

think process!



Werner & Pfleiderer
Bakery Technologies



MULTIMATIC S

The extra robust dough divider and round moulder.
Accurate in weight terms and gentle on the dough.

WP BAKERYGROUP

MULTIMATIC S SHORTFACTS



Technical details		Multimatic MUS	Multimatic MUS-G	Multimatic MUS-GR
Dimensions (L x W x H) without spreading belt (upper edge of hopper)	mm	1,360 x 1,250 x 1,860		
Dough input height	mm	1,850		
Connected load rating	kVA	2.3		

Sections				
Measuring pistons – dia. 50 mm (standard)		35 g to 85 g (up to 95 g on request)	-	-
Measuring pistons – dia. 40 mm		25 to 65 g	-	-
Measuring pistons – dia. 44 mm		30 to 75 g	-	-
Measuring pistons – dia. 55 mm		-	55 to 150 g	-
Double pistons – dia. 36/55 mm		-	25 to 52 g/ 55 to 150 g	-
Double measuring pistons – dia. 40/55 mm		-	25 to 65 g/ 55 to 150 g	-
Rectangular pistons 51 x 50 mm		-	-	80 to 150 g
Rectangular pistons 51 x 65 mm		-	-	150 to 200 g
Double rectangular pistons 51 x 50 x 44 mm		-	-	35 to 80 g
Max. performance range per row, weight-dependent	pieces/hour	628 to 2,000	628 to 2,000	1,700 (150 to 200 g)

BENEFITS

- Gentle on the dough and accurate in weight terms
- Extended weight range
- Dough pieces in best craftsmanship quality

SPECIFICATION

- 4-, 5- or 6-row
- Spreading belt, length 900 mm
- Measuring pistons, dia. 50 mm (with MUS)
- Moulding drum, grooved
- 1 chamber drum of your choice

OPTIONS

- Measuring pistons/double measuring pistons for different weight ranges
- Various spreading belt lengths
- Variety of chamber drums
- Automatic piston lock
- Automatic weight adjustment
- Flour duster, swivel-mounted
- Electrical adjustment downstream production unit

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