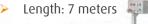


Before we had more machines. We had a machine for ciabattas...we had a machine for burgers and hot dog buns. With the WP line, we can do 20, 30, 40 different types of products and with more capacity.

- James Debono, Maypole Bakery, Qormi, Malta



PRODUCTS

- Rolls
- Ciabatta
- Baguettes
- Hot Dogs
- Hoagies
- Dinner Rolls
- Boules
- Specialty Rolls
- Artisan Bread
- Paposeco Rolls
- Kaiser Buns

ADDITIONS

- Stamping Station
- Seeding Station
- Cutting Station
- Long Moulding Station
 - Sheet / Curl
 - Pin / Curl
- Paposeco Module
- Baguette Module

One machine for all of your production needs

Round • Square • Rectangle • Long Moulded • Triangle • Diamond































Call Jessica at 778-240-9691 or email at jessicag@wpbakerygroupusa.com

WP BAKERY GROUP USA

WP KEMPER PANE Dough Sheeting Line

BENEFITS

- Gentle processing for open-crumbed structure
- Higher weight accuracy than traditional sheeting
- Short set-up time with simple product changes
- Choose between weight accuracy or volume accuracy
- Production of multiple products one line
- Great variety of products
- Optimal roundmoulding
- Expandability
- Easy to clean

Gentle on Dough • Accurate Weight #WeKemperIt

Over the years, WP has proven itself, both in terms of durability and customer service.

- Thomas Hackner, Backhaus Hackner, Bavaria, Germany

ADDED VALUE

Produce a variety of artisan products like Ciabatta or Baquette with less stress. The Pane Multi-Product Dough Sheeting Line is optimally designed to process doughs with strong gluten and long pre-proofing.





PERFORMANCE DATA

- Up to 12,000 pcs./h square (5 rows)
- Up to 8,400 pcs./h round (5 rows)
- Up to 960 kg dough/h
- Round dough balls: 25-350 g
- Square dough pieces: 10-1,500 g
- Dough absorption up to 80%

































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