

think process!



MULTIROLL

The modular baking system for small bakery items for individual product variety and a wide capacity range

3 SMALL BAKERY ITEMS CONDITIONING

The modular MULTIROLL system offers almost unlimited product variety with a large number of modules and exchangeable modules for forming and finishing the dough pieces.

MODULE: MULTIROLL LONG ROLLER

Combined long roller with selectable top belt long roller or pressure board long roller with exchangeable pressure boards



Flattened products



Long-rolled products



Braided products

Weight range: 30 g to 150 g
with pre-long roller on request 250 g and more

Product length: up to 300 mm

MODULE: STAMPING UNIT

Stamped rolls in best craftsmanship quality and unlimited variety. Revolver stamping head for stamping tools with max. 4 rows of tools. The variety of stamping patterns can be individually extended using exchange rails.



Round and stamped small bakery items

Weight range: 30 g to 75 g



Long-rolled and stamped small bakery items

Weight range: 30 g to 75 g | other product-specific weights on request



Round and smooth small bakery items

Via pre-proofing cabinet or direct depositing

Weight range: 30 g to 150 g

MODULE: MOISTENING AND SEEDING

With fountain or spraying system for:



Seeded products



4 DEPOSITING

Many options for depositing are available from our modular system:

- Manual pick-up via drawer
- Automated transporting system

2 PRE-PROOFING

The suitable pre-proofing cabinet is selected individually from the MULTIROLL system according to:

- Pre-proofing time
- Performance
- Working width

1 DIVIDING AND MOULDING

The proven WP dough dividers and round moulders are available in various performance classes, weight ranges and numbers of rows:

MULTIMATIC-SERIES

Depending on machine type and configuration

Weight range: 24 g to 600 g

Performance: 400 to 1,600 pcs./hour per row

TEWIMAT SERIES

Depending on machine type and configuration

Weight range: 28 g to 600 g

Performance: 1,600 to 3,000 pcs./hour per row



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STAMPED SMALL BAKERY ITEMS

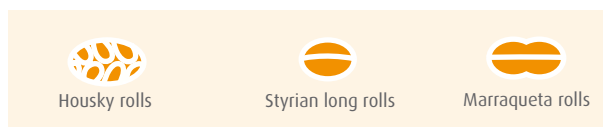


Module	Stamping module
Weight range	30 g to 75 g other product-specific weights on request
Features	The MULTIROLL modular design offers a large number of stamping modules. Whether interchangeable module or permanently installed in the system, with revolver stamping head for rapid product change or as an exchange rail module: based on your individually desired product range we will recommend the suitable module. A large variety of standard stamping patterns is available and individual special stamping patterns can also be implemented.

Round-moulded and stamped small bakery items



Round-moulded, long-rolled and stamped small bakery items



FLATTENED PRODUCTS

LONG-ROLLED PRODUCTS

BRAIDED PRODUCTS



Module	Multiroll long roller
Weight range	30 g to 150 g
Features	Combined long roller with selectable top belt long roller or pressure board long roller with exchangeable pressure boards

SEEDED PRODUCTS



Module	Moistening and seeding
Features	With fountain or spraying system

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