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Werner & Pfleiderer
Bakery Technologies

NEW



MULTIMATIC PICO

Compact, flexible and high-performance.
Gentle on the dough, high weight accuracy and perfect round-molding result.
Extended weight range.

WP BAKERYGROUP

MULTIMATIC PICO SHORTFACTS

STANDARD VERSION	MULTIMATIC PICO 2-row
Foldable plastic dough hopper in hygienic blue	25 kg
Dough infeed height: 1,700 mm incl. safety cover	•
Hydraulic pressure manually adjustable from outside, controlled by pressure gauge (60 to 120 bar) // (max. 140 bar with firm dough)	•
Swivel-mounted, removable flour duster for molding belt flouring	•
Manual weight adjustment	•
Frequency-controlled molding drive	•
Drive motors with 2x 0.37 kW output	•
Divider bed made of cast material	•
Standard measuring piston	dia. 57 mm
Manual piston locking of each individual piston	•
1 chamber drum, dependent on size (dia. in mm) of the measuring piston in hygienic blue	•
Chamber drum cover with screw lid	•
Grooved molding drum with cups in hygienic blue	•
Molding belt as fabric belt in white	•
Discharge shaft in plastic, plain-colored	•
Conveying piston can be removed without tools	•
1,300 mm wide belt, felt design in hygienic blue	•
Dough output height (output directly dependent on dough infeed height)	760 mm
Manual operation	•
Exterior housing made of stainless steel	•
CE safety design	•

Connected load ratings:	Electricity:	3 x 400 V, 0.75 kW, 50 Hz
	Connected load rating:	2.3 kVA
	Nominal current:	3 A
	Max. pre-fuse:	16 A (AC/DC sensitive)
	Different connection voltages possible depending on country of installation	
Installation site:	The ambient temperature must be between 17 °C and 30 °C to ensure proper operation of the system.	
Warranty conditions:	see Terms and Conditions	
Dimensions: Without spreading belt (upper edge of hopper)	Length	950 mm
	Width	1,000 mm
	Height	1,700 mm
Pack size: without packaging	Length	1,050 mm
	Width	1,100 mm
	Height	1,800 mm
Net machine weight:	approx. 500 kg	

WEIGHT RANGES/TECHNICAL DATA

Definition of weight ranges	Basic dough recipe:	Below weight ranges refer to wheat dough for small bakery items made from wheat flour type 550, dough yield 155 and 15 minutes bulk fermentation with the following ingredients, calculated on flour basis: yeast 1.5 to 3.0 %, baking agent 1.0 to 3.0 %, salt 1.8 to 2.0 %, fat 0.0 to 2.0 %, rye and grain content < 10 %. (deviations from the standard dough can influence the unit weights)
	Constraints:	Continuous processing of doughs with a yield < 156 and a temperature below 22 °C may cause process problems (weight variances). The machine must be started immediately after filling the hopper.

Number of rows		2-row	1-row
Measuring pistons	dia. 57 mm (standard)	60 g to 165 g	-
	dia. 35 mm	24 g to 60 g	-
	121 x 55 mm	-	165 g to 350 g

Measuring piston also available with degassing slits. This version is recommended for firm or particularly soft dough in particular. The pressure of the conveyor piston can be reduced to ensure gentler processing of the dough and increased weight accuracy. Process problems may occur, depending on the dough.

Other weight ranges on request.

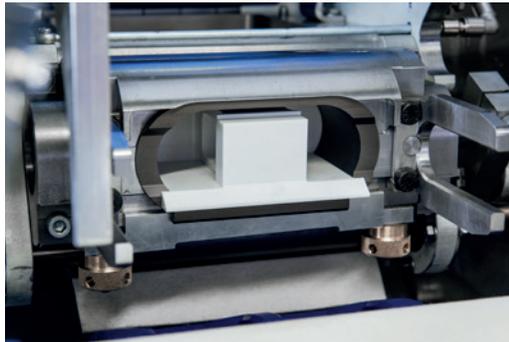
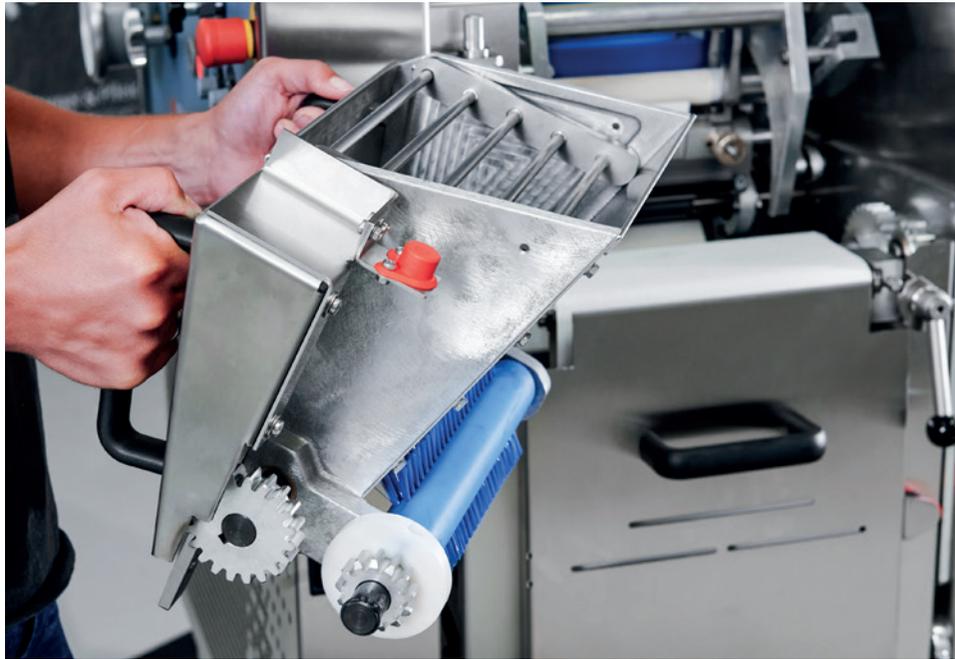
2-row chamber drums: 1 chamber drum, dependent on size (dia. in mm) of the measuring piston, included in standard version	In plastic	
	1. 24 g to 28 g 2. 28 g to 32 g 3. 32 g to 36 g 4. 34 g to 38 g 5. 38 g to 44 g 6. 44 g to 50 g 7. 48 g to 53 g 8. 52 g to 58 g 9. 58 g to 64 g	10. 65 g to 72 g 11. 72 g to 78 g 12. 74 g to 85 g 13. 80 g to 90 g 14. 90 g to 100 g 15. 95 g to 110 g 16. 110 g to 130 g 17. 128 g to 150 g 18. 150 g to 170 g

1-row chamber drums:	In plastic	
	On request	Limited molding result

PERFORMANCE RANGES

600 to 1,440 pieces per hour and row

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HIGHLIGHTS

EXTENDED WEIGHT RANGE

- Dividing range from 24 g to 350 g (depending on machine configuration, machine type and end product)

DIVERSE PRODUCT RANGE

- Processing of all conventional bread roll dough with a dough yield from 148 to 160 (others on request)

COMPACT, FLEXIBLE AND HIGH-PERFORMANCE

- Up to 1,440 dough pieces per row, depending on weight range and number of rows

HYGIENIC DESIGN

- Freely accessible because all side panels can be opened
- All dough-handling parts can be removed for cleaning 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
- Swivel-mounted, removable flour duster
- Easy cleaning thanks to smooth surfaces
- Mobile
- Wide belt foldable

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OPTIONS	
Spreading belt (standard: wide belt)	900 mm (only 2-row operation)
	1,250 mm (only 2-row operation)
	1,800 mm (only 2-row operation)
Hygienic design version:	Molding belt in plastic design in hygienic blue
Molding drum: (standard: grooved and with cups)	Grooved molding drum without cups in hygienic blue (recommended for pretzel and Berliner dough)
Discharge shaft: (standard: plastic)	Ceramic-coated discharge shaft
SPECIAL VERSIONS – on request	



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* Figure depicts special versions

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