think process!

ROLLPROFI

TECHNICAL SPECIFICATION

Hourly capacity variable – depending on the number of rows and forming of the products	pieces / hour	3,750
Dimensions L x W x H (Cladding parts may protrude beyond the basic dimensions by 100 mm)	mm	3,000 x 1,250 x 2,550
with discharge belt at the side	mm	3,000 x 1,400 x 2,550
Minimum ceiling height	mm	2,600
Pre-proofing time	min.	12 6 min. before the long rolling station and 6 min. between long roller and cutting station
Weight range depending on the number of rows and forming of the product	g	30 - 85
Pull-off length	mm	400 x 600 580 x 780 580 x 980
Pull-off length	mm	1,000
CONNECTED LOADS		
Electrical – without air conditioning	kW	4.5
Electrical – with air conditioning	kW	7.5
Cold water connection		1/2
Water drain	NW	40
Compressed air	"	1/2 6-8 bar, min. 2 normal m³/ h - condensate-free

We reserve the right to make changes to reflect technical advancements.

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

 \odot 2017 by Werner & Pfleiderer Lebensmitteltechnik GmbH, as at 03/2017 printed in Germany \circledast = registered Trademark All information is non-binding. We reserve the right to make changes to reflect technical advancements.



ROLLPROFI Compact slit roll baking system with integrated drum moulder

WP BAKERYGROUP

ROLLPROFI

Hygiene concept

P

WP GREENENERGY

Energy-efficient system operation

0

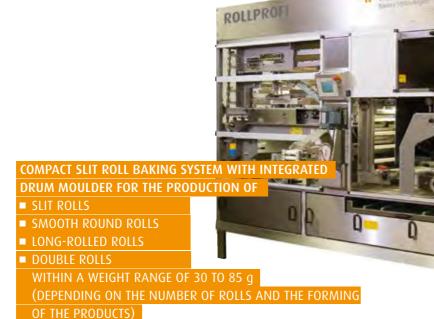
WP SMARTCONTROL

Easy operation



WP BAKINGQUALITY

Product-specific conditioning gentle on the dough



BENEFITS

- Rolls in perfect craftsmanship quality Integrated drum moulder
- with proven dividing principle in the Multimatik
- Compact design space-saving
- Product diversity thanks to
- adjustable cutting station
- interchangeable pressure boards Variable capacity for op-
- timum proofing und resting times

- Use of commercially availa ble proofing boards thanks to the variable depositing unit
- Touch screen control
- Optimum hygiene concept
- Stainless steel design
- Intense degermination
- Ribbons removable for cleaning

Werner & Pfles

Integrated drum moulder with rotary valve

- Manual pressure adjustment
- Adjustable moulding belt
- Interchangeable moulding drum (1 chamber drum of your choice)
- I Pressure board downstream of the roller (of your choice)

■ 4-row system with 600 mm working width

- Pre-proofing time 12 min. 6 min. before the long rolling station + 6 min. between long roller and cutting station
- Ribbon drying
- Maintenance-free ribbon chain with automatic tensioning
- Variable depositing unit for proofing boards in 3 Euro sizes, 400 x 600 / 580 x 780 / 580 x 980
- Proofing board fixture as a drawer
- Intensive degermination station
- Operator side left
- Siemens S7 touch screen control





SPECIFICATION

Werner & Pfleiderer Bakery Technologies

OPTIONS

- Air conditioning
- Discharge belt at the side
- Exhaust air ventilator for correction of the proofing cabinet climate with continuous operation
- Pressing station instead of cutting station
- Shelf for 2 pressure boards
- Depositing unit with end position change
- Proofing board fixture as plank push-in shelf
- Double-intensity degermination
- Increased system height by 50 or 100 mm
- Laterally movable system variant
- Collision protection on operator side
- Further chamber drums for variable
- weight ranges
- 5-row divider
- Final proofing cabinet
- Various pressure boards for the production of
 - Slit rolls
 - Bread sticks and baguette rolls
 - Cylindrical products
 - Smooth round rolls
 - Hot dog, etc.



