

*think process!*



Werner & Pfleiderer  
Bakery Technologies

## **TEWIMAT**

Accurate dividing. Most gentle dough handling. For perfect round-moulding.





## WP BAKERYGROUP

Artisanal bakeries just as well as industrial large-scale bakeries worldwide rely on WP BAKERYGROUP as the leading provider of machines and systems that cover the entire process chain.

The corporation covers all areas of bakery technology with utmost professional competence. Many of the WP group companies have been market leaders in their respective field for decades, if not for centuries. They develop innovative technical solutions with their know-how with only one goal: help bakeries achieve the best quality baking results in terms of economics and energy-efficiency.

### WP Werner & Pfleiderer Bakery Technologies

WP Bakery Technologies has set the standards in terms of baking technology for more than 135 years. Countless patents and the high reputation enjoyed by the pioneering technology worldwide provide ample proof for it.

This know-how is utilized to develop impressive technical solutions such as the **TEWIMAT** – the dough divider and moulding machine for utmost dividing precision, careful handling of the dough and a perfect round-moulding result.







# TEWIMAT

## Industrial quantity in best craftsmanship quality

The dough divider and moulding machine is the heart of every processing line. The **TEWIMAT** provides the perfect conditions for an efficient production of round dough pieces with consistently high quality.

- Extremely accurate dividing thanks to the de-gassing system
- Perfect round-moulding result
- High performance range of up to 3,000 cycles/row
- Particularly robust construction designed for 24-hour operation
- Flexible performance and weight range
  - 3 to 10 rows
  - dividing range from 28 g to 450 g
- Unlimited product variety by processing
  - particularly soft, sticky dough with long bulk fermentation (yield up to 170) \*
  - dough with long and short bulk fermentation
  - dough with high dough yield
  - dough with a low dough yield such as flat bread and pretzel dough
  - dough for Berliners
  - fruit and Graham dough
- Suitable to be variably used in semi and fully automatic production lines

\* dependent on the quality of the flour used





# INDUSTRIAL PRODUCTS LIKE HAND- MADE



## Perfect round-moulding

The drum moulding system of the **TEWIMAT** is particularly gentle on the dough. Delicate dough structures are particularly well maintained thanks to the extended moulding time.

### THE ADVANTAGES:

- Easy to exchange chamber drums precisely matching different dividing ranges
- Best round-moulding results in each weight range

## Unlimited variety of products

- The double measuring piston technology developed by WP allows maximum flexibility within the weight ranges.
- Extended dividing range from 28 g to 450 g, (dependent on machine configuration)
- Each row can be locked independent of the other



## Gentle dividing

The dough dividing and moulding processes already have a decisive effect on the quality of the end product. This is why the **TEWIMAT** works with the proven suction divider principle – as gentle as handmade.

### THE ADVANTAGES:

- Sensitive dough structures are maintained because no feed rollers and dividing knives are used.
- Pressure of the conveying pistons can be variably adjusted for the most gentle dough handling.
- Oil-free operation



**WP BakingQuality**



# THE CONTROL SYSTEM

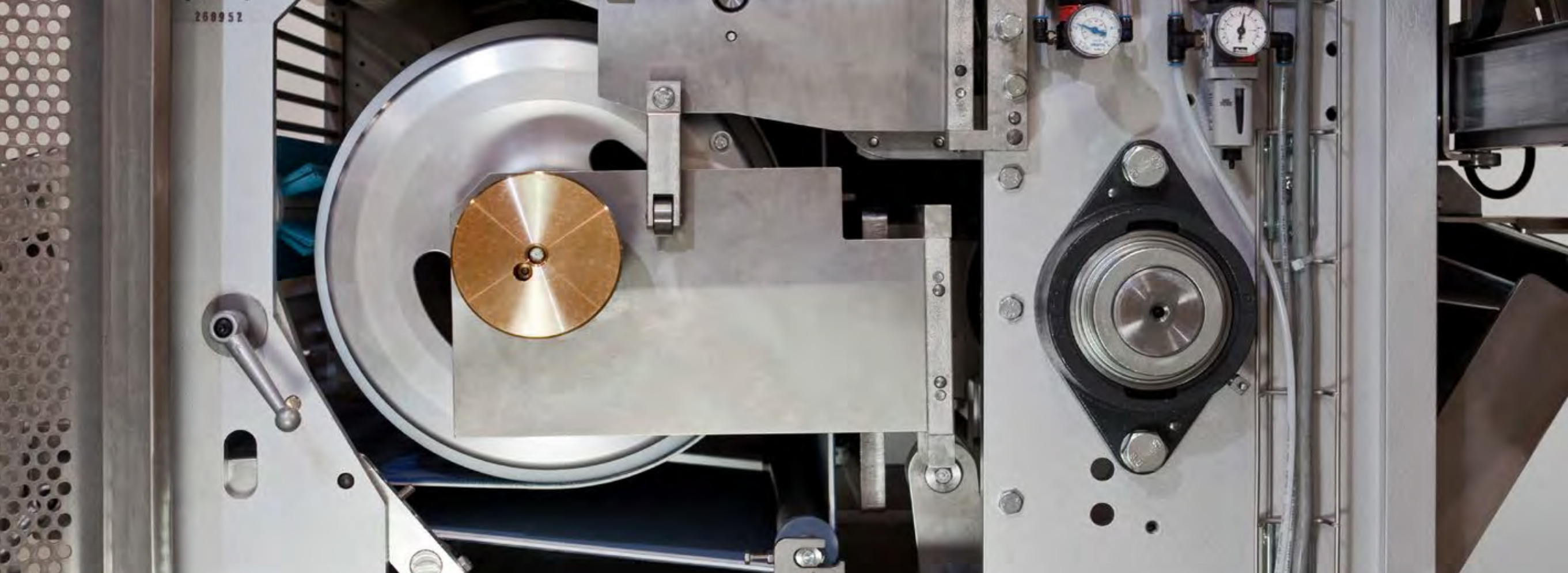
- Siemens S7 control
- Worldwide availability
- Simple structure
- Easy to operate
- Password protected
- Data backup to external storage possible



WP SmartControl







## HYGIENE

### A clean affair!

The **TEWIMAT** can be perfectly cleaned in no time. In practice, cleaning is quick and thorough since the machine was designed in accordance with WP's special hygiene concept from the very outset.

### FOR YOU, THIS MEANS:

- All dough-handling parts can be removed largely without tools
- Dough-handling parts are consistently separated from the drive mechanism
- Oil-free dividing process
- Divided and removable cleaning brush
- Removable belt driving roller
- Simple handling



WP CleanTec



# INDIVIDUAL, AS YOU NEED IT!

The **TEWIMAT** is available as **TWL** and **TWS** version. Both machines work according to the same beneficial principles and differ in dimensions, hourly output and number of rows. Additional features can be used to adapt the machines to your every needs. For example, to perfectly process very soft, long maturing dough or larger weights.

## TEWIMAT TWL

- 2 to 6-row
- Yield 148 to 160
- Weight range 28 g to 250 g

## TEWIMAT TWS

- 3 to 10-row
- Yield 148 to 160
- Weight range 28 g to 300 g

## TEWIMAT SOFT

- 3 to 10-row
- Yield up to 170 \*\*
- Weight range up to 300 g \*

## TEWIMAT SOFT + BIG BALL

- 3 to 6-row
- Yield up to 170 \*\*
- Weight range up to 450 g \*

## TEWIMAT SOFT + BIG BALL WITH TW PLUS

- 3 to 6-row
- Yield up to 170 \*\*
- Weight range up to 450 g \*
- TW PLUS remoulding station with optional flouring or oiling

## TEWIMAT BIG BALL

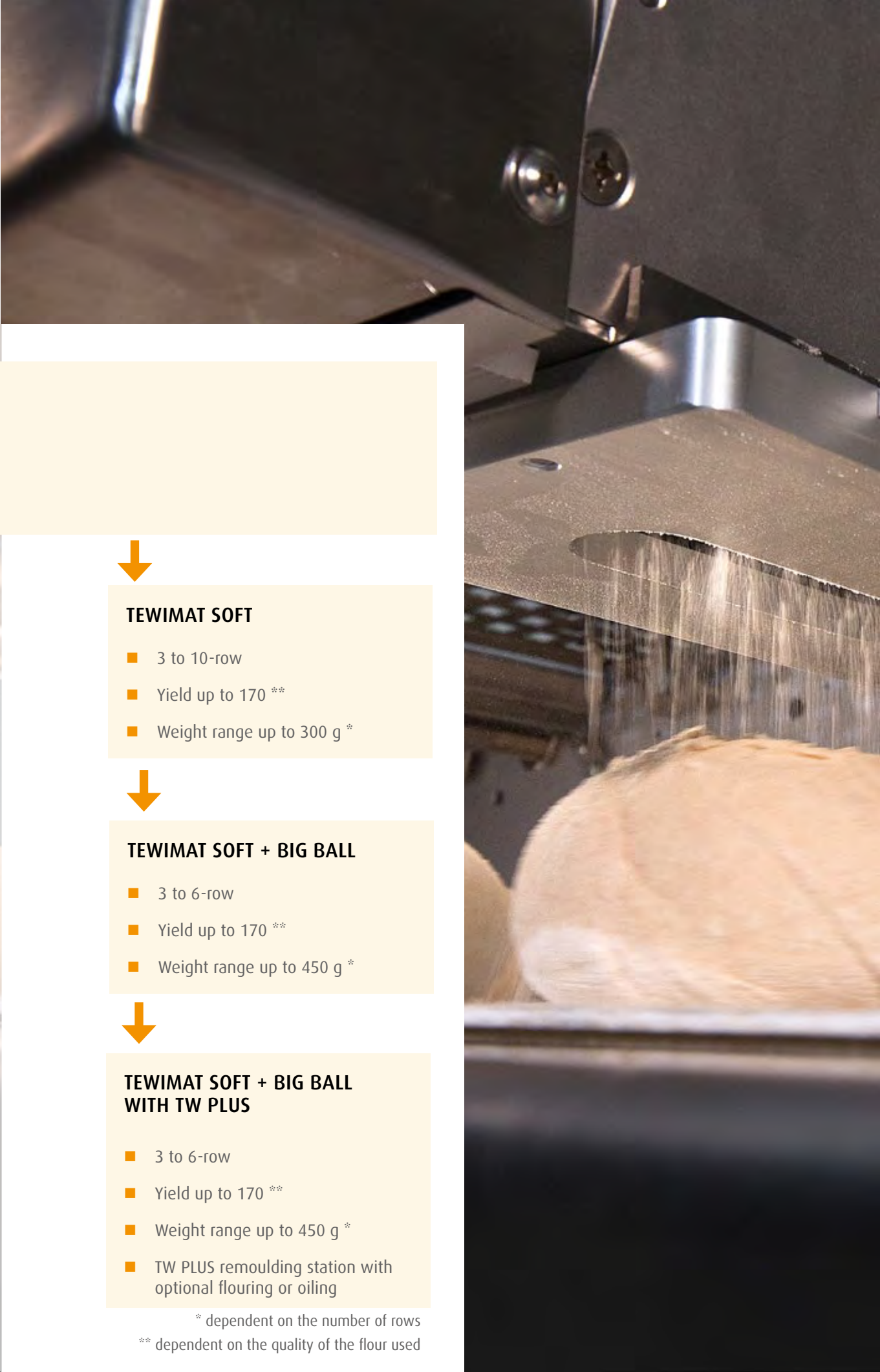
- 3 to 6-row
- Yield 148 to 160
- Weight range 28 g to 450 g \*

## TEWIMAT BIG BALL with TW PLUS

- 3 to 6-row
- Yield 148 to 160
- Weight range 28 g to 450 g \*
- TW PLUS remoulding station with optional flouring or oiling

\* dependent on the number of rows

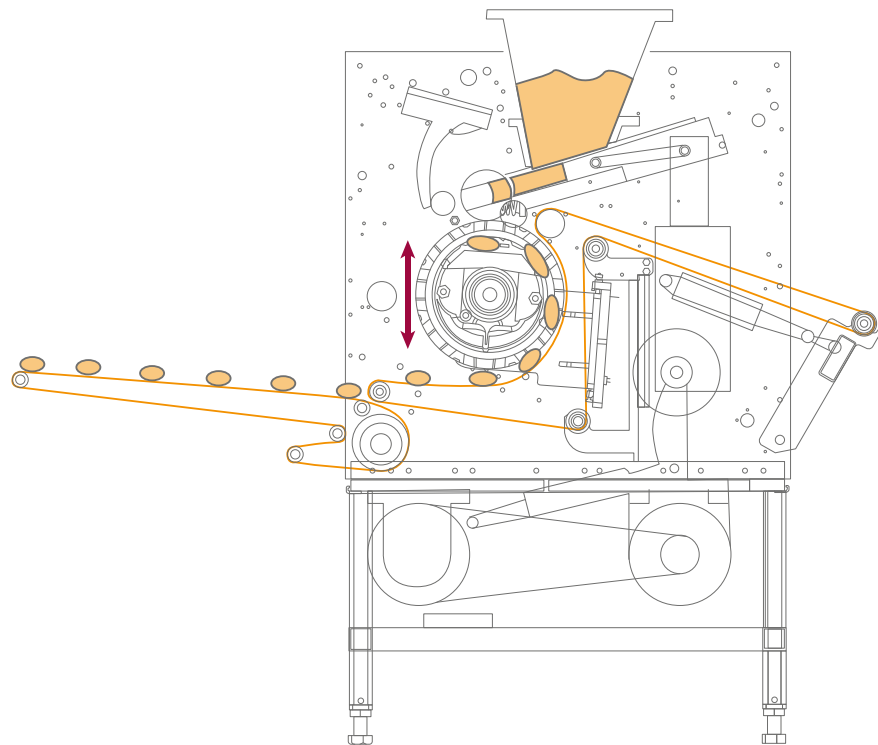
\*\* dependent on the quality of the flour used





# TEWIMAT SOFT

- The **TEWIMAT SOFT** is unique when it comes to soft, long maturing dough. The patented mechanical design of its height adjustable moulding drive allows the dough pieces to be taken directly off the measuring piston.
- Waiver of the conventional discharge shaft.







## TEWIMAT BIG BALL WITH TW PLUS

### Specialist for large weights

- The **TEWIMAT BIG BALL with TW PLUS** processes dough pieces from 28 g to 450 g. The dough is handled particularly gentle thanks to the external second moulding station installed downstream.
- The double moulding path maintains the dough structure even in well-risen dough.
- Optional flouring and oiling between the two moulding procedures increase the flexibility considerably.

### YOUR ADVANTAGES:

- Remoulding gives the dough piece more time to rest.
- Slow moulding movements reduced in pressure maintain the dough structures.
- The result: industrially produced dough pieces in best craftsmanship quality.

### OPTIONAL:

- TW PLUS functional flouring or oiling module



**WP BakingQuality**





*think process!*



## TEWIMAT RACK FOR MOULDING DRUMS

### In perfect order

Measuring pistons and chamber drums have their place in the new stainless steel transport trolley. Here they are stored in perfect order and hygiene until their next use.

#### Choose between 2 variants:

- Transport and storage trolley to accommodate 3 or 6 chamber drums
- Stainless steel construction
- Suitable for high pressure cleaning
- With sloping, perforated bottom
- Mobile
- 2/4 dustproof hinged doors, locked by means of magnet holder
- Equipped with a drawer for 40 measuring pistons

### SOMETHING YOU CAN RELY ON!

One glance at the WP quality seals tells you the areas in which the WP machines excel.

#### WP BakingQuality

Sophisticated bakers expect machines and systems with which they are able to produce premium-quality baked goods. We call this technology WP BakingQuality.



#### WP SmartControl

Usability, production reliability and high degree of availability – this is what WP SmartControl stands for. In practical terms, this means: WP machines and equipment are easy to use, feature identical menu-assisted operation with uniform icons, colors, and procedures and provide powerful, secure remote diagnosis and maintenance, upon request.



#### WP GreenEnergy

Lowest possible energy consumption – maximum efficiency: we develop innovative technical solutions that conserve valuable energy resources, that are less environmentally harmful and that reduce energy costs of bakeries with this requirement in mind.



#### WP CleanTec

Dirt should not accumulate in the first place. If it cannot be avoided, it must be easy to detect and to remove. This is the concept of WP CleanTec. It is foresighted designs, clever machine details and innovative materials that help implement it – for maximum hygiene!



#### WP Blue Value

WP Blue Value ensures with comprehensive service and support that our machinery runs continuously and operationally reliable over the entire life cycle.





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