

think process!



Werner & Pfleiderer
Bakery Technologies

MULTIMATIC

Accurate in weight terms,
dividing gentle on the dough and
round-molding at the highest level.

MULTIMATIC PRO

Bakery Technologies



WP BAKERYGROUP



We are WP.

We are **WP** Bakery Technologies. We have been developing technical solutions for bakers for over 140 years. We design and build, install and service baking ovens as well as other machines and systems for bakeries; artisanal businesses, and industrial production facilities. Worldwide. Our MATADOR® deck oven is a legend. Within the **WP BAKERYGROUP**, we are the experts for any type of baking oven and its loading systems, for dough processing lines, and vacuum cooling systems.



We are a **WP BAKERYGROUP** company. We can therefore offer bakeries the entire bakery technology process chain: for artisan as well as industrial producers, for freshly baked goods and durable items. We are the only ones in the industry who are capable of this, which makes us the world market leader. We produce everything the market asks for. Our machinery equipment covers dough preparation, dough dividing and molding, baking in deck, rack or tunnel ovens, their automated loading, proofing and frying, as well as vacuum cooling.



WP Bakery Technologies

We work for bakers and have been doing so for a long time now. We are successful in what we do, because our customers, that is bakers all over the world, are successful working with our products.

We are always on the lookout for an even better solution or better technology, the best product. We move with the markets and their needs. So we are always breaking ground, together with our customers. We are innovative and continuously focus on the future – **FutureWork** is our passion.

For over 140 years, we have been developing and advancing new and, at the time, innovative baking technologies for deck ovens, rack ovens, wood-fired ovens, tunnel ovens, or instore baking ovens.

Our trademark ovens MATADOR®, ROTOTHERM®, UNITHERM®, PELLADOR® and MEGADOR® are in use all over the world – every single day.

We take great care to keep our customers' production up and running, and call it **ProductionCare**.

Our dough dividers and round-molding machines are designed for reliable, flexible and continuous use in the production of dough pieces for small bakery items in an enormous weight range from 24 g to 600 g. The range includes solutions for artisan bakeries, semi-industrial bakery businesses as well as for industrial production facilities.

>>> Want to learn more? www.wp-l.de



MULTIMATIC

Dividing and round-molding for optimum quality of bakery items

WITH THE **MULTIMATIC** YOUR OPTIONS ARE ENDLESS!

- **Diverse product range:** Processing of all conventional bread roll dough
- **Extended weight range:** Dividing range between 24 g and 600 g, depending on machine configuration and end product.
- **Variant PICO: Compact, flexible and high-performance dough divider and round-molding machine for low output per hour:** max. 1,400 pieces per hour and row
- **Variants C, PRO and VARIO: High performance for trade and semi-Industry:** up to 2,000 dough pieces per row and hour, depending on machine type and version.

You can already decisively improve the quality of your end products in the dough dividing and round-molding processes. The more precise and gentle the procedure, the better the result. The results of the **MULTIMATIC** are superb.

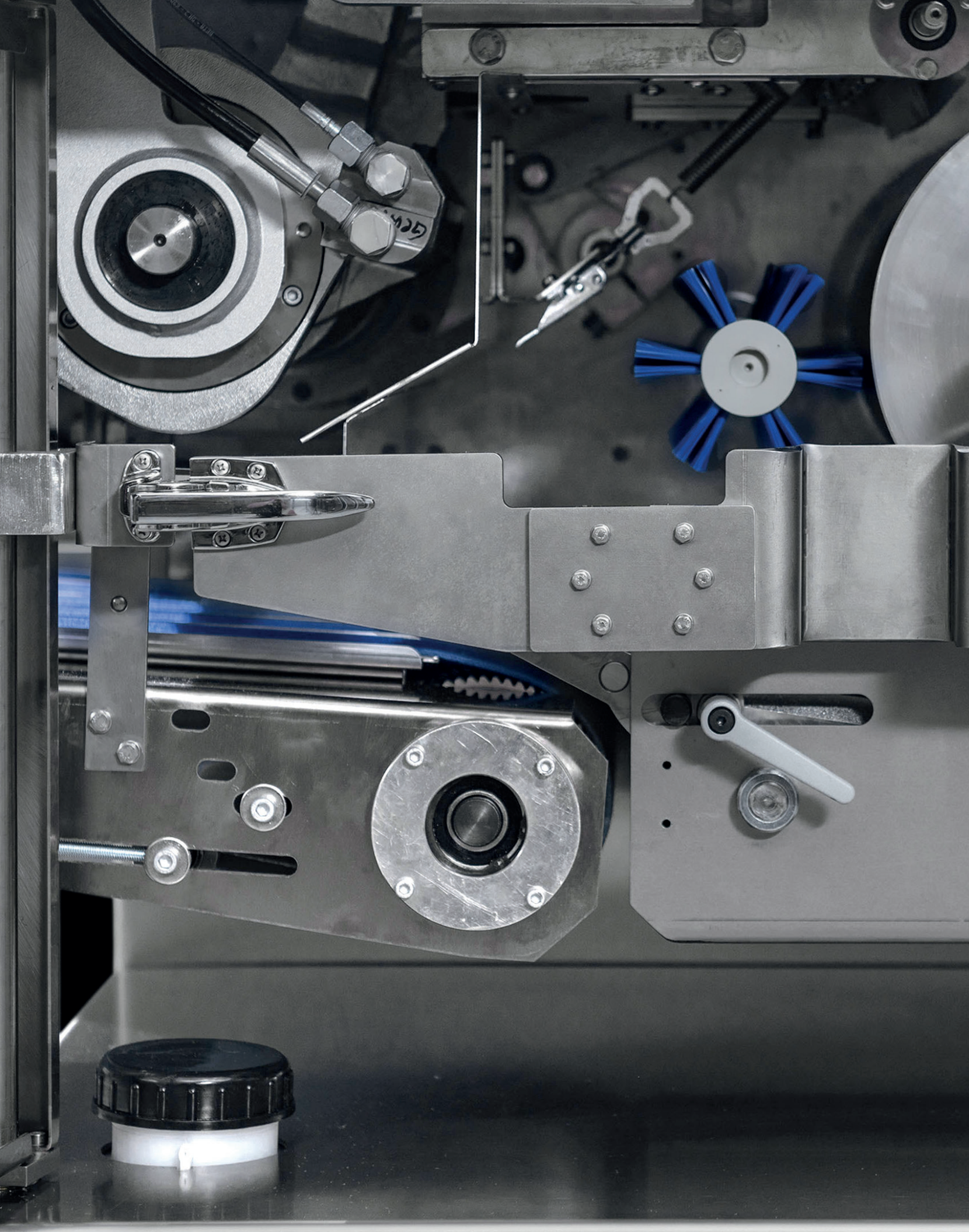
NO STRESS AND ACCURATE IN WEIGHT TERMS

- Gentle dividing with accurate weights thanks to adjustable feed pressure.
- Typical structures of the bakery items are retained through
 - the integrated drum molder
 - the exceptionally long molding path
- **NEW**: Option FF (flour-free) for molding without flouring

YOUR BENEFIT:

Best craftsmanship quality.





FLEXIBLE AND HYGIENIC

A clean affair!

FLEXIBLE DIVIDING RANGE

It requires only a few simple steps to adjust the weight range the way you need it for your product idea. This is effortless thanks to the double piston system and the easily replaceable chamber drums.



FLEXIBLE NUMBER OF ROWS

The **MULTIMATIC** can be converted in no time by simply turning the measuring pistons. Each row can be locked independently of the other.



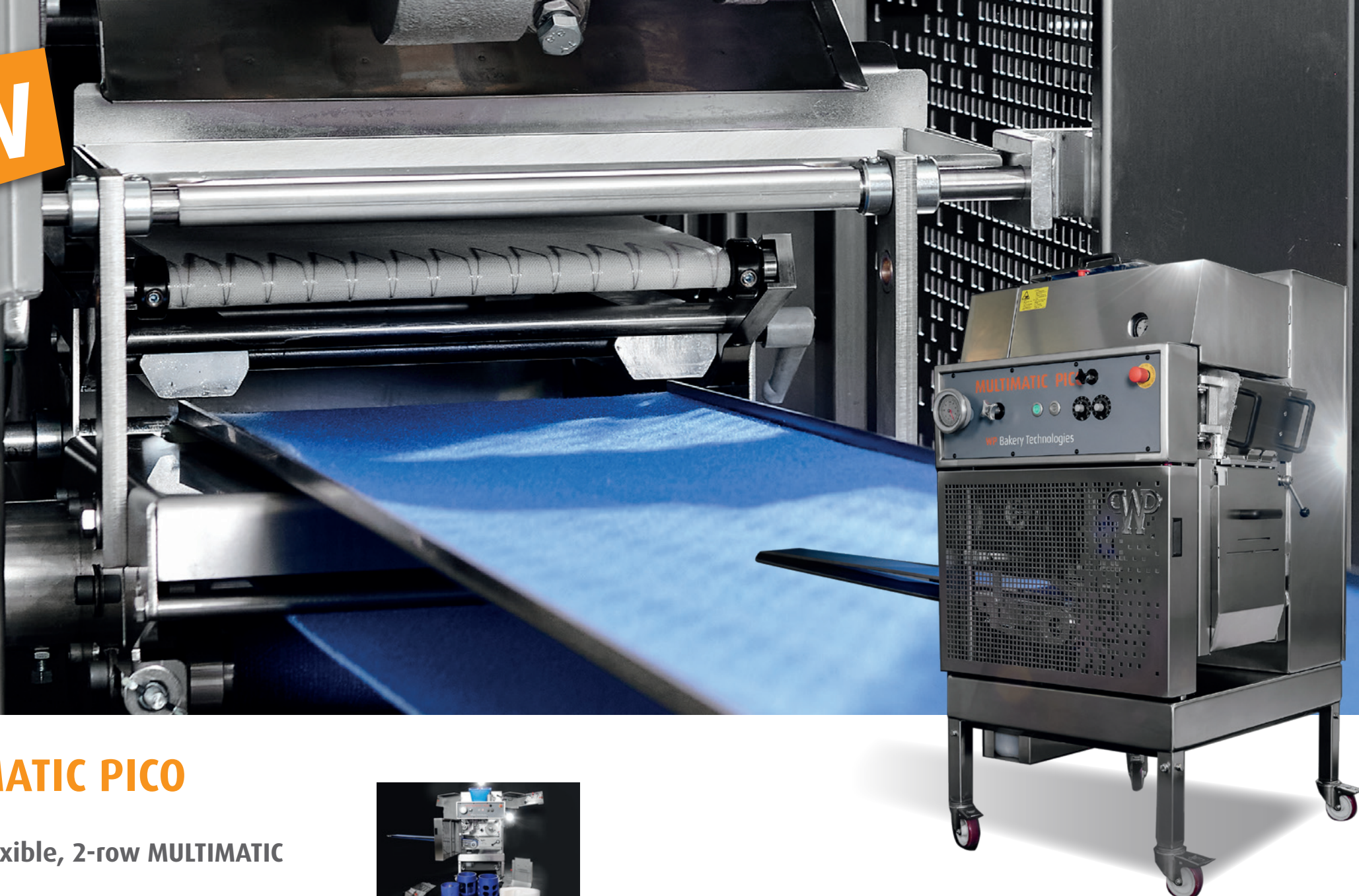
MAXIMUM FLEXIBILITY

Thanks to its interchangeable measuring unit and the use of measuring piston and double measuring piston, the **MULTIMATIC VARIO** covers an enormous weight range from 30 g to 600 g.

Likewise, the number of rows can be adapted to the respective product with just a few steps by locking the measuring piston and exchanging the entire measuring unit.



NEW

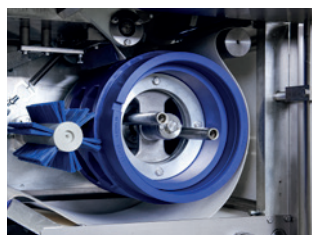


MULTIMATIC PICO

The new, flexible, 2-row MULTIMATIC

1-, 2-row	24 g to 350 g *
max. 1,400 pieces per hour and row	
Measuring piston/double measuring piston for a variety of weights	

- Simple dough divider and round molding machine for high demands and low outputs
- Extremely gentle on the dough thanks to sophisticated dividing system
- High weight accuracy
- Optimum round-molding result for best craftsmanship quality



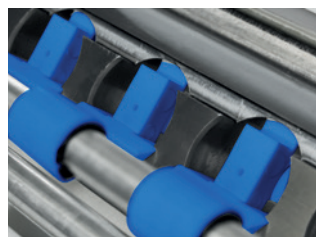
- Diverse product range
Processing of all conventional bread roll dough with a dough yield from 148 to 160 (others on request)
- Hygienic design
 - Freely accessible, side panels can be opened
 - All dough-handling parts can be removed for cleaning largely without tools
 - All dough-handling machine parts are consistently separated from the drive mechanism
 - All dough-handling belts and plastic components also available in hygienic blue
 - Easy cleaning thanks to smooth surfaces
 - Ground clearance approx. 230 mm
 - Stainless steel exterior housing



MULTIMATIC C

The perfect dough divider for single-shift operation

Capacity range per row: 400 to 1,500 pieces (depending on dough and weight)

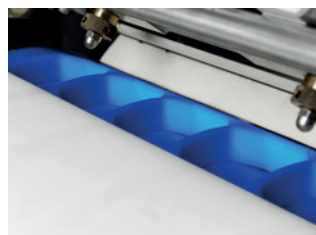


VARIANTS

MULTIMATIC C

4, 5 or 6-row t	25 g to 85 g *	up to 95 g on request
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Measuring piston/double measuring piston for a variety of weights



MULTIMATIC CG

4 and 5-row	24 g to 150 g *
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Measuring pistons/double measuring pistons for a variety of weights/weight ranges

* All weights are individual as well as dough and process dependent.

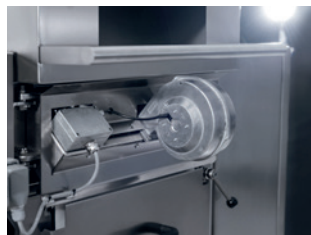




NEW

Option FF (flour-free)

Molding without flouring



MULTIMATIC PRO

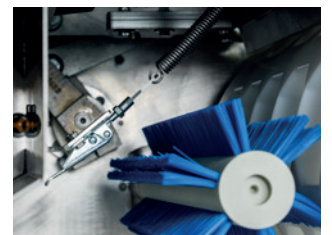
The extra robust dough divider for multi-shift operation

- Optimum round-molding result for best craftsmanship quality.
- Maximum gentleness on the dough thanks to sophisticated dividing system.
- Perfect weight accuracy.
- Extremely sturdy design.

VARIANTS

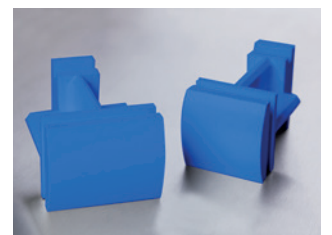
MULTIMATIC PRO

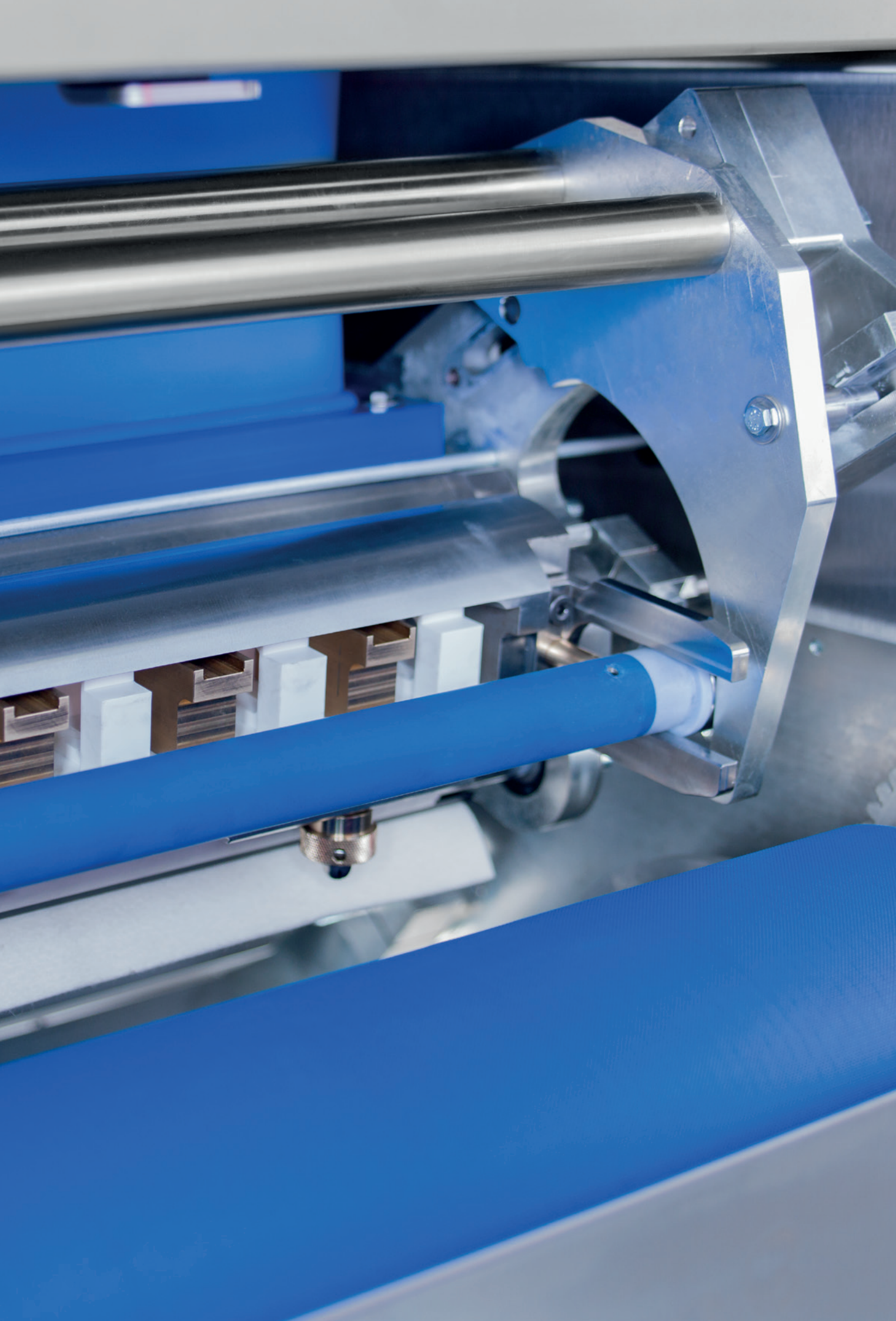
4-, 5- or 6-row	25 g to 85 g	up to 95 g on request
Measuring pistons/double measuring pistons for a variety of weights/weight ranges		
600 to 2,000 pieces per hour and row*		



MULTIMATIC PRO G

4-, 5-row	25 g to 150 g
Measuring pistons/double measuring pistons for a variety of weights/weight ranges	
600 to 2,000 pieces per hour and row*	





MULTIMATIC VARIO

Extra robust dough divider and round molder for highest flexibility demands

Capacity range 600 to 1,600 pieces per hour and row (dependent on dough and in coordination with the downstream unit)

- Enormous weight flexibility from 24 g to 600 g.
- Maximum gentleness on the dough thanks to sophisticated dividing system.
- Perfect weight accuracy.
Perfect round-molding result.

4- and 5-row	24 g to 600 g *
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Measuring piston / double measuring piston / interchangeable measuring units For a variety of weights and weight ranges
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600 to 2,000 pieces per hour and row*



INDIVIDUALLY APPLICABLE

The **MULTIMATIC** convinces the world with its unique properties:

the particularly gentle dividing and molding process, the maximum weight accuracy and the extremely solid design. Small artisan bakeries as well as semi-industrial enterprises rely on the performance of the **MULTIMATIC**.

- As a stand-alone machine the **MULTIMATIC** is used upstream of further manual conditioning and it can be controlled manually.
- As head machine upstream of all WP roll baking systems with a maximum capacity of 9,000 pieces/hour, it allows a diversified range of small bakery items.
- The **MULTIMATIC** can also be combined with third-party products. Connection details on request.





ProductionCare

Machines, baking ovens, systems and lines are the focus of our activities, thus we consistently check their assemblies and components for functionality and functional reliability. Designers, fitters, master bakers and service staff are in continued exchange – at **WP Bakery Technologies**, and at the customers'. **ProductionCare** is all about initiating, structuring, and organizing and evaluating feedback processes in a targeted manner, as well as taking appropriate action, when necessary.

The professional handling of production equipment is indispensable for our customers. With our **range of training courses**, we achieve comprehensive qualification. Our master bakers and technicians conduct training on-site at the customer's premises, in our baking centers, or through e-learning platforms. **Learning tools** integrated into the control systems facilitate the familiarization and orientation of new employees.

Full attention naturally goes to our primary **services**: regular maintenance, 24/7 availability, telephone help desk, online analysis of machine data, continuous remote monitoring, supervision, individual stocking of wear parts, 24/7 online order management, continuous information service, worldwide service station network, personal on-site availability at short notice. All of this with competent and highly motivated staff.

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>>> Want to learn more? www.wp-l.de/productioncare

Think process is at the heart of our corporate philosophy and refers to the implementation of networked technology across all production stages with the aim of achieving end-to-end processes. **WP Bakery Technologies** dough processing lines, baking ovens and their loading systems as well as vacuum cooling systems can be implemented in any process chain and offer optimum conditions for the production of high-quality baked goods.

In the application of **consistent process thinking**, we find productivity reserves and opportunities for increased performance and quality. A **strong partner** for bakery machines, however, should not only be capable of manufacturing baking ovens and machines, but also offer reliable engineering and optimum service.



think process!

BAKERYGROUP

 Kemper

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Bakery Cooling

 Werner & Pfleiderer
Bakery Technologies

 Werner & Pfleiderer
Instore Baking

 Werner & Pfleiderer
Industrial Bakery Technologies

 Green

 Werner & Pfleiderer
Bakery Service

WERNER & PFLEIDERER LEBENSMITTELTECHNIK GMBH

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