

think process!



MULTIROLL

The modular baking system for small bakery items
for individual product variety and a wide capacity range

The modular MULTIROLL system offers almost unlimited product variety with a large number of modules and exchangeable modules for forming and finishing the dough pieces.

**INTERCHANGEABLE MODULE:
STAMPING, LONGITUDINAL AND
ANGLE CUTTING STATION ON BELT**



STAMPING ON BELT

Weight range: 40 g to 150 g
No. of rows: 4- to 6-row
Hourly capacity: max. 1,640 pcs./hour per row



LONGITUDINAL CUTTING ON BELT

Weight range: 40 g to 150 g
(depending on dough piece shape)
No. of rows: 6-row*
Hourly capacity: max. 2,000 pcs./hour per row



ANGLE CUTTING ON BELT

Weight range: 50 g to 150 g
No. of rows: 3- to 5-row*
Hourly capacity: max. 1,640 pcs./hour per row

* depending on working width and weight range

MODULE: MOISTENING AND SEEDING

With fountain or spraying system for:



Seeded products

MODULE: MULTIROLL LONG ROLLER

Combined long roller with selectable top belt long roller or pressure board long roller with exchangeable pressure boards for:



Flattened products

Hourly capacity: 2,250 pcs./hour per row



Long-rolled products

Hourly capacity: 2,250 pcs./hour per row



Rolled up products

Rolled up products: max. 3 layers
Hourly capacity: 1,700 pcs./hour per row

Weight range: 30 g to 150 g
with pre-long roller on request
250 g and more

Product length: up to 280 mm

NEW

MODULE: HIGH-SPEED ROLLER

Combined high performance braiding and long rolling module.



Flattened products



Long-rolled products



Braided products

Weight range: 30 g to 150 g
(depending on dough piece shape)

Braided products: max. 6 layers*

Hourly capacity: up to 2,760 pcs./hour per row

Product length: up to 280 mm

* depending on product weight

One of these two modules can be used here alternatively.

**INTERCHANGEABLE MODULE:
STAMPING UNIT + CONVEYOR BELT**

STAMPING UNIT

Stamped rolls in best craftsmanship quality and unlimited variety. Revolver stamping head for stamping tools with max. 4 rows of tools. The variety of stamping patterns can be individually extended using exchange rails.



Round and stamped small bakery items

Weight range: 30 g to 75 g



Long-rolled and stamped small bakery items

Weight range: 30 g to 75 g
other product-specific weights on request



Round and smooth small bakery items

Via pre-proofing cabinet or direct depositing
Weight range: 30 g to 150 g

CONVEYOR BELT

Conveyor belt as interchangeable module for the downstream transport of higher dough piece weights.

PRE-PROOFING

The suitable pre-proofing cabinet is configured individually from the MULTIROLL system according to:

- Pre-proofing time
- Performance
- Working width



DEPOSITING

Many options for depositing are available from our modular system:

- Manual pick-up via drawer
- Automated proofing tray handling with depositing in rack trolleys
- Automated downstream transport of the dough pieces

DIVIDING AND MOLDING

The proven WP dough dividers and round molders are available in various performance classes, weight ranges and numbers of rows:

MULTIMATIC-SERIES

Depending on machine type and configuration
Weight range: 24 g to 600 g
Performance: 400 to 1,600 pcs./hour per row

TEWIMAT SERIES

Depending on machine type and configuration
Weight range: 28 g to 600 g
Performance: 1,600 to 3,000 pcs./hour per row

INTERCHANGEABLE MODULE: STAMPING UNIT

STAMPED SMALL BAKERY ITEMS



| | |
|------------------------|--|
| Interchangeable module | Stamping module |
| Weight range | 30 g to 75 g other product-specific weights on request |
| Features | The MULTIROLL modular design offers a large number of stamping modules. Whether interchangeable module or permanently installed in the system, with revolver stamping head for rapid product change or as an exchange rail module: based on your individually desired product range we will recommend the suitable module. A large variety of standard stamping patterns is available and individual special stamping patterns can also be implemented. |

Round-molded and stamped small bakery items

| | | |
|---------------|----------------|--------------------|
| Kaiser rolls | Star rolls | Button rolls |
| Dinner rolls | Football rolls | Smooth round rolls |
| Kringel rolls | Kärntner rolls | Pressed rolls |

Round-molded, long-rolled and stamped small bakery items

| | | |
|--------------|--------------------|------------------|
| Housky rolls | Styrian long rolls | Marraqueta rolls |
|--------------|--------------------|------------------|

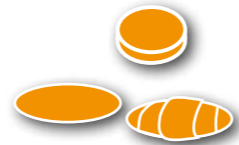


MODULE: MULTIROLL LONG ROLLER

FLATTENED PRODUCTS

LONG-ROLLED PRODUCTS

BRAIDED PRODUCTS



| | |
|--------------|---|
| Module | Multiroll long roller |
| Weight range | 30 g to 150 g |
| Features | Combined long roller with selectable top belt long roller or pressure board long roller with exchangeable pressure boards |



MODULE: MOISTENING AND SEEDING

SEEDED PRODUCTS



| | |
|----------|----------------------------------|
| Module | Moistening and seeding |
| Features | with fountain or spraying system |



SYSTEM EXAMPLES



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