

OPTIONS		Multimatic C dough divider and moulding machine			Multimatic C-G dough divider and moulding machine	
		4-row	5-row	6-row	4-row	5-row
Spreading belt lengths:	500 mm, only for stand-alone machine (limited spreading)					
	1,250 mm	•	•	•	•	•
	1,800 mm					
	900 mm (for double roll loading)					
Hygienic design:	Spreading and moulding belts in hygienic blue					
	Spreading belt in plastic design in hygienic blue	•	•	•	•	•
	Moulding belt in plastic design in hygienic blue					
Spreading and moulding belt in plastic design in hygienic blue: conversion to felt belts if dough sticking problems occur within the first six months. The costs for this shall be borne by the manufacturer.						
Final position change:	With turning station	•	•	•	•	•
Height adjustment for spreading belt:	Manual adjustment (recommended for spreading belt length from 900 mm and for wide weight ranges from 24 g to 85 g)	•	•	•	•	•
Moulding drum:	Grooved moulding drum without cups (recommended for pretzel and Berliner dough) in hygienic blue	•	•	•	•	•
Electrical adaptation to downstream production unit:	Third-party system					
	Existing WP system	•	•	•	•	•
SPECIAL VERSIONS – on request						
Attachment part:	Hopper adaptation to external portioning hopper, hopper extension 100 kg capacity (linking VP 200 to MU-C/MU-CG not possible)					
Potentiometer	Potentiometer for performance adjustment (speed)					
ACCESSORIES						
CADDY	Stainless steel transport trolley for measuring pistons and chamber drums					

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# MULTIMATIC C

Perfect dough divider and round moulder for artisan production.  
Extremely gentle on the dough thanks to sophisticated dividing system.  
High weight accuracy.  
Very good round-moulding result.

think process!

MULTIMATIC C SHORTFACTS

STANDARD VERSION	Machine types				
	Multimatic C			Multimatic C-G	
	dough divider and moulding machine			G dough divider and moulding machine	
	4-row	5-row	6-row	4-row	5-row
Internal article numbers	44004036	44004037	44004038	44004026	44004027
Foldable plastic hopper in hygienic blue	45 kg	45 kg	55 kg	45 kg	55 kg
Dough infeed height: 1,900 mm ± 50 mm incl. safety strip	•	•	•	•	•
Hydraulic pressure manually adjustable from outside, controlled by pressure gauge (120 to 230 bar), (max. 260 bar with firm dough)	•	•	•	•	•
Removable flour duster for moulding belt flouring	•	•	•	•	•
Stepper drive	•	•	•	•	•
Drive motor with 1.5 kW output	•	•	•	•	•
Cast iron divider bed	•	•	•	•	•
Standard measuring pistons in hygienic blue	dia. 50 mm	dia. 50 mm	dia. 50 mm	dia. 55 mm	dia. 55 mm
Manual piston locking of each individual piston	•	•	•	•	•
1 chamber drum, dependent on size (dia.) of measuring pistons in hygienic blue	Plastic segments	Plastic segments	Plastic segments	Solid plastic	Solid plastic
Grooved moulding drum with cups, hygienic blue	•	•	•	•	•
Moulding belt with plastic/cotton surface, white	•	•	•	•	•
Discharge shaft in plastic, plain-colored	•	•	•	•	•
900 mm spreading belt, felt design in white	•	•	•	•	•
Separation of spreading belt at outlet manually adjustable	•	•	•	•	•
Dough output height (output directly dependent on dough infeed height)	820 mm ± 50 mm	820 mm ± 50 mm	820 mm ± 50 mm	790 mm ± 50 mm	790 mm ± 50 mm
Operation via (On/Off button) emergency stop button	•	•	•	•	•
Manual adjustment of weights and moulding speed via handwheel	•	•	•	•	•
Synchronous switch for interaction with the downstream unit	•	•	•	•	•
Exterior housing made of stainless steel	•	•	•	•	•
Ground clearance approx. 50 mm	•	•	•	•	•
CE safety design	•	•	•	•	•

Connected load ratings:	Electricity:	3 x 400 V, 1.5 kW, 50 Hz
	Connected load rating:	2.3 kVA
	Nominal current:	6 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	1,350 mm
	Width	1,230 mm
	Height	1,900 mm ± 50 mm (foot height adjustable)
Net machine weight:	approx. 850 kg	

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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 dough 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.

		Multimatic C			Multimatic C-G	
Number of rows		4-row	5-row	6-row	4-row	5-row
Measuring pistons	dia. 50 mm (standard)	35 g to 85 g	35 g to 85 g	35 g to 75 g	–	–
	dia. 44 mm	30 g to 75 g	30 g to 75 g	30 g to 75 g	–	–
	dia. 40 mm	25 g to 65 g	25 g to 65 g	25 g to 65 g	–	–
	dia. 55 mm (standard)	–	–	–	55 g to 150 g	55 g to 150 g
Double measuring pistons	dia. 28/50 mm	24 g to 38 g/ 35 g to 85 g	24 g to 38 g/ 35 g to 85 g	24 g to 38 g/ 35 g to 75 g	–	–
	dia. 36/50 mm	24 g to 52 g/ 35 g to 85 g	24 g to 52 g/ 35 g to 85 g	24 g to 52 g/ 35 g to 75 g	-	–
	dia. 44/50 mm	30 g to 75 g/ 35 g to 85 g	30 g to 75 g/ 35 g to 85 g	30 g to 75 g/ 35 g to 75 g	–	–
	dia. 36/55 mm	–	–	–	24 g to 52 g/ 55 g to 150 g	24 g to 52 g/ 55 g to 150 g
	dia. 40/55 mm	–	–	–	25 g to 65 g/ 55 g to 150 g	25 g to 65 g/ 55 g to 150 g
	dia. 44/55 mm	–	–	–	30 g to 75 g/ 55 g to 150 g	30 g to 75 g/ 55 g to 150 g

Other weight ranges on request

	Plastic segments		Solid 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. 75 g to 85 g 13. 85 g to 95 g * * Limited moulding result 14. 38 g to 42 g (chamber drum for Berliners)	1. 28 g to 34 g 2. 34 g to 40 g 3. 38 g to 46 g 4. 46 g to 52 g 5. 48 g to 54 g 6. 52 g to 58 g 7. 56 g to 64 g 8. 64 g to 74 g	9. 74 g to 85 g 10. 80 g to 90 g 11. 85 g to 95 g 12. 90 g to 100 g 13. 95 g to 110 g 14. 110 g to 130 g 15. 128 g to 150 g

PERFORMANCE RANGES

400 to 1,500 pcs./hour per row (dependent on the dough and in coordination with the downstream unit)