

think process!



ROLLPROFI

Compact slit roll baking system with
integrated MULTIMATIC C drum molder

think process!

ROLLPROFI



WP CLEANTEC

- Hygiene concept



WP GREENENERGY

- Energy-efficient system operation



WP SMARTCONTROL

- Ease of operation



WP BAKINGQUALITY

- Product-specific conditioning gentle on the dough



COMPACT SLIT ROLL BAKING SYSTEM WITH INTEGRATED MULTIMATIC C 4-ROW DRUM MOLDER FOR THE PRODUCTION OF

SLIT ROLLS

SMOOTH ROUND PRODUCTS

LONG-ROLLED ROLLS

DOUBLE ROLLS

WITHIN A WEIGHT RANGE OF 24 g TO 85 g (DEPENDENT ON THE NUMBER OF ROWS AND SHAPE OF THE PRODUCTS)



BENEFITS

- Rolls in perfect craftsmanship quality
- Integrated drum round molder with proven Multi-matic dividing principle
- Compact, space-saving design
- Product diversity thanks to
 - adjustable cutting station
 - interchangeable pressure boards
- Variable capacity for optimum proofing and resting times
- Use of commercially available proofing boards thanks to the variable depositing unit
- Siemens S7 touch screen control
- Optimum hygiene concept
 - stainless steel design
 - intensive degermination
 - hangers removable for cleaning
 - automatically approachable cleaning position of the drum molder
 - swivel-mounted flour duster removable for cleaning

EQUIPMENT

- 4-row system with 600 mm working width
- Integrated MULTIMATIC C drum round molder with rotary valve
- Manual pressure adjustment
- Automatic weight adjustment
- Adjustable molding belt
- Interchangeable molding drum (1 chamber drum of your choice)
- 1 pressure board of your choice
- Pneumatically driven cutting station
- Pre-proofing time 12 min.
6 min. upstream of the long rolling station + 6 min. between long roller and cutting station
- Exhaust air ventilator for correction of the proofing cabinet climate
- Hanger drying
- Low-maintenance ribbon chain with automatic tensioning
- Cutting machine adjustable in height for the production of longitudinal cuts
- Long roller with height adjustment for pressure boards or top belt
- Variable depositing unit for proofing boards in 3 Euro sizes: 400 x 600/580 x 780/580 x 980
- Proofing board fixture as a drawer
- Automatically approachable cleaning position for cleaning of the drum molder
- Intensive degermination station
- Operator side on the left
- Siemens S7 touch screen control

OPTIONS

- Air conditioning
- Discharge belt on the side in various lengths
- Counter for automated start of piece counting
- Pressing station instead of cutting station
- Shelf for 2 pressure boards
- Depositing unit with end position change
- Proofing board fixture as board pusher
- High-performance UV degermination
- Increased system height by 50 or 100 mm
- Mobile system available in a range of versions
- Collision protection on operator and/or front side
- Further chamber drums, measuring pistons and double measuring pistons for variable weight ranges
- 5-row and 6-row divider
- Various pressure boards for the production of
 - slit rolls
 - bread sticks and baguette rolls
 - cylindrical products
 - smooth round products
 - hot dogs, etc.



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TECHNICAL DETAILS

Variable hourly output, depending on the number of rows and shape of the products	pieces/hour	4-row 3,750	5-row 4,680	6-row 5,625
Dimensions L x W x H (cladding parts may protrude beyond the basic dimensions by 100 mm)	mm	3,000 x 1,250 x 2,550		
with discharge belt on the side	mm	3,000 x 1,400 x 2,550		
Minimum ceiling height	mm	2,600		
Pre-proofing time	min.	12 6 min. upstream of the long rolling station, and 6 minutes between long roller and cutting station		
Weight range	g	24 to 85		
Proofing board dimensions	mm	400 x 600 580 x 780 580 x 980		
Pull-off length	mm	1,000		
Connected load rating				
Electrical – without air conditioning	kW	4.5		
Electrical – with air conditioning	kW	7.5		
Cold water connection	inch	1/2		
Water drain	Interior dia.	40		
Compressed air	inch	1/2 6 to 8 bar, min. 2 normal m ³ / h – condensate-free		

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