

WP

PIZZA



We are **WP**.

# WP Bakery Technologies

We are **WP Bakery Technologies**. For more than 140 years we have been developing technical solutions for bakers. We build, install and maintain baking ovens, machines and production lines for all kinds of bakeries from artisan enterprises to full-scale industrial production lines. Worldwide. **MATADOR®**, our multi-deck oven, is a legend in bakery technology. Within the **WP BAKERYGROUP** we are the experts for every type of oven and the feeding systems that best work with them, for dough processing lines and for vacuum cooling systems.

We are a company of the **WP BAKERYGROUP**, which means we cover the entire process chain of bakery technology for all purposes ranging from finest artisan to large industrialized production, for fresh and durable baked goods. We are the only supplier in the industry with that all-round capability, making us market leader in the field, worldwide.

We produce everything the market needs. Our machine equipment covers everything from dough processing, dough dividing and moulding, baking in multi-deck, rack and tunnel ovens, automated feeding, proofing and frying through to vacuum cooling.

We have been working for bakers for a long time, and we're good at it. Our customers use our products all over the world to get best bakery results.

We are always looking for the better solution, better technology, ever better products. We observe the market very closely and know what customers are looking for. Which is why we are constantly looking for new ways, always in close collaboration with our customers. We are highly innovative and always have our eyes on tomorrow's developments – **FutureWork** is our passion.

For more than 140 years we have been developing new and innovative baking technologies – for multi-deck ovens, rack ovens, wood ovens, tunnel ovens, in-store ovens. Our patented brand ovens **MATADOR®**, **ROTOTHERM®**, **UNITHERM®**, **PELLADOR®** and **MEGADOR®** are used day-in, day-out for best results in bakeries all over the world.

We make absolutely sure that our customers' production lines run without interruption, which is what our **ProductionCare** is all about.

Our **WP PIZZA** makes us the only manufacturer who can plausibly claim comprehensive process expertise in pizza production. We look after all aspects of engineering.

>>> like to know more? [www.wp-l.de](http://www.wp-l.de)





**WP PIZZA** provides optimum production solutions for the industrial production of all kinds of pizza (shape, diameter, dough volume, structure, topping) all the way from dough processing through to freezing.

As mechanical engineers, we know exactly what it takes to get a project right. We look after all engineering aspects, we design and deliver customized turn-key solutions fully equipped with the latest technologies and high-quality components. We configure the production lines with our own products and products from our sister companies in the **WP BAKERYGROUP** or from associated partners we have worked with for many years and who we know and trust for their technical competence, quality and reliability.

The decisive performance features of our production lines are their high functional reliability, their excellent profitability and the consistently high quality of the products that come off them.

We provide complete process solutions all the way through from dough production to the finished product. We cover everything from delivery, installation and commissioning to the level of service best suited to our customers' needs. We find the best possible solution and ensure that all modules are optimally networked. Our customers have only one point of contact when it comes to pizza – and that's us! **WP Bakery Technologies**

>>> like to know more? [www.wp-l.de/wppizza](http://www.wp-l.de/wppizza)

#pizzame

### SYSTEM CONFIGURATION

- WP Kemper . Industrial Mixing
- WP Bakery Technologies . Industrial Dough Processing
- Industrial proofing station
- Shaping the pizza bases
- Topping
- WP Bakery Technologies . Industrial Tunnel Ovens

### DOUGH DIVIDING

12-800 g max. 2,000 pieces/hr./row

## Industrial Line for Premium Pizzas

WPPIZZA is a complete production line for the production of traditional Italian pizzas. In designing this line, we set out to create a new standard of high quality. We meet this promise by ensuring long resting periods (cauldron proofer), extremely gentle dough dividing and moulding processes, precise shaping of the pizza bases and, optionally, by baking on stone. All this allows the production of premium pizzas – premium in appearance, premium in taste, premium in customer satisfaction.



**Mixing . WP Kemper**  
INDUSTRY SOLUTIONS  
1,200-6,400 kg dough/hr.

- fully automatic dough production
- linear system
- consistent dough quality
- long resting

*optional* . Open design without safety fence optionally available for accessibility during production

**Dough Dividing . WP Bakery Technologies**  
TEWIMAT or TEWIMAT PLUS  
12-800g/pieces at max. 2,000 pieces/hr./row

- gentle dough dividing by suction divider technology and variable pressure setting
- gentle moulding through second TW PLUS station
- product variety through innovative double piston
- high dividing accuracy using exhaust system
- high flexibility including variable number of rows, variable weight ranges, flexible output settings
- cost reduction in production due to oil-free dividing process

*optional* . Flouring or Oiling between moulding steps

**Proofing**  
- fully automated proofer  
- variable proofing times

*optional* . Proofer for ready-to-go pizza bases (high crust)

**Moulding**  
- Hot Pressing . on the belt or on plates  
- Cross Sheeting  
- Diameter and weight variable

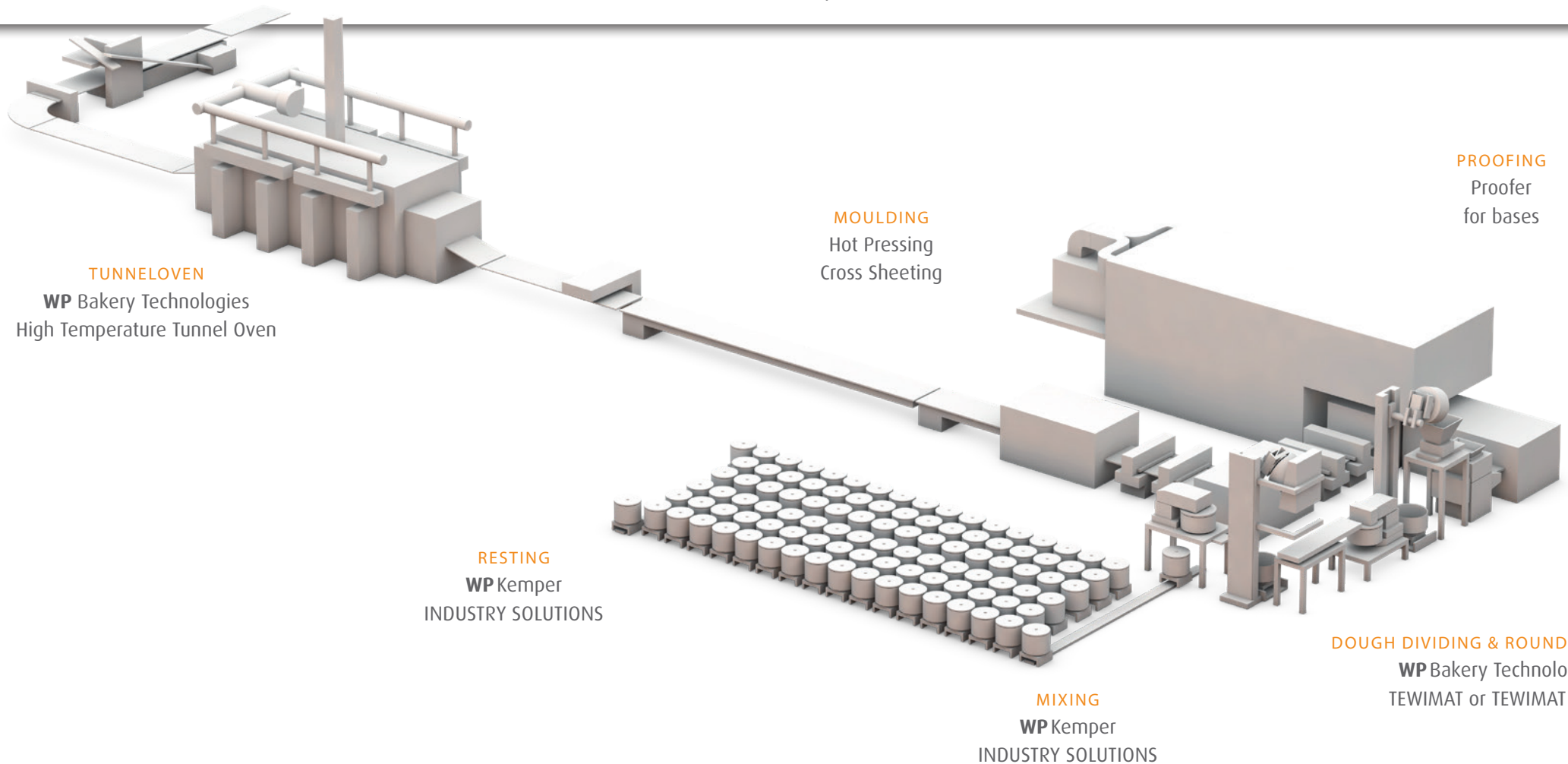
**Topping**  
- tomato & cheese topping  
- various emulsions  
- salami slicing  
- variable filling volumes

**Oven . WP Bakery Technologies**  
- High Temperature Tunnel Oven

*optional* . Stone Tunnel Oven



## TRANSPORT SYSTEMS



# TEWIMAT OR TEWIMAT PLUS

## Artisan Quality / Industrial Production

The TEWIMAT is a dough dividing and moulding machine for the reliable production of round dough pieces in consistently high quality.

**Dough Dividing** . The quality of the final products is decisively influenced by the way the dough is divided. The TEWIMAT uses a **suction divider method that is extremely gentle on the dough**.

**Round Moulding** . The drum moulding system in the TEWIMAT is also **very gentle on the dough**. The long time settings for moulding are excellent for preserving the delicate dough structures.

**Product Variety** . The double measuring piston technology developed by **WP Bakery Technologies** enables high flexibility in terms of permissible weight ranges. Depending on the machine configuration, individual weights of 12 g to 800 g can be run. Each row can be set separately.

**Controls** . The **Siemens S7 Controller**, which is available globally, is simply structured, easy to use and password protected. A backup on external storage media is possible.



# Industrial production, high weights.

**Hygiene** . The TEWIMAT can be cleaned very quickly. The **WP HYGIENE CONCEPT** was implemented in its construction.

**Individuality** . The TEWIMAT is available in the models **TWL** and **TWS**. The machines differ in their dimensions, hourly outputs and in the number of production rows available. They can be adapted by adding components to meet highly individual requirements, for instance when very soft, long doughs or larger weights need to be processed.

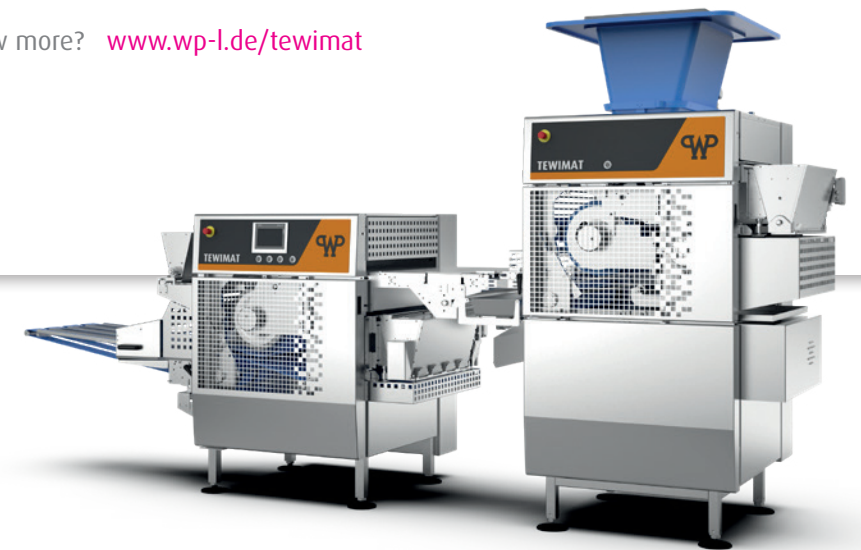
**Accessories** . The TEWIMAT CADDY stainless steel transport trolley is a hygienic storage option for volumetric flasks and chamber drums.

**TW PLUS** . The TW PLUS is an **external second moulding station**. The dough pieces are treated very gently; the double moulding process preserves the dough structure even when dealing with dough that has undergone long pre-proofing.

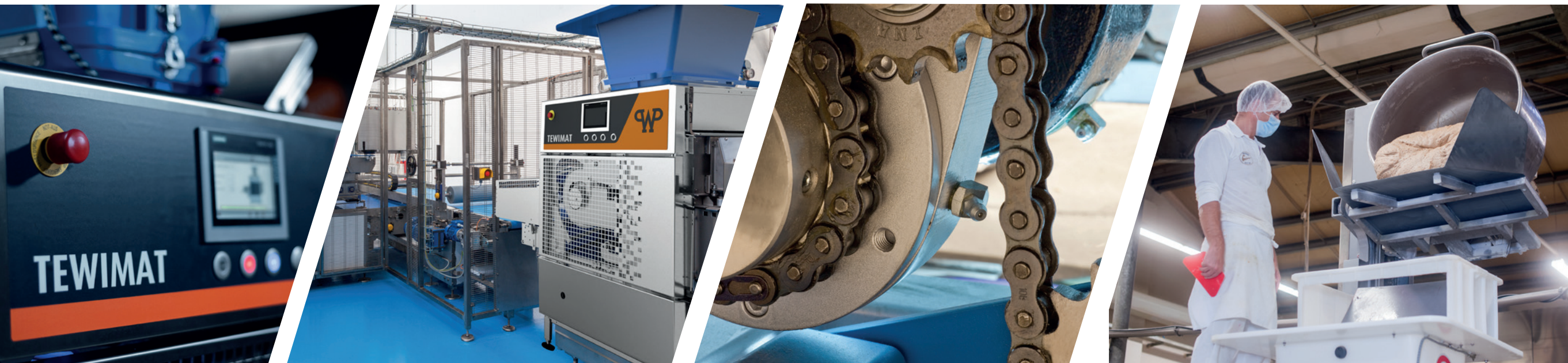
**Flouring/Oiling** . The optional TW PLUS module for **flouring** or **oiling** between the two moulding steps further increases flexibility.

**Sophisticated Doughs** . Processing **soft, sticky dough** with a dough yield of up to 170\* and pieces of up to 800 g each is possible by combining the TEWIMAT® BIG BALL and the TEWIMAT® SOFT modules.

>>> like to know more? [www.wp-l.de/tewimat](http://www.wp-l.de/tewimat)



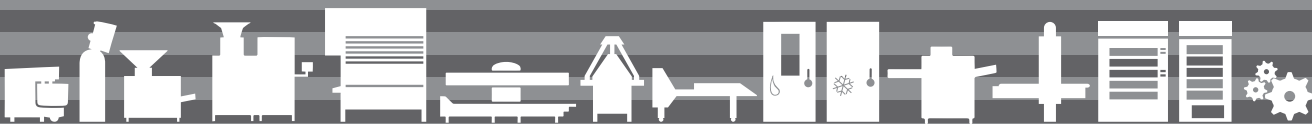
\* depending on the flour quality used



# ProductionCare

**Think process** is at the centre of our corporate philosophy and describes the implementation of networked technology across all stages of production with the goal of achieving fully integrated processes. Dough processing lines, ovens and their feeding systems, as well as vacuum cooling systems from **WP Bakery Technologies** can be used in every process chain and offer optimum conditions for the production of high-quality baked goods.

Resolute **implementation of process thinking** at all steps taps into significant productivity reserves and creates immense opportunities for more efficiency and higher quality. A **strong partner** for bakery machinery has to be able to build the right machines and offer full-scale backup with reliable engineering and best service.



Everything we do is always centred around the machinery, the oven, the production line, the overall system. We check over and over again the functionality and operational reliability of all assemblies and components. Design engineers, technicians, master bakers and service staff are constantly exchanging information and ideas at **WP Bakery Technologies** and on site at our customers. **ProductionCare** means initiating, structuring and organizing feedback processes, intelligently evaluating them and taking the appropriate action wherever necessary.

Professional handling of production lines is absolutely key to our customers' success. Our **training offering** covers the full range of qualifications needed. Our master bakers and machine operators train on site at customer locations, at our own Baking Centers and per e-learning. **Learning tools** fully integrated in the controls facilitate the training of new employees.

We offer the full **service** bakeries need to run round the clock: regular maintenance, 24/7-availability, telephone help desk, online analysis of machine data, continuous remote control, monitoring, custom stocking of wearing parts, online ordering 24/7, on-going information service, worldwide network of service stations, personal presence on demand at short notice. Delivered with a smile by highly competent and motivated employees.

**WP SERVICELINE 24 . +49 1805 777 123**

>>> like to know more? [www.wp-l.de/productioncare](http://www.wp-l.de/productioncare)



# BAKERYGROUP



 Kemper

 Haton

 Riehle

 Werner & Pfleiderer  
Bakery Technologies

 Werner & Pfleiderer  
Industrial Bakery Technologies

## OUR BRANDS

**WP** BREAD

**WP** PIZZA

**WP** DONUT

**WP** ROLL

**WP** TOAST

**WP** SNACKS

### **WP BAKERY TECHNOLOGIES**

von-Raumer-Strasse 8-18  
D-91550 Dinkelsbühl  
Germany  
Phone +49 (0) 98 51-905 0  
Fax +49 (0) 98 51-905 8342  
info@wp-l.de  
www.wp-l.de

GB

© 2018 by WP BAKERY TECHNOLOGIES, published 05/26, printed in Germany, ® = registered trademark  
All information provided as non-binding. Changes in the interests of technical progress reserved.

