

*think process!*



Werner & Pfleiderer  
Bakery Technologies



# SELECTA MODULAR

Formed and slit rolls and more

**WP** BAKERYGROUP

think process!

# SELECTA MODULAR



## WP CleanTec

- Hygiene concept



## WP GreenEnergy

- Energy-efficient line operation



## WP SmartControl

- Easy operation



## WP BakingQuality

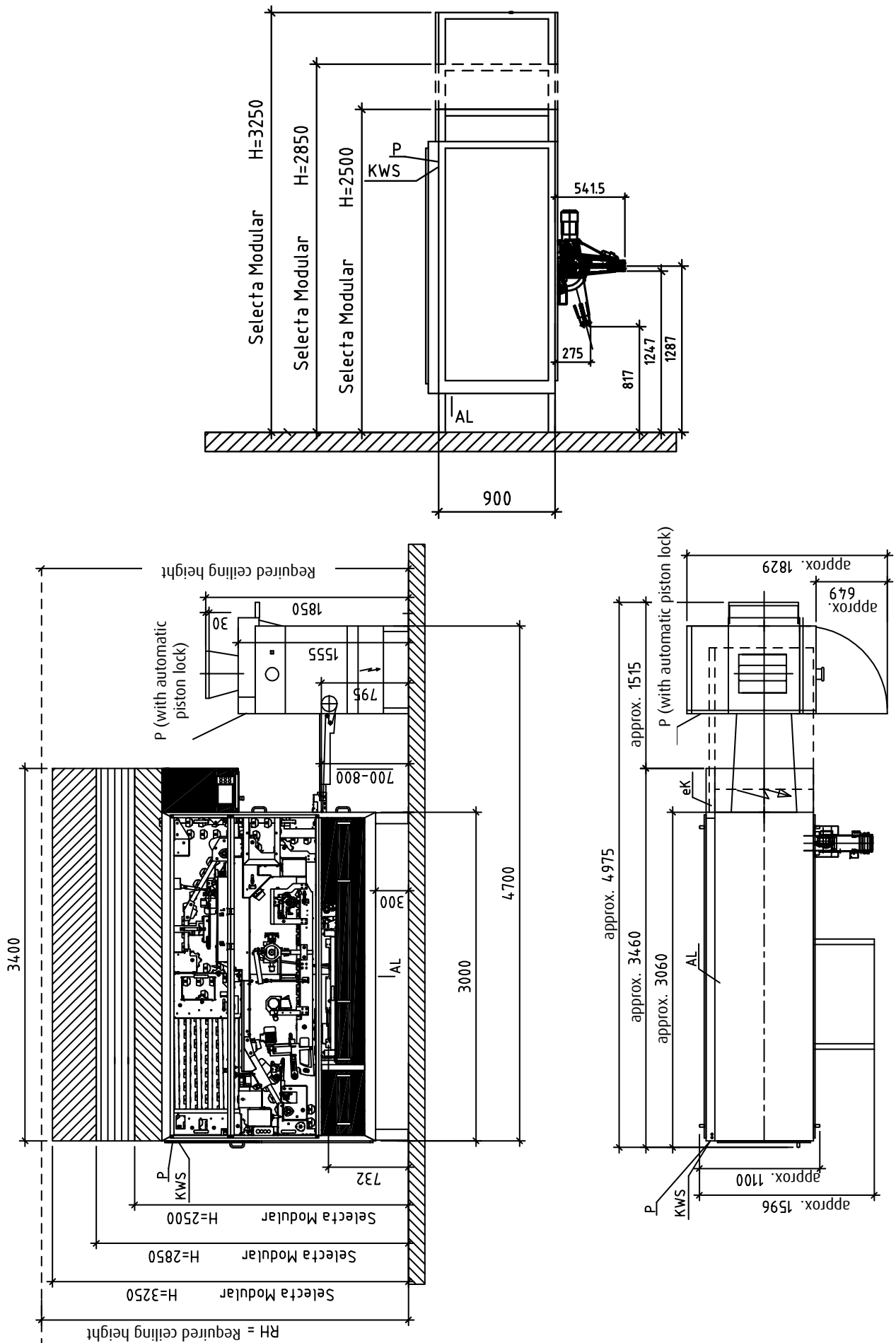
- Product-specific conditioning gentle on the dough



**ADVANTAGES // FLEXIBLE MODULAR SYSTEM DESIGN  
FOR HIGHEST DEMANDS // VARIABLE IN PRODUCT AND  
PERFORMANCE**

### BENEFITS

- Flexible, modular system design
- Configuration to suit product-specific requirements
- WP hygiene concept
- Expandable with ROBOMATIC tray loading robot
- Attachment of numerous downstream production units possible





## SELECTA MODULAR

SELECTA MODULAR		Form, Roll or Kombi		Form, Roll or Kombi		Form, Roll or Kombi		Roll		Form		Form, Roll or Kombi	
		Variant 1		Variant 2		Variant 3		Variant 4		Variant 5		Variant 6	
Effective width	mm	600		600		600		600		600		800	
Max. hourly output *													
Formed rolls, e.g. Kaiser rolls	pcs/hr	5-row	4,500	5-row	6,000	5-row	7,500	-	-	5-row	9,000	6-row	9,000
Long-rolled rolls	pcs/hr												
e.g. slit rolls	pcs/hr	4-row	3,600	4-row	4,800	4-row	6,000	4-row	7,200	-	-	6-row	9,000
e.g. baguette rolls		3-row	3,240	3-row	4,320	3-row	5,400	3-row	6,480	-	-	4-row	7,200
Pre-proofing time													
Formed goods	min.	12		12		12		-		12		12	
Slit rolls	min.	12		12		12		12		-		12	
Baguette rolls	min.	10		10		10		10		-		10	
Weight range **													
Formed rolls,	g	5-row	40 to 65	5-row	40 to 65	5-row	40 to 65	-	-	5-row	40 to 65	6-row	40 to 65
long-rolled rolls													
e.g. slit rolls	g	4-row	40 to 65	4-row	40 to 65	4-row	40 to 65	4-row	40 to 65	-	-	6-row	40 to 65
e.g. baguette rolls	g	3-row	35 to 90	3-row	35 to 90	3-row	35 to 90	3-row	35 to 90	-	-	4-row	35 to 90
via bypass (green mode)	g	90 (150 with MUS-G)											
Proofing board dimensions	mm	2 x 400 x 600 580 x 780 580 x 980										4 x 400 x 600 2 x 580 x 780	
Connected load ratings													
Electrical connection (without dough divider)		13 to 15 kW, 3 x 400 V, 50 Hz										on request	
Water (only with heating and moistening option)													
Cold water connection		1/4" ID 40											
Drain													
Compressed air		1/2"											
Dimensions	mm	3,400 x 1,100 x 2,500		3,400 x 1,100 x 2,500		3,400 x 1,100 x 2,500		3,400 x 1,100 x 3,250		3,400 x 1,100 x 3,250		3,000 x 1,300 x 3,250	
Length x Width x Height													

\* Hourly output is product-related variable

\*\* Extended weight ranges on request

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