

*think process!*



# TEWIMAT BIG BALL with TW PLUS

Accurate dividing. Gentle on the dough.  
Weight range 28 g to 600 g<sup>\*\*</sup>.



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# TEWIMAT BIG BALL WITH TW PLUS



## 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



**POWERFUL DOUGH DIVIDER AND MOULDING MACHINE**  
**GENTLE ON THE DOUGH AND PRECISE IN DIVIDING //**  
**PARTICULARLY BROAD WEIGHT RANGE FROM**  
**28 G TO 600 G\*\***

## BENEFITS

- Particularly broad weight range from 28 g to 600 g\*\*
- Perfect moulding result
- 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



## ALSO FOR PARTICULARLY SOFT AND STICKY DOUGH **TW PLUS**

In combination of **TEWIMAT BIG BALL** and the **TEWIMAT SOFT** functional module, the processing of soft, sticky dough with a yield of up to 170 \* is also possible up to a weight of 600 g\*\*.

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

The **TW PLUS** is an external second moulding station installed downstream of the process. The dough is thus handled particularly gently. The double moulding path maintains the dough structure even in well-risen dough.

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





## TEWIMAT BIG BALL

### TECHNICAL DATA

#### TEWIMAT BIG BALL

Hourly output per row/max. (depending on dough and weight)	Pieces	2,000
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#### TEWIMAT BIG BALL

Dimensions L x W x H incl. TW PLUS	mm	3,622 x 1,239 x 2,337
Electrical connected load ratings incl. TW PLUS	kW	8.7 kW (18 A) to 15.4 kW (30 A)
Holding capacity dough hopper	kg	120
Number of rows	Pieces	3 to 10
Weight range	g	28 to 600**



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