



YOU ALSO KNOW
US AS KEMPER

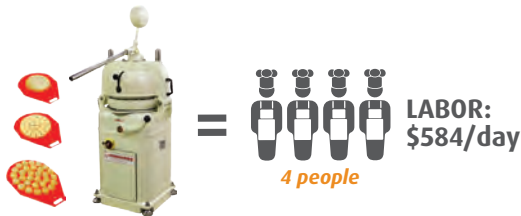
WP BAKERYGROUP USA

WP Kemper | WP L | WP Haton | WP Winkler | WP Riehle

MINIROLL



ARE YOU PRODUCING
5,000 ROLLS PER DAY?



VS.



Why automate with **MINIROLL**?

- Space saving compact design
- High output in a small space
- Extremely quick return on your investment

EXAMPLE ROI*:

Based on the production of 5,000 buns/day

MANUAL PROCESS

4 people x 8 hr/day x \$18.25/hr
TOTAL LABOR COST: \$584/day

MINIROLL

1 person
TOTAL LABOR COST: \$146/day

SAVING

Day	\$438
Week	\$3,066
Month	\$13,140
YEAR	\$157,680

**Savings = Cost of machine in...
under 17 months**

*This does NOT include any increased production or expanding product range.

MINIROLL

Features / Benefits

- ✓ For Production of: Hamburger Buns, Hot Dog Buns, Hoagie Rolls, Dinner Rolls, etc
- ✓ Space saving compact design
- ✓ High output in a small space
- ✓ Dimensions (LxWxH): 3,000mm x 1,110mm x 2,150mm
- ✓ 3-5 Row format
- ✓ Maximum output of 1,500 pc / row / hour
- ✓ Touch Panel with ability to store 20 programs
- ✓ Stainless Steel Construction with "Aluco-Bond" doors
- ✓ Hydraulic Pressure System, adjustable from outside via pressure gauge
- ✓ Automatic Cleaning Positions for ease of cleaning
- ✓ Ability to "block" rows to create multiple panning formats
- ✓ Grooved rounding drum for optimal rounding result
- ✓ Rounding by inner drum with outer pocket drum, circular motion to duplicate "hand work". Adjustable speed/pressure for optimal results.
- ✓ Long rounding time - 5 times longer than competitive systems with oscillating rounding plate on top of rotating rounding drum.
- ✓ Gentle dough handling
- ✓ Ability to "rest" dough between mixing and dividing/rounding

ADVANTAGES:

- ✓ Easy operating, cleaning and maintenance
- ✓ Sturdy design
- ✓ Gentle dough handling
- ✓ Optimal moulding result
- ✓ High versatility of product range

WP Bakery Group USA - bringing the legacy of trusted European baking equipment companies to the U.S. market. We blend the highest level of engineering with state of the art baking technology. We then translate the recipe for our American bakers. Take a look at WP Bakery Group USA

EXAMPLE "ESTIMATED" PAYMENT PLAN:

**YOU SAVE ALMOST
\$10,000/MONTH AFTER
PAYMENT**

*Rate contingent on approved financing/rate may vary at time of application.

Our Trusted Partner:



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MINIROLL

PRESSURE ROLLER

- ✓ Two pressure rollers to flatten dough pieces
 1. Immediately after divide/round, prior to intermediate proofer
 2. After intermediate proofer prior to longmoulder
- ✓ Longmoulder can act as pressure roller if operated in same direction/speed as dough travel



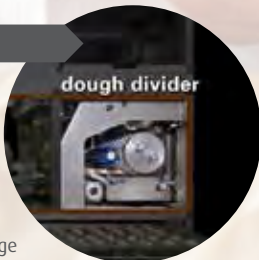
long moulder

LONGMOULDER

- ✓ Longmoulder with "upper driven" belt
- ✓ Able to achieve a longmoulded length of 8" in a short distance
- ✓ OPTION: "extra wide" Miniroll version can longmould up to 10"
- ✓ Ability to have belt in reverse, still or running the same direction as dough travel

DOUGH DIVIDER

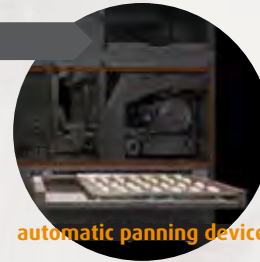
- ✓ Integrated drum moulder with proven "multimatic" principle
- ✓ Removable dough handling parts for easy cleaning
- ✓ Manual pressure adjustment allows for gentle handling of dough
- ✓ Double piston system 35g-150g weight range
- ✓ Maximum output capacity of 2,000 pc/row/hr



dough divider

PANNING

- ✓ Use of standard 18" x 26" pans with variable "program controlled" depositing unit
- ✓ Pans with two with short side facing or one with long side facing
- ✓ Flexible to various panning formats



automatic panning device



FLOUR DUSTER

- ✓ Mechanical flour duster allows for "right" amount of flour for optimal rounding

"The money printing machine"

DOUGH INFEEED

- ✓ Hopper capacity for 150kg of dough
- ✓ Position of infeed above paner design for ONE person operation



PROOFER

- ✓ Intermediate proofer with ability to proof up to 8 minutes
- ✓ "Pass through", short proof to bypass proofer, dough pieces only enter every 3 rows
- ✓ Intensive germination station proofer
- ✓ Removable dough handling parts for easy cleaning
- ✓ Automatic climate correction to ensure "ideal" environment at all times



AUTOMATIC ROLL LINE