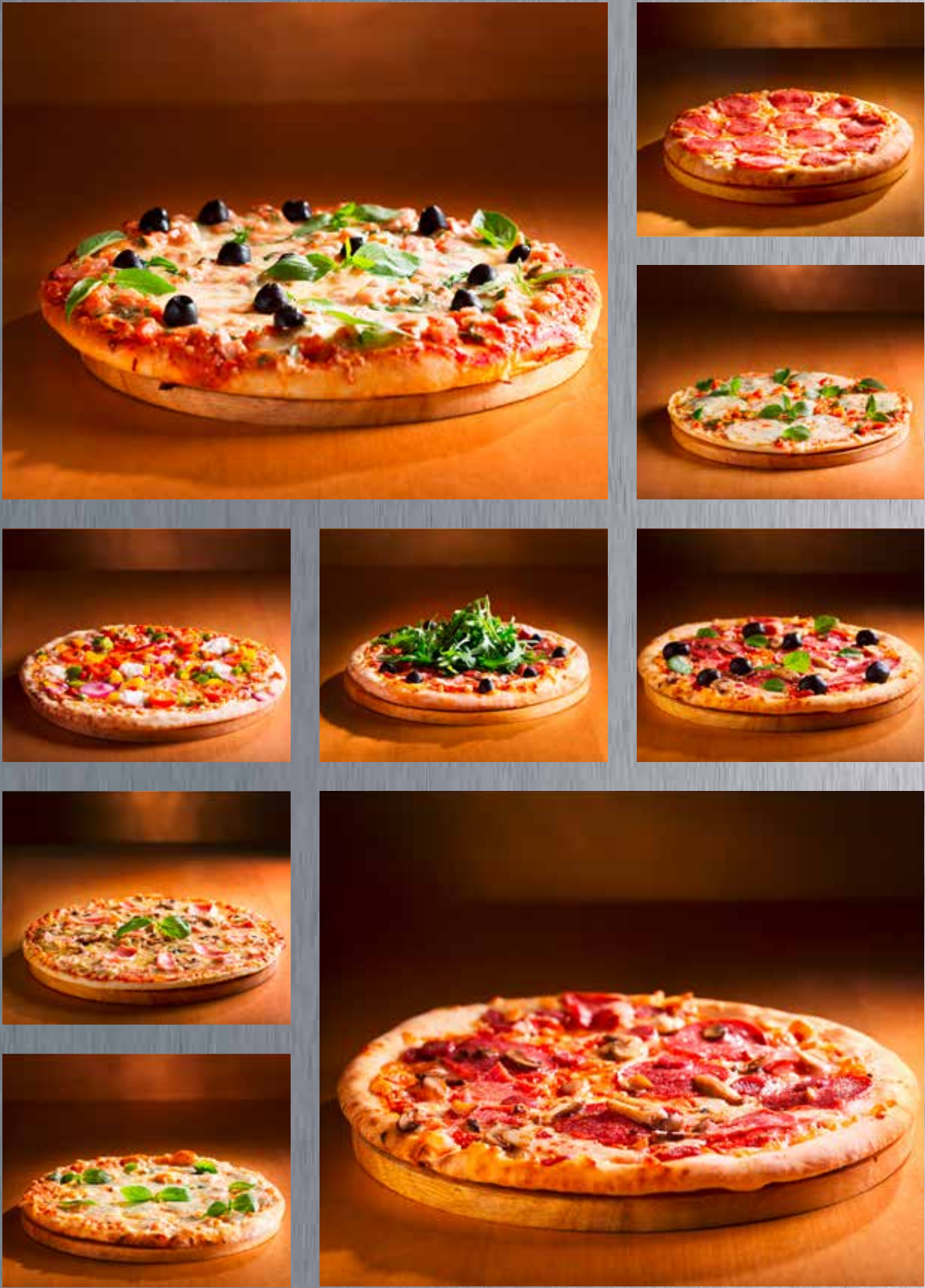


Napoli and company

Industrial pizza production in all its diversity.



WP BAKERYGROUP

WP Werner & Pfleiderer
Bakery Technologies

WP Werner & Pfleiderer
Industrial Bakery Technologies

WP Werner & Pfleiderer
Instore Baking

WP Werner & Pfleiderer
Bakery Service

WP Kemper

WP Haton

WP Winkler

WP Riehle

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WP PIZZA

Baking pizza in the
classic Italian tradition

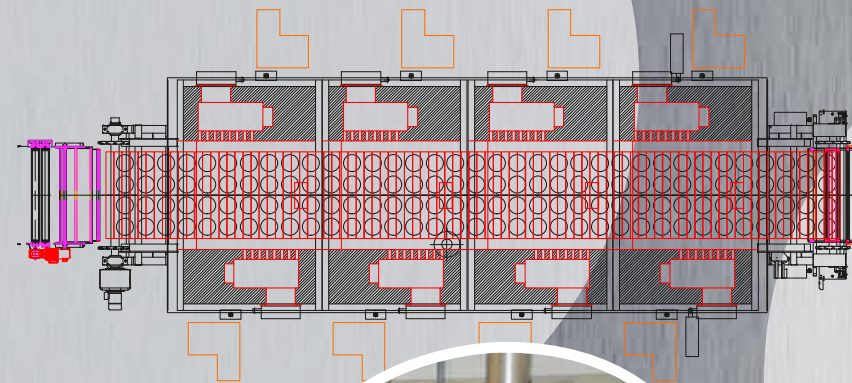


Industrial line for real Italian premium pizza

We designed an entire line for the production of pizza in the classic Italian tradition. In the production process we thus achieve maximum quality with extended dough resting times, in particular for dough piece proofing. Gentle handling of the dough during dividing and round-moulding as well as the careful shaping of the pizza crusts contribute to the premium taste of the pizzas, just as the optional baking on stone.

06 Oven

- High-temperature tunnel oven
- Optional: stone tunnel oven



05 Topping

- Tomato topping
- Cheese topping
- Application of emulsions
- Salami slices
- Variable charge



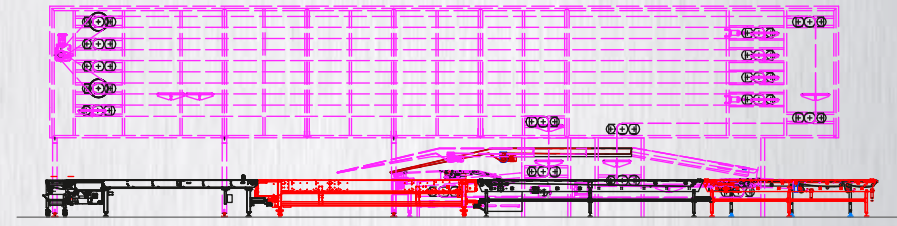
04 Shaping the pizza crusts

- Hot-pressing on the belt or in pans
- Cross sheeting
- Flexible diameters
- Flexible weights and outputs



03 Proofing cabinet for dough piece proofing

- Flexible proofing time
- Fully automated
- Flexible output
- Optional: proofing cabinet for proofing of the ready-shaped pizza crusts (high crust)



02 Dough dividing Werner & Pfleiderer Bakery Technologies

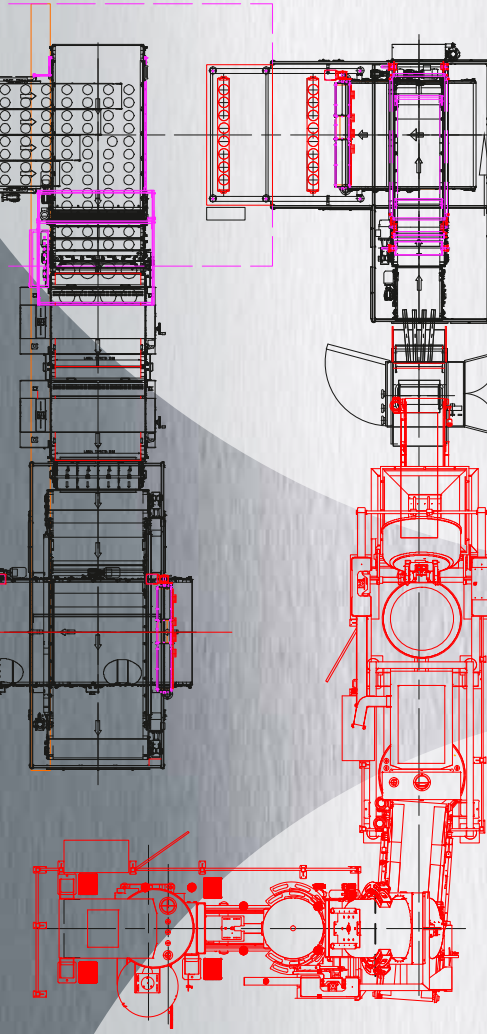
TEWIMAT with TW PLUS

- Gentle dough dividing thanks to suction dividing technology and variable pressure adjustment
- Product diversity thanks to the innovative double piston system
- Maximum dividing precision thanks to the de-gassing system
- Utmost flexibility thanks to: flexible number of rows, flexible weight setting, flexible weight range, flexible capacity adjustment
- Reduced production costs thanks to oil-free dividing process
- 28 g to 450 g/piece with a maximum of 2,000 pieces/hour per row



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 retains the dough structure even in well-risen dough. Optional flouring or oiling between the two moulding procedures increase the flexibility considerably.



01 Mixing Kemper

INDUSTRY SOLUTION mixing system – linear system

- Fully automatic dough production
- Open construction without guards, accessible also during production (optional)
- Consistent dough quality
- 1,200 to 6,400 kg dough/hour
- Long dough resting time

