

TEWIMAT BIG BALL

TECHNICAL DATA

TEWIMAT BIG BALL		
Hourly output per row/max. (depending on dough and weight)	Pieces	2,000
TEWIMAT BIG BALL		
Dimensions L x W x H incl. TW PLUS	mm	3,622 x 1,239 x 2,337
Electrical connected load ratings incl. TW PLUS	kW	8.7 kW (18 A) to 15.4 kW (30 A)
Holding capacity dough hopper	kg	120
Number of rows	Pieces	3 to 10
Weight range	g	28 to 450



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



TEWIMAT BIG BALL with TW PLUS

Accurate dividing. Gentle on the dough.
Weight range 28 g to 450 g.

TEWIMAT BIG BALL WITH TW PLUS

WP CleanTec

- CleanTec spreading belt – option
- Divided cleaning brush – option
- Removable belt driving roller – option
- Oil-free dividing process
- All dough-handling parts can be removed largely without tools
- All dough-handling parts are consistently separated from the drive mechanism
- Stainless steel paneling

WP SmartControl

- Easy operation

WP BakingQuality

- Gentle dough dividing thanks to suction dividing technology and variable pressure adjustment
- Product diversity thanks to innovative double piston system



POWERFUL DOUGH DIVIDER AND MOULDING MACHINE
GENTLE ON THE DOUGH AND PRECISE IN DIVIDING //
PARTICULARLY BROAD WEIGHT RANGE FROM
28 G TO 450 G

BENEFITS

- Particularly broad weight range from 28 g to 450 g
- Perfect moulding result
- Maximum dividing precision thanks de-gassing system
- Utmost flexibility thanks to
 - flexible number of rows
 - flexible weight setting
 - flexible weight range
 - flexible capacity adjustment
- Hydraulically adjustable dividing system
- Reduced production costs thanks to oil-free dividing process



ALSO FOR PARTICULARLY SOFT AND STICKY DOUGH TW PLUS

In combination of **TEWIMAT BIG BALL** and the **TEWIMAT SOFT** functional module, the processing of soft, sticky dough with a yield of up to 170 * is also possible up to a weight of 450 g.

* dependent on the quality of the flour used

The **TW PLUS** is an external second moulding station installed downstream of the process. The dough is thus handled particularly gently. 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.

