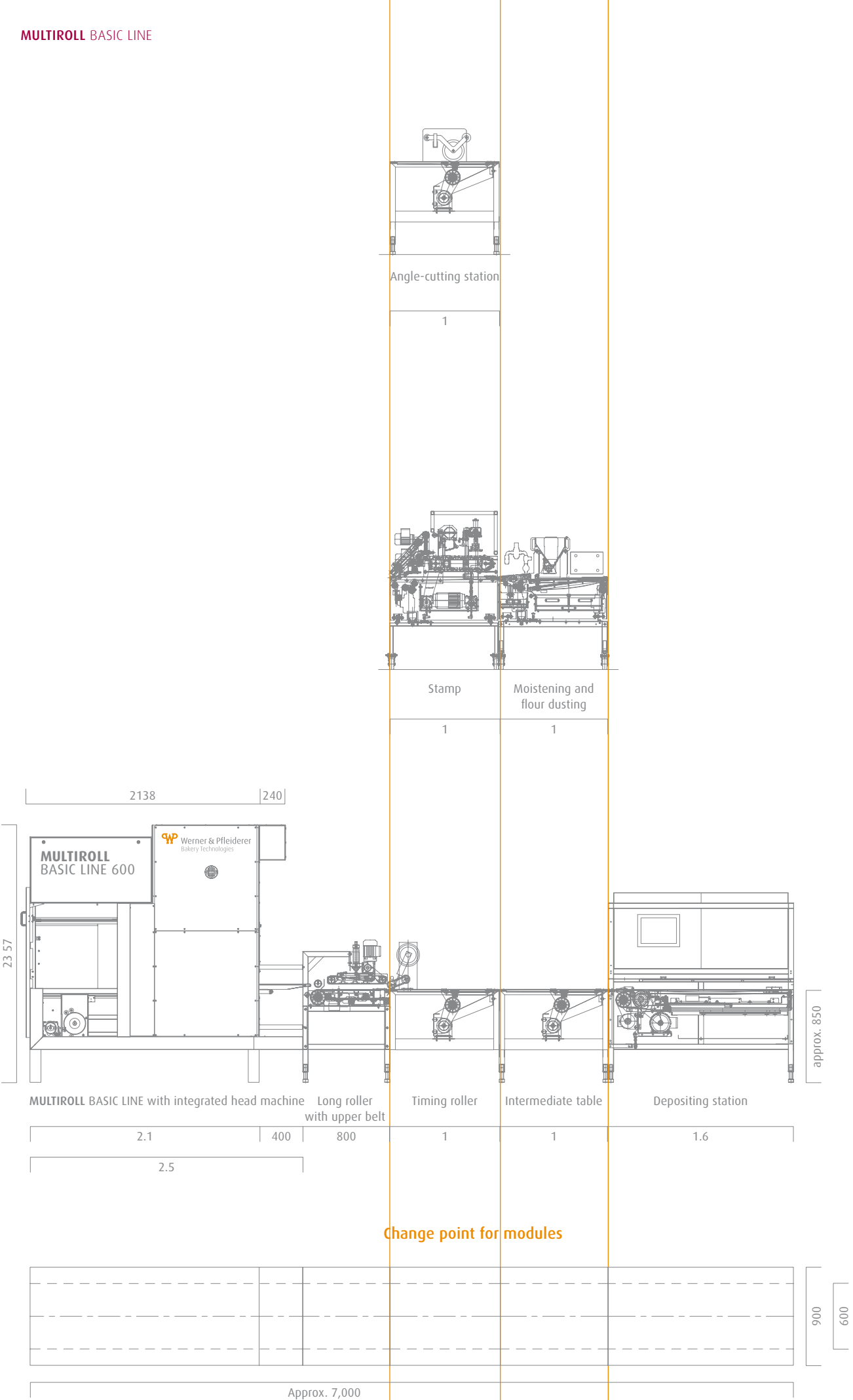


Angle cutting station with timing roller II (interchange module) mounted on mobile change trolley; can be exchanged for another interchange module; with 3 x 2 knives for angle cutting of long and round products; for 3-row production with three pairs of oscillating knives; manual adjustment of cutting depth; cutting station can be moved manually to left or right for centring cut; timing roller for alignment of dough pieces in correct row position, permanent installation; functions programmable according to product.

Stamp head (interchange module) mounted on mobile change trolley; can be exchanged for another interchange module with exchangeable stamp inserts and corresponding scraper attachments; with own stamp beaker unit, 110 mm or 115 mm division and pneumatic, adjustable flour duster; takeover of dough pieces from conveyor belt to beaker unit by adjustable twin riser belt; exact transfer of the dough pieces into the stamp beaker unit by exchangeable centring rollers; maximum dough weight for stamped products approx. 65 g at 110 mm stamp head spacing; maximum dough weight for stamped products approx. 75 g at 115 mm stamp head spacing.

Depositing unit ALN-K 630, stainless steel construction; wide belt with adjustable belt drive by frequency converter; pull-off drive with pull-off pulse by photocell; freely programmable depositing pattern; dough piece turning function by second pull-off speed (optional); depositing function possible without problem for nearly all standard commercial proofing trolleys of the widest range of designs; dough piece height min. 12 mm; driven, height-adjustable retention roller at input; push-in proofing trolley tray; control cabinet with electrical installation; operator side: left.

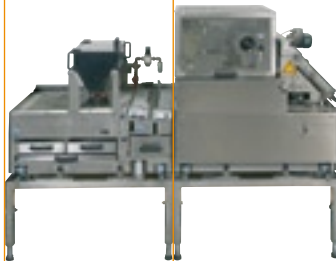
Control System Computer control system Siemens-S7 with 39 programs; screen display.



All details in mm
Seen from the non-operator side. Operator side exclusively on left.



Intermediate table

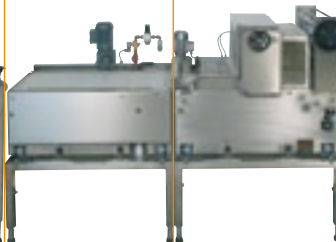


Moistening and
flour dusting

Stamp



Depositing station



Intermediate table

Moistening
Flour dusting



Long roller
with upper belt

MULTIROLL BASIC LINE with integrated head machine



Angle-cutting station for 2 angle cuts each!



Option: Product with 3 angle cuts

OTHER ACCESSORIES

- Pressure board I, 4x division (125 mm) for cut rolls, (product length approx. 10.5 cm) weight 40–65 g, D =125, rigid; included in price
- Pressure board II, 4x division (125 mm) for cut rolls, (product length approx. 10.5 cm) weight 40–65 g, D =125, adjustable and end position control
- Pressure board III, 4x division for cut rolls (product length approx. 11.5 cm) weight 40–65 g, D = 135 and end position control
- Pressure board IV, 3, 4 and 5-row (depending on product) for stick products, weight 40–65 g, consistently smooth
- Pressure board V, 3-row for stick products and baguette rolls (product length max. 16 cm) weight approx. 75 g and end-position control
- Pressure board VI, 4-row for cylindrical products, hot-dogs, etc. (product length max. 12 cm) weight 45–60 g and inner wedge
- Pressure board VII, 3-row for cylindrical products, hot-dogs, etc. (product length max. 17 cm) weight 75 g and inner wedge
- Pressure board VIII, 4-row for cut rolls (product length max. 11.5 cm) weight 40–75 g
- Pressure board IX, 3-row for stick products and baguette rolls (product length max. 17 cm) weight 60–90 g
- Pressure board X, 2-row for stick products and crusty rolls (product length max. 20 cm) weight approx. 95 g
- Pressure board XI, 4-row for cut rolls and stick products T =145 (product length max. 13 cm) weight 40–80 g, offset depositing not possible here
- Pressure board “Bolillos” 3 or 4-row**
- Compressor—installed in the lower frame of the long roller

SPECIFICATION

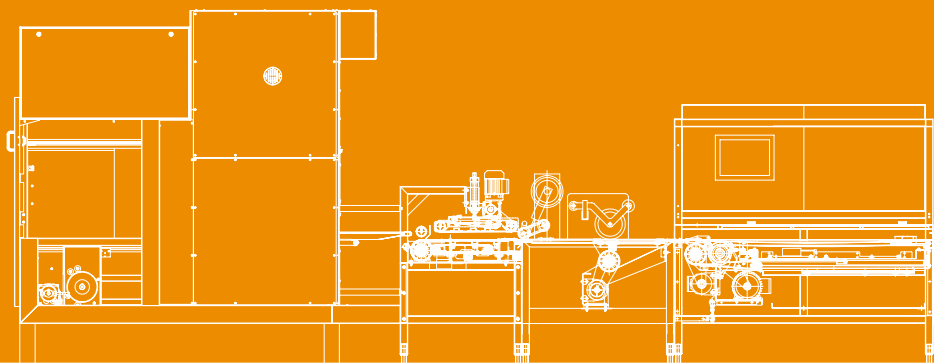
- Multimatic Type C – 5-row**
in pre-proofing cabinet, integrated
- Dough funnel, alu-teflonized, Holding volume approx. 35 kg dough
- Stainless steel paneling
- Drive motor 1.5 kW
- Portioning chamber in low-wear materials
- Drive parts (not dough-handling parts) dust and spray-water protected
- Hydraulic system for gentle dough handling and exact portioning
- Increment drive with synchronized switch
- Spreading belt 900 mm
- Portioning piston 50 mm Ø for dough weights 35–85 g
- 1 chamber drum 58–64 g

OUR PRODUCT

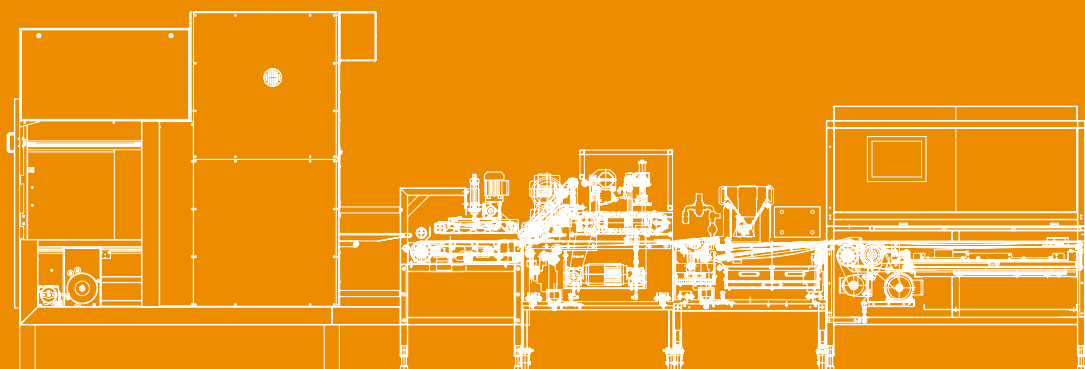
YOUR ADVANTAGE

Hydraulic pressure adjustable from outside	• Typical product structures are retained • Dough-protecting
Computer control with digitalized control panel	• User-friendly • Exact settings • Reproducible production process
Two cleaning positions, automatic selection	• Simplified cleaning/Time-saving
Belt tension adjustable in stages	• Optimum moulding results even with differing product weights
Adjustable transfer height from mould belt to spreading belts	• Production safety even with large product ranges
Floor clearance adjustable	• Problem-free alignment with following units possible
Exchangeable pressure boards	• Large product versatility, flexible usage range
Integrated head machine	• Small standing area, no climate change
Programmable upper belt speed	• Adapted process for each dough recipe and dough process
Stainless steel design	• Long service life, hygienic, high resale value
Various interchange modules	• Large product range, highly flexible

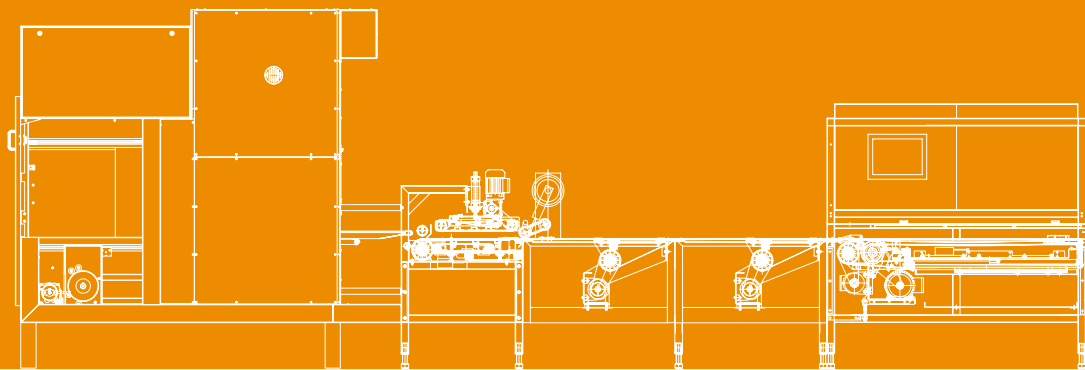
MULTIROLL BASIC LINE with Function Modules



MULTIROLL BASIC LINE – Module Angle Cutting Station **1**



MULTIROLL BASIC LINE – Module Stamp and Moistening/Flour Duster **2**



MULTIROLL BASIC LINE – Module Timing Roller and Intermediate Table **3**

OPTIONS

	<ul style="list-style-type: none">_ Upper belt long roller with driven, frequency-controlled upper belt included with system_ End position change with the depositing unit frequency controlled<ul style="list-style-type: none">_ Intermediate belt I_ Mobile change trolley_ Angle cutting station_ Moistening /Flour dusting<ul style="list-style-type: none">_ Stamping head_ Timing roller_ Dusting container
3-row = max. 3,000 pcs. per hour with 5 minutes pre-proofing time	
MULTIROLL BASIC LINE Module Angle Cutting Station	
4-row = max. 4,000 pcs. per hour with 5 minutes pre-proofing time	
MULTIROLL BASIC LINE Module Stamp Module Moistening /Flour Duster	
5-row = max. 5,000 pcs. per hour with 5 minutes pre-proofing time	
MULTIROLL BASIC LINE Module Timing Roller Module Intermediate Table	

CHECK

Pos I	Consulting	Planning . Construction . Outfitting . References
Pos II	Outfitting	Materials . Subassemblies . Electronics . Mechanical system
Pos III	Modularity	Expandable . Space requirement
Pos IV	Output	Hourly output . Weights
Pos V	Quality	DY . Dough quality
Pos VI	Costs	Investment . Running costs
Pos VII	WorkFlow	Interfaces . System WorkFlow
Pos VIII	System Responsibility	Complete system integration . Installation of individual processes .
Pos IX	Service	Service presence . SelfService . Remote servicing (option)
Pos X	Group KnowHow	Process thinking . Interface KnowHow . Solutions from one source

PROCESS

- _ Enquiry
- _ Production analysis
- _ Concept
- _ Planning
- _ Production
- _ Acceptance
- _ Delivery
- _ Assembly
- _ Integration
- _ Commissioning
- _ Training
- _ Service



TECHNICAL DATA

MULTIROLL BASIC LINE

OUTPUT

DY approx. 160 %
approx. 35–85 g per pc.

3-row max. 3,000 pcs. per hour
4-row max. 4,000 pcs. per hour
5-row max. 5,000 pcs. per hour

– depending on weight –

DIMENSIONS

Height approx. 2,360 mm
Width approx. 1,180 mm
Length depending on design

PRODUCTS

- Moulded goods
- Round dough pieces
- Flat round products (hamburgers)
- Long-rolled products
- Moistened products
- Flour-dusted products
- Angled-cut products

DOUGH

- Wheat dough
- Wheat mix dough
- Rye mix dough
- Grain dough
- Special dough

SPECIALS

- Interchangeable function modules
- Large product versatility
- Highly flexible
- Low space requirements

INTERFACES

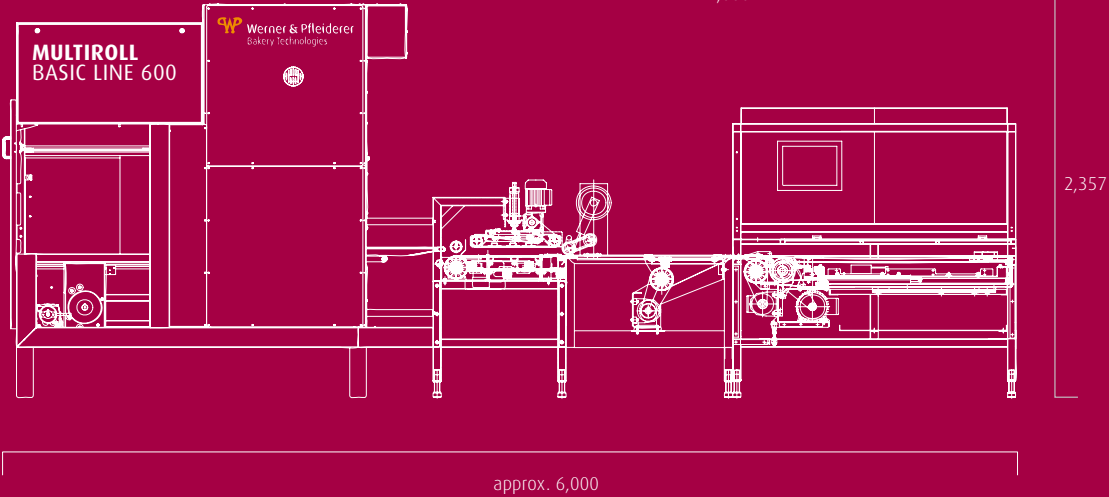
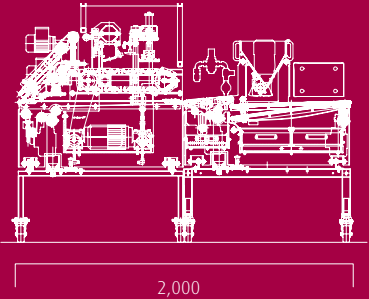
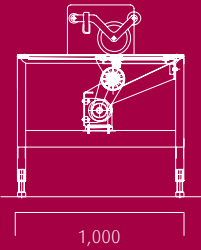
- Long roller
- Stamp
- Angle and long cutter
- Moistening
- Flour duster
- Timing roller
- Depositing unit
- Reworking table

FUNCTION MODULE

- Stamp
- Moistening / Flour dusting
- Angle cutting station

Other outputs available on request!

MULTIROLL BASIC LINE



All details in mm

PRESENTATION SELLS



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The WP BAKERYGROUP has branch operations in France, Italy, Belgium, Russia and the USA.

In addition, representatives with service stations can be found in all regions of the world.

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