

## TEWIMAT SOFT

### TECHNICAL DATA

TEWIMAT SOFT		
Hourly output per row/max. (depending on dough and weight)	Pieces	2,000
TEWIMAT SOFT		
Dimensions L x W x H	mm	1,300 x 1,000 x 1,850
Electrical connected load ratings	kW	6.3 kW (12 A) to 11.9 kW (24 A)
Holding capacity dough hopper	kg	120
Number of rows	Units	3 to 10
Weight range	g	up to 300
Weight range - optional TEWIMAT BIG BALL functional module	g	up to 450



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## TEWIMAT SOFT

Accurate dividing. Gentle on the dough.  
For particularly sticky and soft dough.

# TEWIMAT SOFT

## 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 //  
FOR PARTICULARLY SOFT AND STICKY DOUGH WITH  
LONG BULK FERMENTATION // WEIGHT RANGE  
UP TO 300 G

## BENEFITS

- For particularly soft, sticky and long maturing dough
- For yield up to 170 \*
- 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

\* dependent on the quality of the flour used

## LARGE WEIGHTS UP TO 450 G

In combination of **TEWIMAT SOFT** and the **TEWIMAT BIG BALL** 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

## TW PLUS

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

