

*think process!*



Werner & Pfleiderer  
Bakery Technologies



# MULTIMATIC PRO

Perfect dough divider and round moulder for artisan production.

Optimum round-moulding result for best craftsmanship quality.

Maximum gentleness on the dough thanks to sophisticated dividing system.

Perfect weight accuracy.

**WP** BAKERYGROUP

## MULTIMATIC PRO SHORTFACTS

STANDARD VERSION	Machine types				
	Multimatic PRO dough divider and moulding machine			Multimatic PRO - G dough divider and moulding machine	
	4-row	5-row	6-row	4-row	5-row
Internal article numbers	44009123	44009124	44009125	44009126	44009127
Foldable plastic dough 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)	•	•	•	•	•
Swivel-mounted, removable flour duster for moulding belt flouring	•	•	•	•	•
Automatic weight adjustment	•	•	•	•	•
Frequency-controlled main and and moulding drive	•	•	•	•	•
Drive motor with 1.5 kW output	•	•	•	•	•
Divider bed made of wear-resistant material	•	•	•	•	•
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
Chamber drum cover with quick-release fastener	•	•	•	•	•
Grooved moulding drum with cups in hygienic blue	•	•	•	•	•
Moulding belt with plastic/cotton surface, white	•	•	•	•	•
Discharge shaft in plastic, plain-colored	•	•	•	•	•
Two automatically approachable cleaning positions 1. Removal, replacement and cleaning of rectangular/double rectangular measuring pistons 2. Removal and cleaning of conveying piston	•	•	•	•	•
Conveying piston can be removed without tools	•	•	•	•	•
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
Siemens S7 touch screen control panel	•	•	•	•	•
Synchronous switch for coordination with downstream unit	•	•	•	•	•
Exterior housing made of stainless steel	•	•	•	•	•
Ground clearance approx. 230 mm	•	•	•	•	•
CE safety design	•	•	•	•	•

<b>Connected load ratings:</b>	Electricity:	3 x 400 V, 2.9 kW, 50 Hz
	Connected load rating:	3.4 kVA
	Nominal current:	9.3 A
	Max. pre-fuse:	16 A (AC/DC sensitive)
	Different connection voltages possible depending on country of installation	
<b>Installation site:</b>	The ambient temperature must be between 17 °C and 30 °C to ensure proper operation of the system.	
<b>Warranty conditions:</b>	see Terms and Conditions	
<b>Dimensions:</b> Without spreading belt (upper edge of hopper)	Length	1,350 mm
	Width	1,230 mm
	Height	1,900 mm ± 50 mm (foot height adjustable)
<b>Net machine weight:</b>	approx. 900 kg	

WEIGHT RANGES/TECHNICAL DATA		
<b>Definition of weight ranges</b>	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.

		Multimatic PRO			Multimatic PRO - G	
Number of rows		4-row	5-row	6-row	4-row	5-row
<b>Measuring pistons</b>	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
<b>Double measuring pistons</b>	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. 28/55 mm	–	–	–	24 g to 38 g/ 55 g to 150 g	24 g to 38 g/ 55 g to 150 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. 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

**Chamber drums:**  
1 chamber drum,  
dependent on size (dia. in  
mm) of measuring pistons,  
included in standard version

## PERFORMANCE RANGES

600 to 1,600 pcs./hour per row (dependent on the dough and in coordination with downstream unit)

OPTIONS		Multimatic PRO dough divider and moulding machine			Multimatic PRO - 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 belt in felt design 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					
	Pressure roller above spreading belt in Multimatic PRO/PROG	•	•	•	•	•
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)	•	•	•	•	•
	Motorized 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	•	•	•	•	•
Separate spreading belt drive:	Automatically adjustable dough piece spacing in row (recommended for small weights)	•	•	•	•	•
Discharge shaft:	Ceramic-coated discharge shaft					
	Frequency-controlled ceramic-coated discharge shaft	•	•	•	•	•
	Frequency-controlled plastic discharge shaft					
Dough hopper:	VP 200 pre-portioning hopper in hygienic blue					
	VP 200 pre-portioning hopper in hygienic blue with dough hopper oiling					
	110 kg to 120 kg plastic extension hopper in hygienic blue	•	•	•	•	•
	110 kg to 120 kg plastic extension hopper in hygienic blue with dough hopper oiling					
Pressure control:	Automatic hydraulic pressure control for main conveying piston, controlled by pressure gauge (120 to 230 bar)	•	•	•	•	•
Automatic piston lock:	Included (not possible with double measuring pistons)	•	•	•	•	•
Electrical adaptation to downstream production unit:	Third-party system	•	•	•	•	•
	Existing WP system					
SPECIAL VERSIONS – on request						

ACCESSORIES	
CADDY	Stainless steel transport trolley for measuring pistons and chamber drums

**WERNER & PFLEIDERER LEBENSMITTELTECHNIK GMBH**

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