

TEWIMAT

TECHNICAL DATA

TEWIMAT L + S *

Max. hourly output per row dependent on the dough	in pcs	3,000	2,850	2,500	1,800	approx. 1,700	approx. 1,600
at max. weight per dough piece dependent on the dough	in g	100	125	160	200	250	300 only Tewimat S

* Rating for continuous operation, not Start-Stop operation

		TEWIMAT L	TEWIMAT S
L x W x H *	in mm	1,300 / 1,240 / 1,850	1,300 / 1,000 / 1,850
Electrical connected load ratings	in kVA	4.5	5.5
Main drive	in kW	3.0	3.0
Moulding drive	in kW	1.5	1.5
Holding capacity dough hopper	in kg	80	120
Rows	units	3 to 6	3 to 10
Weight range with setting of double pistons **	in g	28 to 250	28 to 300

* Length without spreading belt (total length = L + spreading belt length)

** Weights dependent on piston diameter and number of rows

WERNER & PFLEIDERER LEBENSMITTELTECHNIK GMBH

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



TEWIMAT

Accurate dividing. Gentle on the dough.
Industrial quantity in best craftsmanship quality.

TEWIMAT

WP CleanTec

- CleanTec spreading belt – option
- Divided cleaning brush – option
- Removable belt driving roller – option
- Oil-free dividing process
- All dough-handling parts can be removed largely without tools
- All dough-handling parts are consistently separated from the drive mechanism
- Stainless steel paneling

WP SmartControl

- Easy operation

WP BakingQuality

- Gentle dough dividing thanks to suction dividing technology and variable pressure adjustment
- Product diversity thanks to innovative double piston system

BENEFITS

- Maximum dividing precision thanks de-gassing system
- Utmost flexibility thanks to
 - flexible number of rows
 - flexible weight setting
 - flexible weight range
 - flexible capacity adjustment
- Hydraulically adjustable dividing system
- Reduced production costs thanks to oil-free dividing process



SPECIFICATION

- Touch screen control
- Measuring unit
- 1 chamber drum
- 900 mm spreading belt
- Movable flour duster
- Pneumatic moulding belt tensioner

OPTIONS

- Double piston for increased weight variability
- Spreading belts in different lengths
- Larger dough hopper
- Blower for particularly cold and/or soft dough
- Additional oiling for soft and sticky dough
- Divided cleaning brush
- Removable belt driving roller – option
- Discharge roller with separate motor
- Spreading belt drive with separate motor
- Central lubrication

