

*think process!*



## MINIROLL

The compact bread roll baking system with  
high capacity in the smallest space

think process!

# MINIROLL



## WP CleanTec

- WP hygiene concept



## WP SmartControl

- Ease of operation



## WP GreenEnergy

- Energy-efficient system operation



## WP BakingQuality

- Product-specific conditioning gentle on the dough



**COMPACT BAKING SYSTEM FOR SMALL BAKERY ITEMS WITH INTEGRATED DRUM ROUND MOULDER FOR THE PRODUCTION OF**

- LONG-ROLLED ROLLS
- SMOOTH ROUND ROLLS
- HAMBURGER BUNS
- CYLINDRICAL ROLLS
- DOUBLE ROLLS

**WITHIN A WEIGHT RANGE OF 35 G TO 85 g (OPTIONAL 35 g TO 150 G)**

## BENEFITS

- Small bakery items in perfect craftsmanship quality
- Integrated drum round moulder with proven Multimatic dividing principle
- Space-saving compact design
- Product diversity thanks to
  - extended weight range of the integrated dough divider
  - interchangeable pressure boards
  - driven top belt

- Siemens S7 control system
  - simple operation
  - reproducible quality
- Bypass belt (green mode) for direct conditioning without proofing cabinet
- Use of commercially available proofing boards thanks to the variable, program controlled depositing unit

- Hygienic safety thanks to
  - intense degermination station
  - stainless steel design
  - all dough-handling parts removable for cleaning

## EQUIPMENT

- 4-row system with 600 mm or 800 mm working width
- Integrated MULTIMATIC drum round moulder with rotary valve
- Access protection by photocell
- Dividing range from 35 g to 85 g, measuring piston 50 mm
- Exchangeable chamber drum  
(1 chamber drum of your choice)
- Manual pressure adjustment
- Automatic weight adjustment
- Adjustable moulding belt
- Long roller with 1 pressure board of your choice
- Integrated shelf for pressure board or top belt
- Pre-proofing time 6 min.
- Ribbon drying
- Maintenance-free ribbon chain with automatic tensioning
- Exhaust air ventilator for correction of the proofing cabinet climate
- Intense degermination station
- Variable depositing unit for proofing boards in Euro sizes  
400 x 600 / 580 x 780 / 580 x 980
- Integrated chamber drum shelf  
for maximum 3 chamber drums
- Revolving door at the rear of the dough divider  
for easy access
- Automatic cleaning positioning

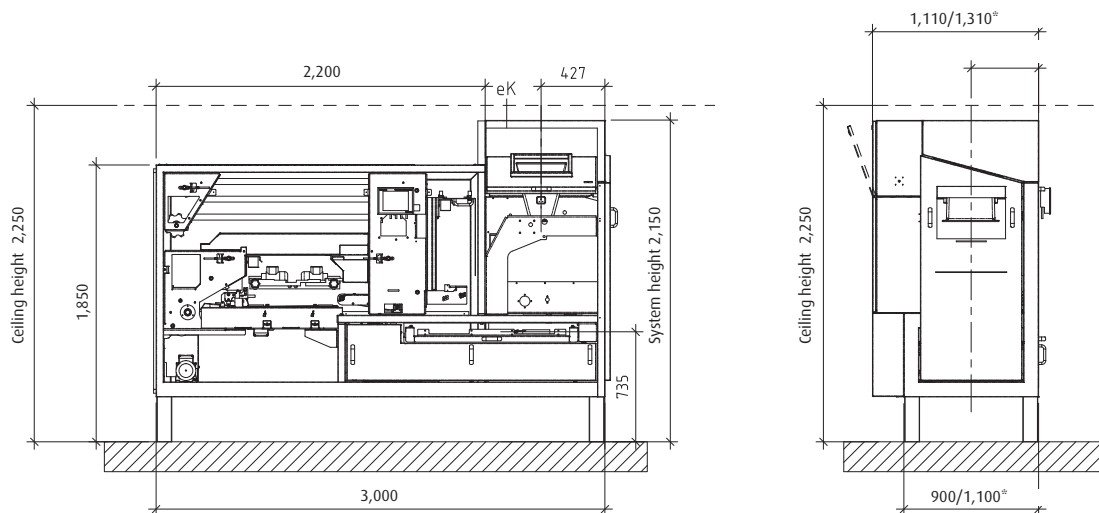
## OPTIONS

- 5-row or 6-row dough divider
- Measuring pistons 55 mm for large weights up to 150 g
- Double measuring pistons for different weight ranges
- Depositing unit with end position change
- Collision protection on front and operator side
- Increased system height by 50, 100 or 150 mm
- Counter
- System can be moved laterally
- Various pressure rollers
- Array of pressure boards for product variety
- Bypass belt for green mode
- Driven top belt
- Spreading belt with integrated drive
- Spreading belt for double rolls



## MINIROLL

| Technical data  |             | 3-row  | 4-row | 5-row (option) | 6-row (option) |
|---|-------------|--|-------|----------------|----------------|
| Dimensions (L x W x H)<br>(cladding parts may protrude beyond the basic dimensions by 100 mm) | mm          | Working width 600 mm – 3,000 x 1,110 x 2,150 |       |                |                |
|   |             | Working width 800 mm – 3,000 x 1,310 x 2,150 |       |                |                |
| Required ceiling height   | mm          | 2,250  |       |                |                |
| Hourly capacity   | pieces/hour | 1,800  | 2,400 | 3,000          | 3,600          |
| Capacity in green mode  | pieces/hour | 4,500  | 6,000 | 7,500          | 9,000          |
| Pre-proofing time   | min.        | 6  |       |                |                |
| Weight range  |             | 35 g to 90 g (35 g to 150 g optional)        |       |                |                |
| Weight range double rolls<br>(via bypass belt and double loading)                             |             | 2 x 55 g to 2 x 90 g                         |       |                |                |
| Weight range via bypass belt  |             | 35 g to 90 g (35 g to 150 g optional)        |       |                |                |
| Proofing board dimensions   | mm          | 400 x 600 // 580 x 780 // 580 x 980          |       |                |                |
| Connected load rating   |             | 4.5 kW / 3 x 400 V                           |       |                |                |



\* Working width 800 mm

**WERNER & PFLEIDERER LEBENSMITTELTECHNIK GMBH**

von-Raumer-Str. 8-18 // D-91550 Dinkelsbühl // Phone +49 9851-905-0 // Fax +49 9851-905-8342 //  
 info@wp-l.de // www.wp-l.de // www.wpbakerygroup.com