



**There is a lot of technology and advantages
behind a biscuit like this:
there is Multidrop Twiny.**





Twiny paves your way to success...





A confectionery product with two flavours...
A quality that only Pastrycooks can provide...
Ingredients that are rich, natural, healthy and delicious...
To satisfy the most demanding customers.

Twiny, creates your new Market

Is it really necessary to diversify your business?

Consider the following points: competition is more aggressive every day, customers are increasingly demanding and sophisticated, as well as open to novelties; technology evolves at a rapid pace; the retailing and distribution industry requires great production capacity and flexibility in short time; the large industry proposes products at "delicious" prices... Try to consider all this!

So what do you need to tackle all these problems successfully?

You need a machine that combines reduced processing times, ease of use and maintenance, the capability of producing (with no additional working phases or manual phases) two-ingredient products, much required by the large distribution chains and customers. A machine that features low management and production costs, and increases your revenue by entering a new market niche that previously was virtually impossible due to production complexity. A machine designed to create the confectionery specialities of the large industry with the quality and creativity of the pastrycooks. In a word, Multidrop® Twiny, nothing else!

Multidrop® Twiny can drop, extrude and fill two different types of dough at the same time, whether it be hard, soft or loose dough, obtaining infinite product combinations: your imagination may be the only limit... Indeed, Multidrop® Twiny is capable of dosing, depositing and forming infinite types or families of products:

- Deposited egg-based products with one or two colours;**
- Deposited short pastry products with one or two colours;**
- Deposited dried fruit-based products with one or two colours;**
- Squeezed and wire-cut products with one or two colours.**

With Multidrop® Twiny it's easy, thanks to a wide range of moulds and accessories, to make special products such as:

- Dietary baking products;**
- Baking products with buttercream decorations;**
- Baking products with cream or jam filling;**
- Pastries with jam, cream or fruit purée filling;**
- Stuffed salty pastries.**



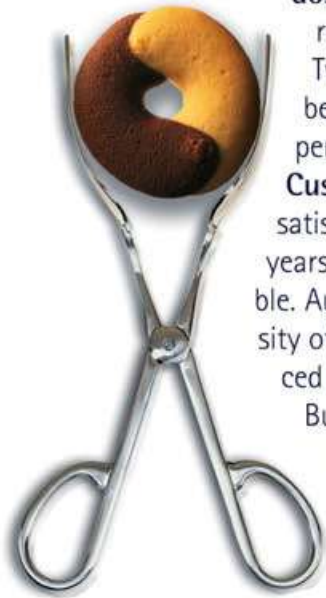


MULTIDROP®
twiny

PLUS

Twiny, designed around your needs...

Is it possible to say the Multidrop® Twiny will increase the performance? Multidrop® Twiny is the answer to your professional needs, designed to solve the problems you come across every day. Multidrop® Twiny has been conceived, designed and constructed in order to help you by combining the work of two machines into one. To be precise, its function is to combine **two drop machines, two wire-cutting machines, two dosing machines** and so on, thus creating a unique confectionery tool. This outstanding feature is not the only difference between this machine and a normal biscuit machine. Multidrop® Twiny offers significant improvements in the mechanical, electronic and software design. It has been conceived and built to withstand even the most demanding requirements, with maximum performance and reliability.

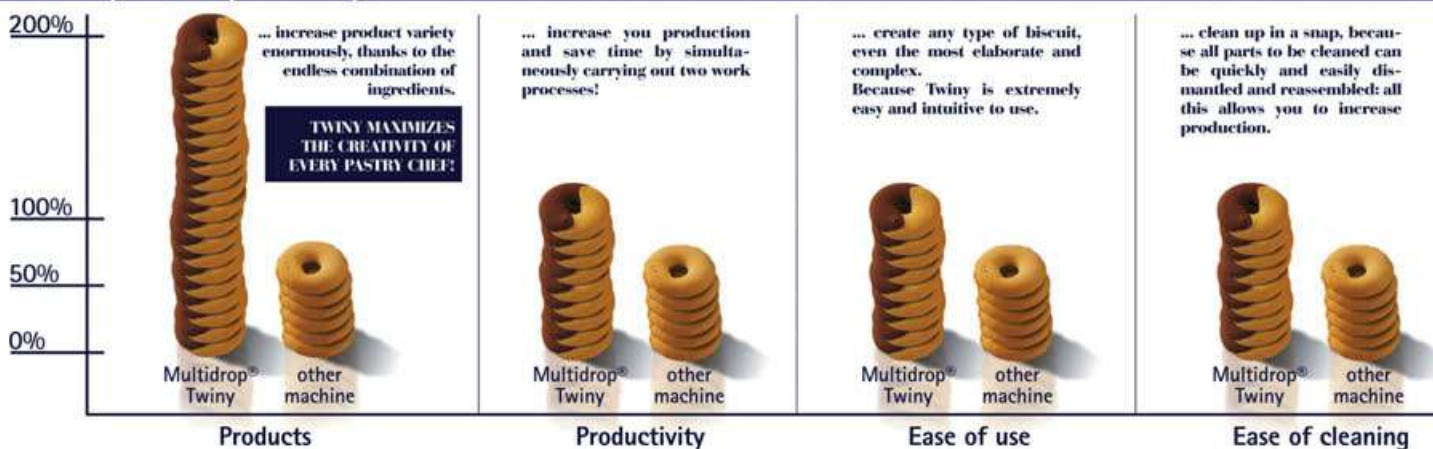


Customers require a machine that is both innovative and reliable. Multidrop® Twiny fully satisfies this requirement as it is built on the three decades of experience of the Multidrop® range: years of testing in the harshest conditions to provide our customers with the best products possible. Authoritative and expert international confectioners, consulted by Polin, underlined the necessity of machines that are sturdy, easy to use and clean, and that can also be handled by inexperienced personnel.

Built with top quality materials, Multidrop® Twiny offers total reliability, ease of maintenance, great ergonomics and ease of use. This machine has undergone extensive and rigorous testing in order to provide you with a tool that is extremely easy to use, without having to consult the instructions manual.

Once Multidrop® Twiny is installed, you can immediately start working! Cleaning is reduced to a minimum, thanks to the reduced number of elements to be disassembled. Extensive research has been dedicated to the design that is now essential, without useless "frills". Multidrop® Twiny's outstanding innovations and performance are listed below.

Multidrop® Twiny allows you to:



MULTIDROP®
twiny

THE
IMMEDIATE
ADVANTAGE

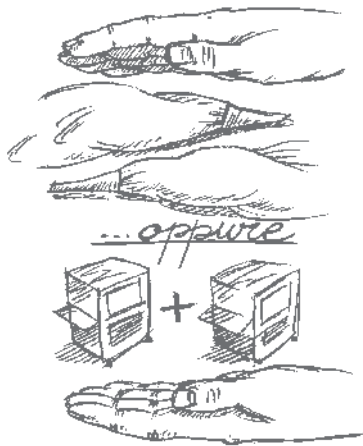
Twiny,
“Dolce far tutto” – all done in far less time...

Why to chose the machine like Multidrop® Twiny?
Polin offers top performance and technologically innovative products, totally reliable and highly secure, dramatically ahead of their time. With the new Multidrop® Twiny you will increase production and keep pace with the evolution of the market: it is a machine that makes confectionery products with two ingredients in an artisanal way, ideal for confectionery workshops! Multidrop® was already a step ahead, but with Twiny we can actually “run”, as it greatly increases production and reduces work hours. One machine that does the work of two! This was Polin’s goal at the beginning of research, and this is the result. YOU will enjoy the results, with the greatest satisfaction... Twiny’s immediate advantage? The enormous amount of time saved compared to a traditional machine, or, if your prefer, a significantly increased production in the same time period. No matter what you choose, you will win!

To this day...

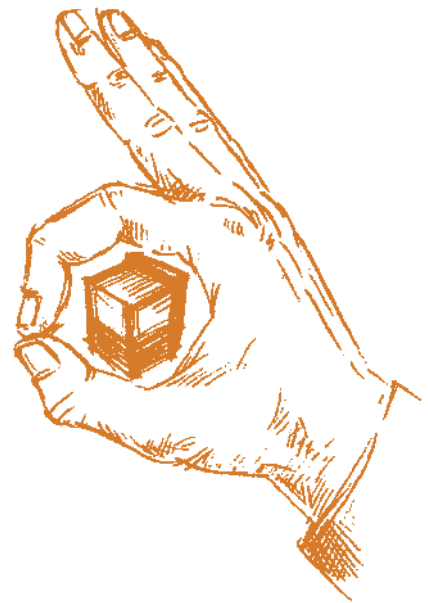
two-ingredient products were made artisanally or using a biscuit machine that required two work processes, either to obtain two flavours or to the baking first and then the filling.

Too much time and effort: it was not always possible to make these products or it was too complex to make them, with or without a machine...



With Multidrop® Twiny

Choose the ingredients, switch on your imagination and then... That’s all you need!






Twiny,
a precious “technological help”
to your imagination.

Biscuits with various fillings

With Multidrop® Twiny, you can make biscuits with cream, jam or dried fruit seed fillings: easily, quickly and with minimum effort on your part, as the table below illustrates...



Biscuits with various fillings

Product	Nozzle	Product	Nozzle
 TW111		 TW111	
 TW112		 TW181	
 TW115		 TW114	
 TW140		 TW116	

Biscuits with various fillings



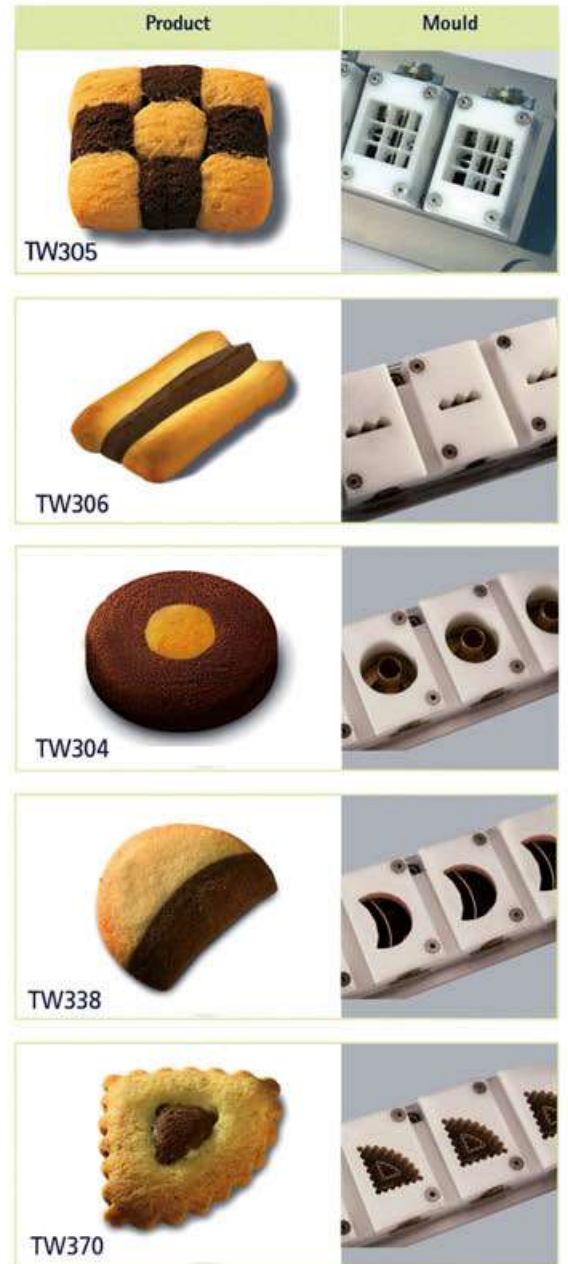
Dropped products



Dropped products



Wire-cut products

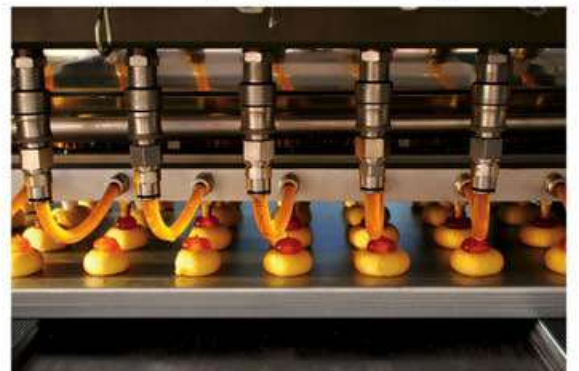


Wire-cut
products

Products with decorations



I modelli TW414 e TW460 sono ottenuti con l'utilizzo del decoratore Polin, disponibile per tutti gli stampi.

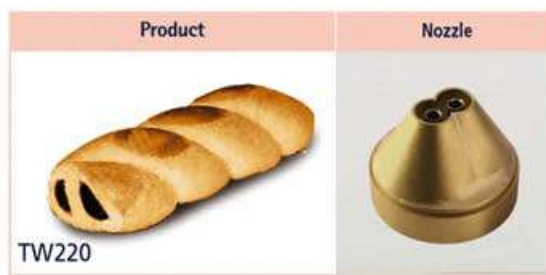


Products
with decorations

Dropped products



TW126



TW220



TW125



TW110



TW280



TW240



TW218



TW260



TW183



TW190



TW152



TW162



TW290



TW146



TW121



TW161



MULTIDROP®
twiny
ADVANTAGES

Twiny, the seven virtues of a perfect partner

Working with Multidrop® Twiny is a simple task, thanks to its control panel that provides information quickly and easily.



1

Multidrop® Twiny, suitable for a wide range of applications

FLEXIBLE Multidrop® Twiny offers great flexibility, thanks to its technical features and production capacity, proving to be suitable for both confectionery workshops and small confectionery industries, something that was unthinkable until now. With its extremely sturdy and reliable structure, Multidrop® Twiny is capable of handling the highest workloads, in business sectors such as the small confectionery industry, confectionery chains, hypermarkets and shopping centres. Multidrop® Twiny is also suitable for large industrial applications, especially confectionery companies that have a development and research laboratory.



Detail of a process "dropping" the dough with two ingredients.

2

Multidrop® Twiny "grows" with you...

EFFICIENT Multidrop® Twiny will satisfy all your production and creative needs, increasingly so as you "discover" its infinite possibilities. It has no limits, just like your imagination... Furthermore, you can count on the support of Polin's Technical Office and the technology of the Production Department to fulfil your requests: creating special moulds or heads to your design, enabling the production of two-flavour or filled biscuits that are just yours, etc.

Multidrop® Twiny, seven machines in one...



Detail of a process "wire-cutting".

3

Multidrop® Twiny, a performance "leap"

PRODUCTIVE Multidrop® Twiny combines great production resources and very high performance. The fastest machine in the industry, Multidrop® Twiny features extremely reduced processing times, making it very suitable also for medium size industry. In addition to all this, it also features reduced noise levels (below 70 dB), and improved reliability achieved through extensive processing tests. And last but not least, Multidrop® Twiny is extremely efficient: the dosing and depositing phases were never so precise before!



Great attention to construction details.



4

Multidrop® Twiny, a design of the future

TECHNICAL Multidrop® Twiny is solid in appearance and construction: made entirely of stainless steel, it provides a safe and hygienic environment, in compliance with international standards. A solid structure, coupled with a rigorous and innovative design and compact dimensions. Inside, state-of-the-art technology: quiet and powerful motors ensure high performance and optimal operating conditions.

Not to mention safety! Multidrop® Twiny incorporates the most modern safety features, ensuring maximum protection to the user whilst allowing total machine accessibility.

5

Multidrop® Twiny, computing has never been so sweet...

TECHNOLOGICAL With Multidrop® Twiny TS computers enter the Confectionery world. Simple, immediate software that does not slow you down, but helps you work faster. Multidrop® Twiny TS is equipped with an "operational brain" to make your work even easier. Multidrop® Twiny TS is built-in a 7.5 inch color touch-screen. Photos and intuitive dynamic icones will guide you to the discovery of new original forms of pastries.

Touch-screen control panel



6

Multidrop® Twiny, safety and reliability (ISO 9000)...

RELIABLE AND GUARANTEED Multidrop® Twiny is built with "scientific" attention to provide unique reliability. Years of testing have produced a machine capable of flawless operation under heavy-stress workloads. The machine is produced in an ISO 9001:2000 (Vision) certified environment. Its extreme accessibility for cleaning satisfies a critical control point of the production process, in accordance with the HACCP requirements.

7

Multidrop® Twiny, organisation at your side

SERVICE Multidrop® Twiny is a leading product because it is produced by a leader in the field: Polin. Therefore the services offered are of superlative quality: from technical advice, to help you work easily from the very first moment, to after-sales service, which is rarely needed. Furthermore, the important demonstrations in our labs, where expert Chefs and Pastrycooks work with Polin machines: you will see all the benefits your business can receive by working with Polin products...

Polin's technical office





Multidrop® Twiny TS

Multidrop® Twiny TS is equipped with the following main functions:

- **MENU** to choose the shape of the biscuit
- **CHECK** to check the machine status at any time
- **SERVICE** to verify maintenance actions
- **INFOPAGE** to view set parameters and request on line help
- **COMUNICATION** to link the machine with teleservice systems to Polin Service
- **TROUBLE LOG** to access the fault list
- **INFO STORAGE** to save and edit your recipes with a USB device

Multidrop® Twiny TS, the future is already here, and it is a very "sweet" future.



CONSTRUCTION INFORMATION AND ACCESSORIES

PNEUMATIC PUMP

It automatically feeds the hopper. Positioned a bowl with dough at its base and immersed the suction head in the dough, this is transferred gently through a pneumatic cylinder.

Suitable for particularly liquid dough as muffin or plum cake batters.



JAM DECORATOR

It deposit jam or cream on a cookie previously formed. The device is mounted directly in the body of the machine, resulting in a single step forming and decorations of cookies.



LIQUID BATTER TANK

It automatically feeds the hopper of a TWINY or of a jam / cream decorator. Suitable for very liquid batters, jam or cream. Once loaded the tank, the product is gently moved through a pneumatically operated pump.



NOZZLES

Polin nozzles are of different shapes depending on the specific product. They are easily replaceable on the moulds and are made of special alloys. Polin nozzles can also be configured many different ways according to the customer's design. Furthermore, various shapes of biscuits can be created with the same nozzles, by guiding the movements of the machine.

WIRE-CUTTING MOULDS

The wire-cutting moulds are made of non-stick, food grade plastic, pantographed on high-precision numeric controlled machines. They also have valves to adjust the weight and shape of every biscuit that is cut.

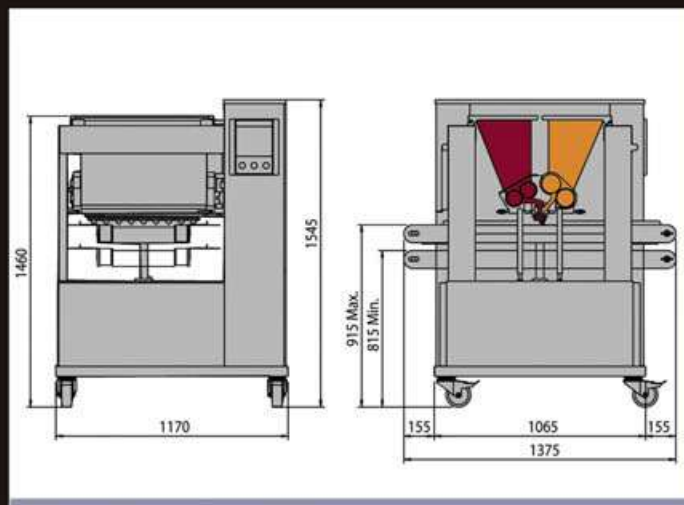
HEAD SERVICE TROLLEY

A service trolley is available upon request for the head when its is removed for cleaning. Ergonomic and compact, the trolley houses the moulds, the nozzles, the wire frames and all other accessories.

TIP PAD PAPER CLAMPS

Upon request, Polin can provide a special device to press the tips of biscuits made of very hard or viscous dough, which would burn during the baking phase. Polin can also equip the moulds with various paper clamp systems, to prevent the paper from rising after the dosing phase.

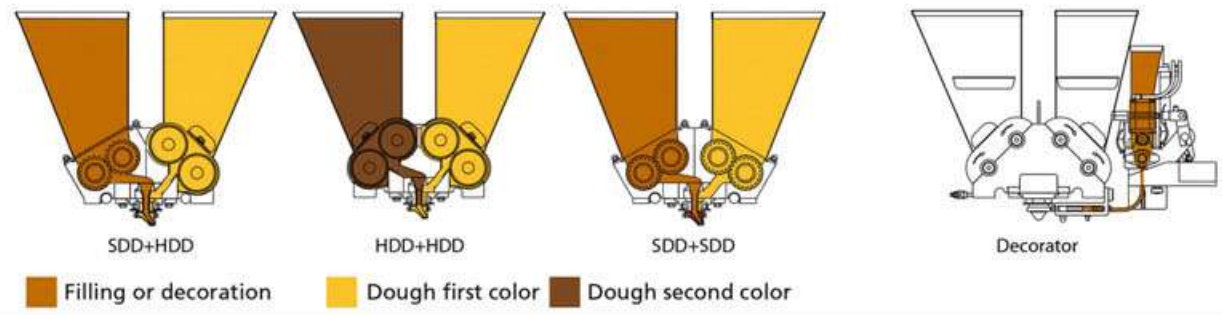




	FXE	FXR	FXL
TRAY SIZE:			
Width (mm)	600/660		
Length (mm)	400/800		
Power (Kw)	3,3		
Hopper capacity (Lt)	40x2		
MAX NO. STROKES/MIN.*			
Drop	35		
Wire-cut	-	-	50
PACKAGED MACHINE:			
Package (Kg)	Tare	70	
	Gross	740	760

* Referred to an average roller rotation time of 1 second.

Each head can be equipped with decorator to obtain products in 3 colors



P

olin, the sector leader that builds market leaders.

Polin has been for decades the indisputable leader in the design and construction of ovens, artisanal machines and industrial systems for the production of bakery and confectionery products. The great technology and innovation at the heart of all Polin's products have fuelled the steady growth of the Group and enabled its products to achieve a position of excellence worldwide. No one but Polin could design such a great machine as Multidrop® Twiny.



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