

*think process!*



Werner & Pfleiderer  
Bakery Technologies



# MULTIMATIC VARIO

Extra robust dough divider and round moulder for highest flexibility demands.

Enormous weight flexibility from 24 g to 600 g.

Maximum gentleness on the dough thanks to sophisticated dividing system.

Perfect weight accuracy.

Perfect round-moulding result.

**WP BAKERYGROUP**

## MULTIMATIC VARIO SHORTFACTS

STANDARD VERSION		
Internal article numbers / 44009122 MU-Vario 5-/3-/1-row dough divider and round-moulding machine		
Foldable plastic hopper in hygienic blue, dough capacity approx. 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		
One replaceable measuring unit with rotary valve (1-/3- or 5-row)		
Standard rectangular pistons in hygienic blue (dependent on measuring unit), 5-row (51 x 50 mm) or 3-row (51 x 65 mm) or 1-row (51 x 225 mm)		
Manual piston locking of each individual piston		
1 chamber drum dependent on size of selected rectangular measuring piston in hygienic blue (solid plastic)		
Chamber drum cover with quick-release fastener		
1 grooved moulding drum with cups, hygienic blue		
Moulding belt with plastic/cotton surface, white		
Discharge shaft in plastic, plain-colored		
Two automatically approachable cleaning positions		
<ol style="list-style-type: none"> <li>1. Removal, replacement and cleaning of rectangular/double rectangular measuring pistons</li> <li>2. Removal and cleaning of conveying piston</li> <li>3. Removal, replacement and cleaning of measuring unit</li> </ol>		
Conveying piston can be removed without tools		
900 mm spreading belt, felt design in white, low rim height		
Separation of spreading belt at outlet manually adjustable		
Dough output height 790 mm ± 50 mm (output directly dependent on dough infeed height)		
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:	<p><b>1. Weight range 25 g to 150 g:</b> 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 &lt; 10 %</p> <p><b>2. Weight range 160 g to 600 g:</b> White bread recipes made from wheat flour type 550, dough yield 157 and 15 minutes bulk fermentation with the following ingredients, calculated on flour basis: yeast 2.0 %, white bread baking agent 2.0 %, salt 2.0 %, fat 2.0 %, rye and grain content &lt; 10 % (deviations from the standard dough can influence the unit weights)</p>
	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 VARIO		
Number of rows		5-row	3-row	1-row
<b>Rectangular measuring pistons</b>	51 x 50 mm	45 g to 150 g	-	-
	51 x 65 mm	-	160 g to 200 g *	-
	51 x 225 mm	-	-	400 g to 600 g *
<b>Double rectangular measuring pistons</b>	44/51 x 50 mm	30 g to 75 g	-	-
	36/51 x 50 mm	24 g to 52 g	-	-
200 g to 400 g (1-row) – on request		* Limited moulding result		** Dough piece unmoulded
<b>MU-VARIO Chamber drums:</b> 1 chamber drum, dependent on size of rectangular measuring pistons, included in standard version	5-row		3-row	1-row
	1. 28 g to 34 g	9. 74 g to 85 g	1. 160 g to 180 g 2. 150 g to 200 g	For dough transport, dough piece unmoulded
	2. 34 g to 40 g	10. 80 g to 90 g		
	3. 38 g to 46 g	11. 85 g to 95 g		
	4. 46 g to 52 g	12. 90 g to 100 g		
	5. 48 g to 54 g	13. 95 g to 110 g		
	6. 52 g to 58 g	14. 110 g to 130 g		
	7. 56 g to 64 g	15. 128 g to 150 g		
	8. 64 g to 74 g			

Other weight ranges on request

**PERFORMANCE RANGES**

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

OPTIONS	
<b>Spreading belt lengths:</b>	500 mm, only for stand-alone machine (limited spreading)
	1,250 mm
	1,800 mm
	900 mm (for double roll loading)
<b>Hygienic design:</b>	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.	
<b>Final position change:</b>	With turning station
	Pressure roller above spreading belt in Multimatic VARIO
<b>Height adjustment for spreading belt:</b>	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)
<b>Further exchangeable measuring unit:</b>	1-row
	3-row
	5-row
<b>Moulding drum:</b>	Grooved moulding drum without cups (recommended for pretzel and Berliner dough) in hygienic blue
<b>Separate spreading belt drive:</b>	Automatically adjustable dough piece spacing in row (recommended for small weights)
<b>Discharge shaft:</b>	Ceramic-coated discharge shaft
	Frequency-controlled ceramic-coated discharge shaft
	Frequency-controlled plastic discharge shaft
<b>Dough hopper:</b>	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
<b>Pressure control:</b>	Automatic hydraulic pressure control for main conveying piston, controlled by pressure gauge (120 to 230 bar)
<b>Electrical adaptation to downstream production unit:</b>	Third-party system
	Existing WP system
SPECIAL VERSIONS – on request	
ACCESSORIES	
<b>CADDY</b>	Stainless steel transport trolley for measuring pistons and chamber drums

**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