

think process!

WP Werner & Pfleiderer
Bakery Technologies



SELECTA MODULAR

Formed and slit rolls and more

WP BAKERYGROUP

think process!

SELECTA MODULAR



WP CleanTec

- Hygiene concept



WP GreenEnergy

- Energy-efficient line operation



WP SmartControl

- Easy operation



WP BakingQuality

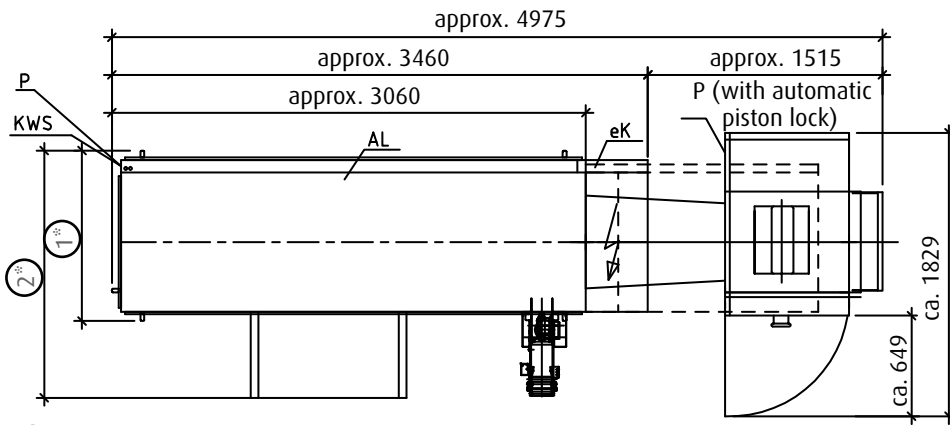
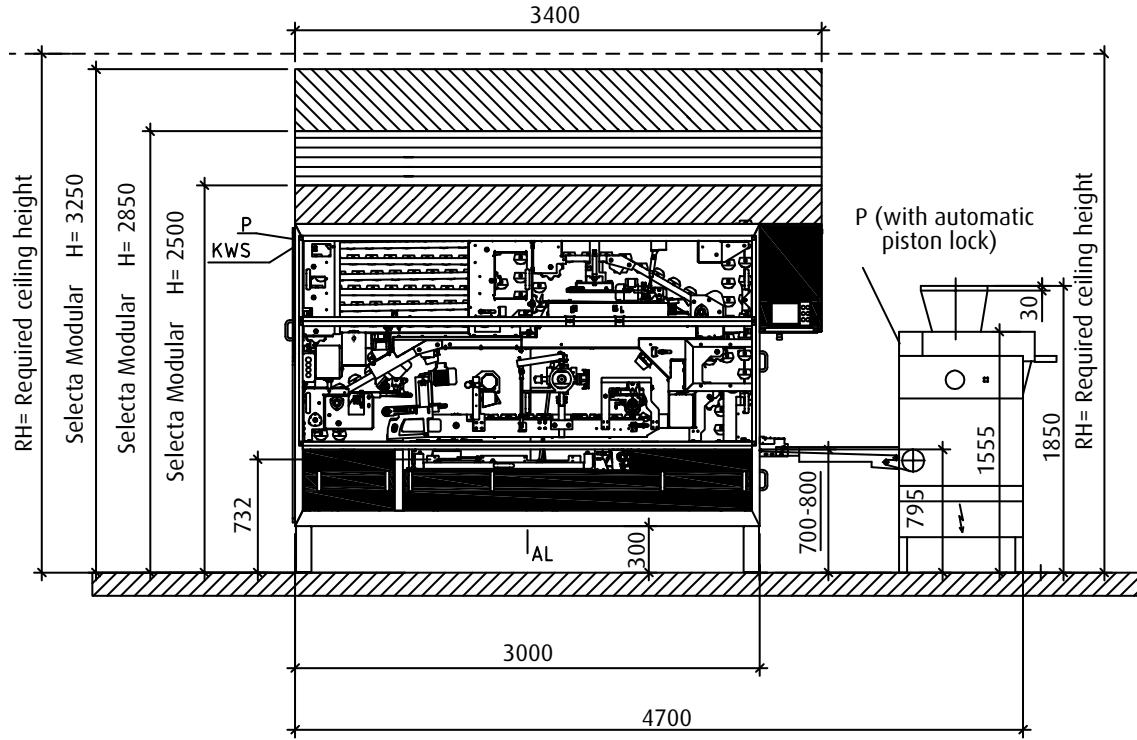
- Product-specific conditioning
gentle on the dough



**ADVANTAGES // FLEXIBLE MODULAR SYSTEM DESIGN
FOR HIGHEST DEMANDS // VARIABLE IN PRODUCT AND
PERFORMANCE**

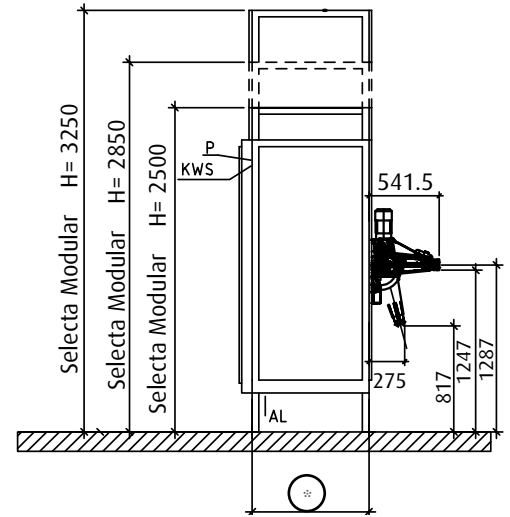
BENEFITS

- Flexible, modular system design
- Configuration to suit product-specific requirements
- WP hygiene concept
- Expandable with ROBOMATIC tray loading robot
- Attachment of numerous downstream production units possible



- ⊛ Plant with working width = 600mm
- ① approx. 1100 ② approx. 1596

- Plant with working width = 800mm
- ① approx. 1300 ② approx. 1796



- ⊛ Plant with working width 600 mm = 900
- Plant with working width 800 mm = 1100

SELECTA MODULAR

SELECTA MODULAR		Form, Roll or Kombi	Form, Roll or Kombi	Form, Roll or Kombi	Roll	Form	Form, Roll or Kombi
Effective width	mm	600	600	600	600	600	800
Max. hourly output *							
Formed rolls e.g. Kaiser rolls	pcs/hr	5-row 4,500	5-row 6,000	5-row 7,500	- -	5-row 9,000	6-row 9,000 5-row 7,500
Long-rolled rolls e.g. slit rolls	pcs/hr	4-row 3,600	4-row 4,800	4-row 6,000	4-row 7,200	- -	6-row 9,000 5-row 7,500
e.g. baguette rolls	pcs/hr	3-row 2,700	3-row 3,600	3-row 4,500	3-row 5,400	- -	4-row 6,000 3-row 4,500
Pre-proofing time							
Formed goods	min.	12	12	12	-	12	12
Slit rolls	min.	12	12	12	12	-	12
Weight range **							
Formed rolls	g	5-row 40 to 65	5-row 40 to 65	5-row 40 to 65	- -	5-row 40 to 65	6-row 40 to 65
long-rolled rolls e.g. slit rolls	g	4-row 40 to 65	4-row 40 to 65	4-row 40 to 65	4-row 40 to 65	- -	6-row 40 to 65
e.g. baguette rolls	g	3-row 35 to 90	3-row 35 to 90	3-row 35 to 90	3-row 35 to 90	- -	4-row 35 to 90
via bypass (green mode)	g	90 (150 with MUS-G)					
Proofing board dimensions	mm	2 x 400 x 600 580 x 780 580 x 980					4 x 400 x 600 2 x 580 x 780
Connected load ratings		13 to 15 kW, 3 x 400 V, 50 Hz					on request
Electrical connection (without dough divider)							
Water (only with heating and moistening option)							
Cold water connection		1/4"					
Compressed air		1/2"					
Drain		ID 40					
Dimensions							
Length x Width x Height	mm	3,400 x 1,100 x 2,500			3,400 x 1,100 x 3,250		3,000 x 1,300 x 3,250

* Hourly output is product-related variable

** Extended weight ranges on request

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