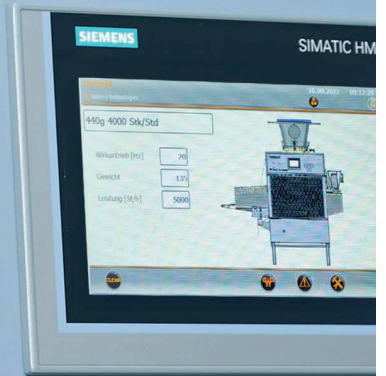


*think process!*

**TEWIMAT**



**WP** Bakery Technologies



# TEWIMAT SOFT

Accurate dividing. Gentle on the dough.  
For particularly sticky and soft dough.

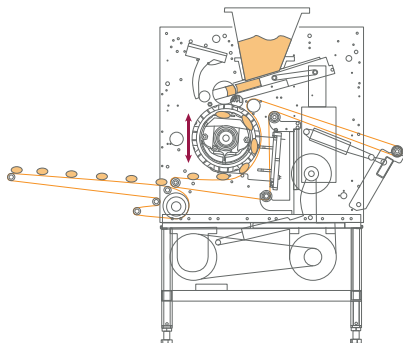
think process!

# TEWIMAT SOFT

- For particularly soft, sticky and long maturing dough
- Yield up to 170\*
- Maximum dividing precision thanks to de-gassing system
- Gentle dough dividing thanks to suction divider technology and variable pressure adjustment
- Oil-free dividing process
- Utmost flexibility thanks to
  - flexible number of lanes
  - flexible weight range, e.g. due to double piston system
  - flexible capacity adjustment
- Easy cleaning thanks to WP CleanTec
- Siemens S7 touch control
- Simple operation

## The SOFT version

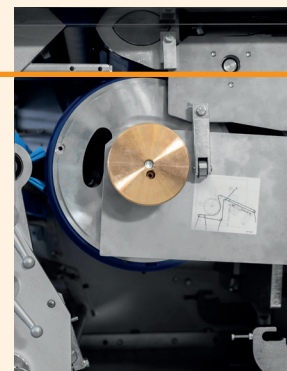
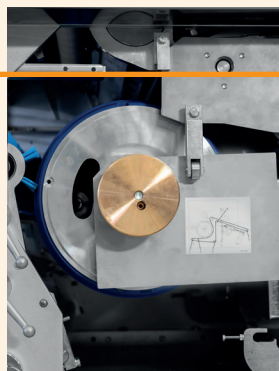
The subtle difference



POWERFUL DOUGH DIVIDER AND MOLDING MACHINE  
GENTLE ON THE DOUGH AND PRECISE IN DIVIDING //  
FOR PARTICULARLY SOFT AND STICKY DOUGH WITH LONG  
BULK FERMENTATION // WEIGHT RANGE UP TO 750 G\*\*

## HEIGHT-ADJUSTABLE MOLDING DRIVE

The patented mechanism of the height-adjustable molding drive enables the processing of particularly soft, sticky and long maturing dough with a yield of up to 170\*. The dough pieces can thus be taken directly off the measuring piston and the conventional discharge shaft can be dispensed with.





think process!

## WP CLEAN TEC

- All plastic components in hygienic blue
- Consistent separation of dough-handling parts and drive mechanism
- All dough-handling parts can be removed largely without tools
- Oil-free dividing process
- Removable belt driving roller (option)
- Divided scraper roller (option)
- Stainless steel covering





## LARGER WEIGHTS UP TO 750 G

The combination of **TEWIMAT SOFT** and the **TEWIMAT BIG BALL** functional modules, the processing of soft, sticky dough with a yield of up to 170\* is also possible up to a weight of 750 g.

\* depending on the quality of the flour used  
\*\* depending on the machine configuration

## TW PLUS

The **TW PLUS** is a downstream external second molding station. The dough is thus handled particularly gently. The double molding path preserves the dough structure even in well-risen dough.

**Optional flouring and oiling** between the two molding procedures increase the flexibility considerably.







## EQUIPMENT

- Integrated Siemens S7 PLC controller with synchronous switch
- Power regulation with frequency inverter control for continuous intermittent operation
- Adjustable molding speed and flour duster
- Motorized weight adjustment
- Grooved molding drum with large cups
- Spreading belt 900/116
- Mechanical height adjustment of molding and chamber drum
- One chamber drum of your choice
- One standard measuring unit (round pistons)



## OPTIONS

- Motorized height adjustment of molding and chamber drum
- Molding drum with flat pyramids (required from yield 160)
- Molding drum flouring (required from yield 160)
- Machine height increase
- Molding belt extension
- Extended weight range
- Ceramic-coated discharge shaft
- Pressure roller on spreading belt
- Oiling (mandatory with dough from yield 60 and with sticky dough)
- Discharge shaft oiling
- Automatic central lubrication of the bearings
- Stainless steel frame and base frame
- Stainless steel divider (oiling mandatory)
- Stainless steel hopper, holding capacity 300 kg
- Hopper oiling
- Portioner
- Caddy transport trolley for chamber drums and measuring pistons

## TEWIMAT SOFT

### TECHNICAL DATA

#### TEWIMAT SOFT

Hourly output per row/max. (depending on dough and weight)	Pieces	2,000
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		TEWIMAT SOFT
Dimensions L x W x H	mm	1,300 x 1,000 x 1,850
Electrical connected load ratings	kW	6.3 kW (12 A) to 11.9 kW (24 A)
Holding capacity dough hopper	kg	120 Other hopper sizes on request
Number of rows	Pieces	3 to 10
Weight range	g	up to 300
Weight range – optional TEWIMAT BIG BALL functional module	g	up to 750



#### **WERNER & PFLEIDERER LEBENSMITTELTECHNIK GMBH**

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