

## Roll Machine MULTIROLL MEGA LINE

MULTIROLL MEGA LINE  
Roll Machine

1/2  
28.08.2012

**Modular roll plant with external head machine MULTIMATIC®S or TEWIMAT for a maximum of flexibility and variety.**

Dough yield	approx. 150 – 160%
g/pc.	approx. 35 – 150
No. of rows	3 – 6 (depending on the design of the head machine)
Pcs. per hour	max. 2,500 per row (depending on shape of products)

### Properties

Exchangeable function module, high product versatility, high flexibility

### Advantages

#### MULTIMATIC® head machine

- With its known advantages

#### Seeding unit extendable and washable

Output of stamping station up to 12.000 pcs/h

Width of plant 600 or 800 mm available

#### Exchangeable pressure boards, also driven upper belt (patented)

- Great product versatility, flexible area of use

#### Drive module with mobile intermediate belt (patented)

- Precondition for exchanging the various change modules

#### Various change modules

- Great product range, high flexibility

#### Extension of product versatility

- No change in construction size

#### Programmable upper belt speed

- Adapted handling method for each dough recipe and process

#### Stainless steel design

- Long service life, hygiene, high resale value



Illustration shows possible system configuration



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### Products

Formed products  
Round dough pieces  
Flat-rolled dough pieces (Hamburger)  
Curled products  
Long-rolled dough pieces  
Moistened products  
Dusted products  
Angle-cut products

### Dough

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

### Technical Details

DY approx. 150 – 160%  
approx. 35 – 85 or approx. 35 – 150 g/h  
3 – 6 row-operation; max. 2,500 pcs. per hour per row  
(depending on shape of products)  
Operating width 570 mm or 770 mm

### Dimensions:

Depending on the individual design of the system

### Design of the system

#### MULTIMATIC® S (SG) – 4 – 6 row (also TEWIMAT® possible)

- Dough funnel, plastic, holding volume approx. 35 kg
- Stainless steel paneling
- 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
- Spreading belt 900 mm
- 1 chamber drum

### Intermediate proofing cabinet in 3 standard sizes

- Bypass function (optional)
- Different rack sizes and forms
- Air conditioning and exhaust fan (optional)
- Spreading belt output

### Stamping station

- In massive design
- Revolver stamping station for changeable stamping tools

### Long roller Multi

- As pressure board long roller and/or with driven upper belt
- More than 10 different pressure board variations
- Driven upper belt long roller with different row separation and side guidance (patented)
- Roller mill with folding flaps and drag nets

### Timing roller

- With an adjustable lower belt for aligning the dough pieces in a perfect row position

### Change module (optional)

- Intermediate belt ZB 630
- Moistening and dusting
- Angle cutting station with timing roller II
- Long cutting station
- Pressure station with perforation-rollers
- Stamping head
- All modules on mobile change trolleys

### Depositing unit

- Different depositing units depending on request
- Freely programmable depositing layout
- Turning function for dough pieces by second pull-off speed (optional)
- Depositing function possible for nearly all standard commercial proofing trolleys
- Operator side left

