



SOFTSTAR SOFTSTAR PLUS

High capacity Dough Dividing and Moulding Machines.
For dough absorptions 45-65%



The **WP BAKERY**GROUP – with this portfolio of companies, we’ve comprehensively aligned ourselves with the needs of bakeries worldwide. Today we are in a position to offer total solutions – from project development for equipping complete bakeries (craft and industrial) to offering used machinery.

The central element of our corporate philosophy is a networked way of thinking that stretches beyond the individual stages of production. We call it “process management”, the targeted management of the individual stages of production and the machines used within them – as fast as possible and with optimal use of material to achieve the desired result, even for small amounts – and the unlimited reproducibility of results achieved. And all this is combined with extremely high yield.

Each unit can be operated as a “stand-alone”, but can also be easily “docked on” at any time – interfaces for third-party products are sufficiently available.

 **Werner & Pfleiderer**
Bakery Technologies

 **Haton**

 **Werner & Pfleiderer**
Industrial Bakery Technologies

 **Kemper**

 **Werner & Pfleiderer**
Bakery Cooling

 **Winkler**

 **Werner & Pfleiderer**
Instore Baking

 **BackNet**
Bakery Software

 **Werner & Pfleiderer**
Bakery Service

 **Werner & Pfleiderer**
Bakery Consulting

WP CompetenceCenter

- _ Dough/Mixing.** Emil Kemper GmbH, Rietberg
 - _ Rolls.** Emil Kemper GmbH, Rietberg
 - _ Bread.** Werner & Pfleiderer Haton B.V., NL-Panningen
 - _ Ovens.** Werner & Pfleiderer Lebensmitteltechnik GmbH, Dinkelsbühl
- _ In-store baking.** Werner & Pfleiderer Sachsen GmbH, Sohland
- _ Refrigeration technology.** Werner & Pfleiderer Koeling Benelux B.V., NL-Panningen
 - _ Laminating .** Werner & Pfleiderer Lebensmitteltechnik GmbH, Dinkelsbühl
 - _ Engineering.** Werner & Pfleiderer Industrielle Backtechnik GmbH, Tamm
- _ Used machines.** Werner & Pfleiderer Sachsen GmbH, Sohland
- _ Bakery software.** BackNet E&S GmbH, Muggensturm

www.wpbakerygroup.com/competencecenter

WP BAKERYGROUP



SOFTSTAR SOFTSTAR PLUS

The transition between Craft and Industrial baking is today quite seamless. Where ever buns and shaped rolls need to be produced in a tight timeframe in large quantities and simultaneously with a high quality and large variation, that is where a high capacity Head Machine from WP Kemper pays off very quickly. The

SOFTSTAR/SOFTSTAR PLUS – Top products of the **WP BAKERYGROUP** – can be manufactured in 4–16 rows, process individual weights of 25–150 g at an hourly capacity of up to 48,000 pieces. They are especially well suited for processing also extremely soft doughs with a dough absorption rate of up to 45–65%.



Kemper – Since 1898 we have been developing, manufacturing and installing machines and plants for the production of Bakery products. Today we are one of the World’s leading suppliers of intelligent solutions for dough production and processing. Within the **WP BAKERYGROUP** we are responsible for the product range of “Dough Mixing” and “Roll Plants”. Our product portfolio includes Mixers, Mixing Systems, Dough Conveying Systems, Dough Dividing & Moulding Machines, as well as Roll Plants.

We supply technical solutions that satisfy the highest demands. Together with the client, we develop concepts, that meet the market requirements, resp. that set trends for the future of the branch – for Craft Bakeries as well as the Industrial production.

SOFTSTAR and **SOFTSTAR PLUS** are high capacity Dough Dividing and Moulding Machines, tuned for the requirements of modern Roll Plants. They can be manufactured in 4–8 rows resp. 6–16 rows and process, in relation to the dough weight, up to 20,000 resp. 48,000 Pce / Hr.

Mixing _ Dividing _ Moulding _ Conveying _ Depositing



SOFTSTAR

Dough absorption rate of 45 to 65%



The **KEMPER SOFTSTAR** is a high capacity Dough Dividing & Roundmoulding Machine for processing roll doughs with an absorption rate of 45 to 65%. It can be constructed with up to a maximum of 8 rows. Through the use of different moulding drums, individual pieces with a weight of 30–150 g and a maximum capacity of 20,000 pieces/hr can be achieved. For this reason it is especially suitable for larger craft bakeries.

A large variation, including extremely soft dough consistencies, can be processed gently due to the hydraulic dough dividing system and infinitely adjustable moulding device. The dough pieces can be individually processed with flour or warm air, on the resting belt between the dividing and moulding systems. The personnel requirements can additionally be reduced by the use of a Preportioner.

Through the use of extremely high quality construction parts and additional material reinforcement, the **KEMPER SOFTSTAR** is extremely robust and can, without a doubt, be used in Multi-Shift operations. The machine has an infinitely adjustable drive motor, an adjustable flour duster at the discharge and an integrated automatic central lubrication. The program is equipped to store up to 30 recipes and the adjustment of the variable parameters occurs automatically via recipes, which are controlled through the Touch-Screen Display. An electronic piece counter, hourly capacity display and infinitely adjustable drive are included as standard.



PRODUCT	DOUGHS	CAPACITY	SPECIALS
Round dough pieces	Wheat dough Mixed wheat dough Mixed rye dough Multigrain dough	Absorp. 45–65% 30–150 g/piece 4–8 rows max. 20,000 Pce./hr	<ul style="list-style-type: none"> - Extremely soft doughs - Extremely high dough absorption rate - High hourly capacity



SOFTSTAR PLUS

Dough absorption rate of 45 to 65%

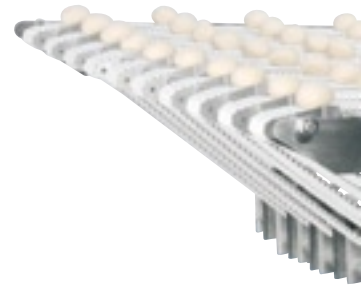


The **KEMPER SOFTSTAR PLUS** is a high capacity Dough Dividing & Roundmoulding Machine for processing roll doughs with an absorption rate of 45% to 65%. It can be constructed with up to a maximum of 16 rows. Through the use of different moulding drums, individual pieces with a weight of 25–150 g and a maximum capacity of 48,000 pieces/hr can be achieved. For this reason it is especially suitable for larger craft bakeries.

A large variation, including extremely soft dough consistencies, can be processed gently due to the adjustable servo-controlled dough dividing system and infinitely adjustable moulding device. The dough pieces can be individually processed with flour or warm air, on the resting belt between the dividing and moulding systems. The personnel requirements can additionally be reduced by the use of a Preportioner.

Through the use of extremely high quality construction parts and additional material reinforcement, the **KEMPER SOFTSTAR PLUS** is extremely robust and can, without a doubt, be used in Multi-Shift operations. The machine has an infinitely adjustable drive motor, an adjustable flour duster at the discharge and an integrated automatic central lubrication. The program is equipped to store up to 30 recipes and the adjustment of the variable parameters occurs automatically via recipes, which are controlled through the Touch-Screen Display. An electronic piece counter, hourly capacity display and infinitely adjustable drive are included as standard.

The option of a Multi-Measuring Drum can be used, which allows the processing of multiple weight ranges.



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SOFTSTAR PLUS

SOFT DOUGHS EXTREMELY FAST



The use of a **Preportioner TT** makes sense, especially when working with higher hourly capacities. It is equipped with an independent drive and the dough discharge is actuated through a touch free impulse generator. Whilst the **SOFTSTAR** can be fitted with the Preportioner TT as an option, it is a standard feature with the **SOFTSTAR PLUS**.

EQUIPMENT

Plastic dough hopper,
Dough capacity 160 kg.

The **Intermediate Belt** ensures the necessary resting phase for the dough pieces between the dividing and moulding processes.

EQUIPMENT

Individual belts used as spreading belt.

Measuring Drum oiling improves the release of the dough piece from the measuring piston and allows, through this, the processing of high absorption rates.

EQUIPMENT

Automatic oiling system

The **Moulding Drum** is a central element of the Dough Dividing & Moulding Machine. In comparison to the Soft Star the moulding drum bearings of the Soft Star Plus are equipped with an additional stabilising counter bearing.

EQUIPMENT

SOFTSTAR Moulding Belt tip
is settable.

SOFTSTAR PLUS Moulding Belt tip
is infinitely adjustable





SOFTSTAR PLUS

1 Dough Charging Hopper

The machine is charged through a large volume hopper, which in the standard version holds 160 kg. The continuous dough charging is assisted by three roller pairs.

2 Measuring Piston

The machine can gently process a wide range of dough consistencies, including extremely soft, due to the infinitely adjustable servo-controlled dough dividing system.

3 Multi-Measuring Drum – optional –

The drum is constructed with two weight ranges. 2 x 4 Piston rows can be operated alternatively during production, one set is active and the other inactive.

4 Oiling/Flour Duster

The dough pieces run through a flour duster and (optionally) a warm air blower, on the resting belt that conveys to the moulding drum.

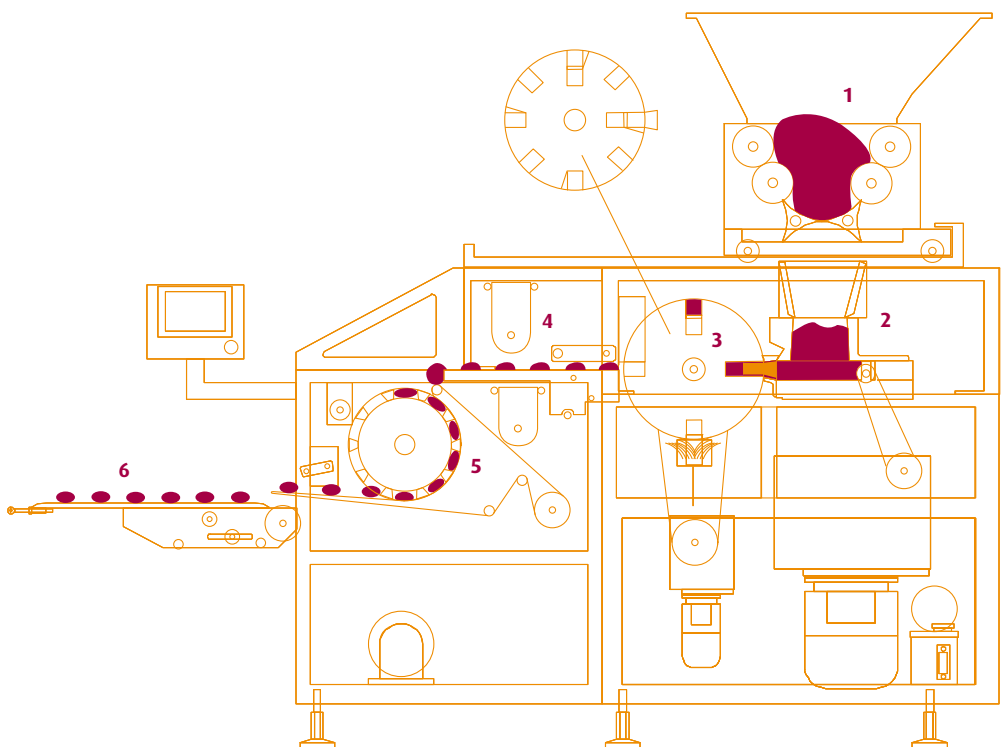
5 Moulding Drum

This is where the dough pieces are intensely roundmoulded.

6 Spreading Belts

The dough pieces are transferred to the subsequent module over the spreading belts, which can be up to 16 rows.

DOUGH PROCESSING



COMPETENCE

- High capacity Dough Dividing & Moulding machines for Multi-Shift Bakeries
- Gentle processing of doughs through means of the programmable servo-controlled dividing system
- Dividing process uses a dividing stencil edge at the beginning of gentle dough processing (No pressing areas)
- Multi-Measuring Drum for 2 weight ranges (Option)
- Resting belt between dividing and moulding systems
- Individual program control for flour dusting the dough pieces before roundmoulding
- Driven height adjustable press roller above the moulding belt
- Integrated PLC control, controlled through a Touch-Screen Display, Programming and recipe control (30 Storage locations) with the machine parameters: Hourly capacity, Moulding revolutions, Flour Duster, Oiling, Dough Weight, Dough pressure, Moulding pressure
- Quite, well-balanced operation through the use of modern drive technology.
- Easy to clean



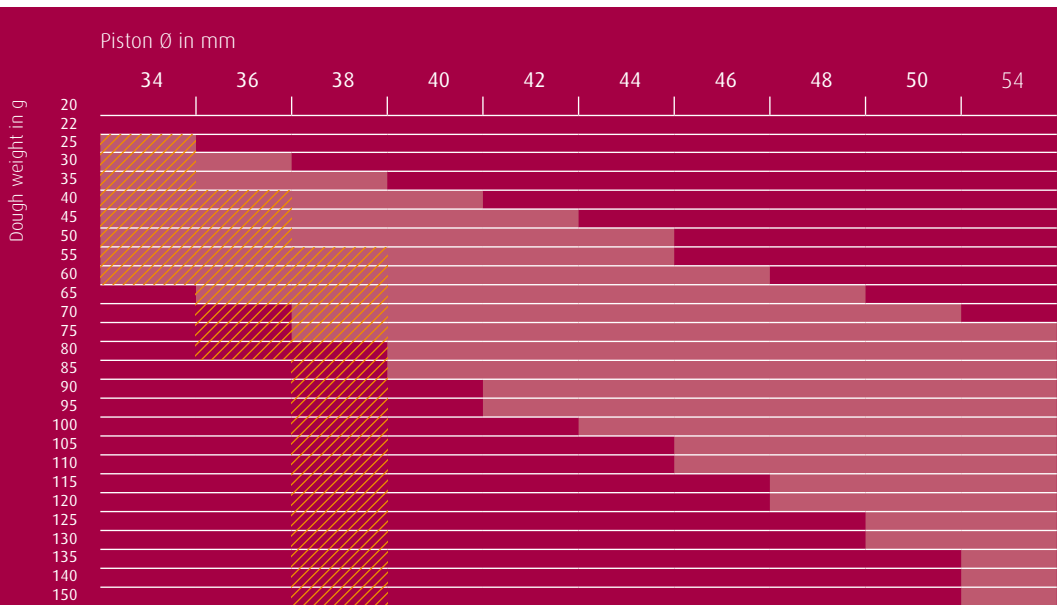
EQUIPMENT

- Infinitely adjustable main drive
- Moulding revolutions and flour duster frequency controlled
- Infinitely adjustable moulding belt tension
- Resting belt between dividing and moulding systems
- Infinitely adjustable dough pressure
- Central lubrication for dividing chamber and Preportioner (Option)
- Measuring piston oiling
- Press roller on the moulding belt
- All important machine parameters adjustable through Touch-Screen

Automation Packet

- Program controlled motorized weight adjustment and automatic dough pressure setting
- Program controlled dough pressure setting through a servo-motor

TECHNICAL CHARACTERISTICS



Dough weights are approximate values and dependent on the dough absorption as well as the maximum hourly capacity of the head machine.

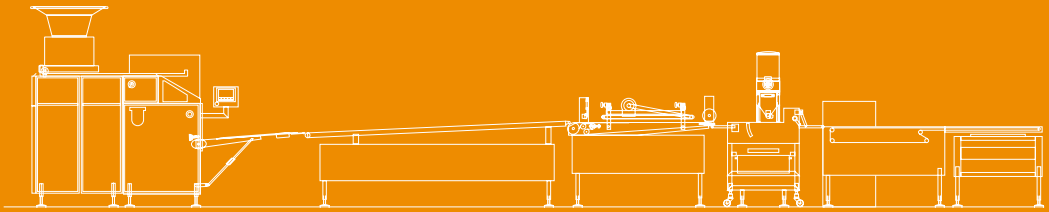
SOFTSTAR
SOFTSTAR PLUS
 (higher weights on request)

Weight ranges for additional drums

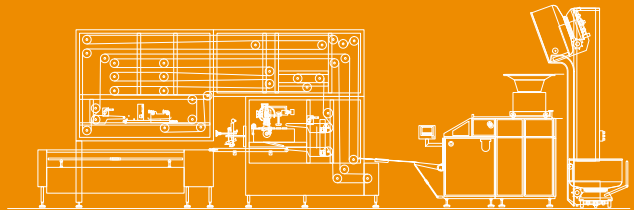
Version	Dough weight in g	
	min	max
01	30	40
02	35	45
03	40	50
04	50	60
05	55	75
06	60	75
07	70	85
08	75	90
09	85	100
10	90	110
11	110	130
12	130	150

Dough weights are approximate values and dependent on the dough absorption as well as the maximum hourly capacity of the head machine.

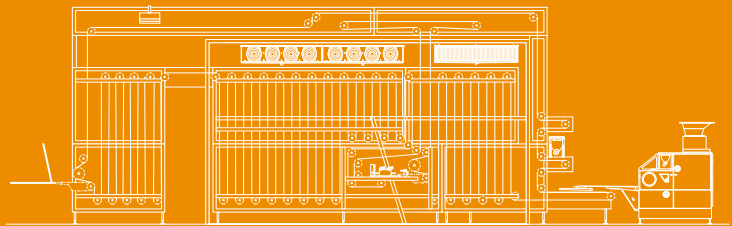
SOFTSTAR PLUS in System concepts



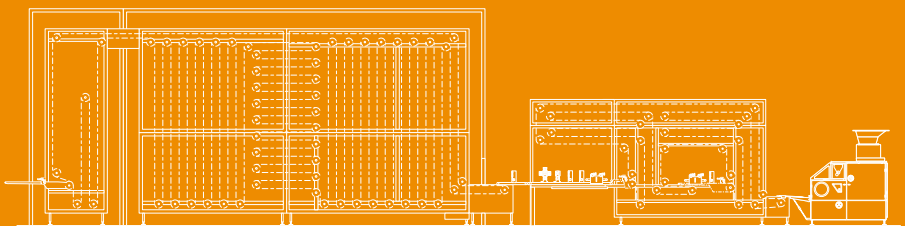
WP Kemper Roll Plant for straight/green dough operation **1**



WP Kemper Slit rolls and Stamped rolls **2**



WP Kemper Donut Line **3**



WP Kemper Ring Donut & Bagel Line **4**

Dough Absorption 45-65 %
30-150 g/Pce.
6 row up to 18,000 Pce./Hr.
8 row up to 24,000 Pce./Hr.

WP Kemper
Roll Plant for
straight / green dough operation 1

Dough Absorption 45-65 %
30-150 g/Pce.
6 row
9,000 Pce./Hr.

WP Kemper
Slit rolls and Stamped rolls 2

Dough Absorption 45-65 %
30-150 g/Pce.
12 row
6,000 Pce./Hr.

WP Kemper
Donut Line 3

Dough Absorption 50-65 %
max. 110 mm Ø
6-16 row
12,000-32,000 Pce./Hr.

WP Kemper
Ring Donut & Bagel Line 4



CHECK

Pos I	Advice	Planning, Construction, Equipment, References, Tests
Pos II	Equipment	Hardware, Software, Mechanics, Options, Baker Know-How
Pos III	Modularity	Area available, retro-fits
Pos IV	Capacity	Pieces/hr, Volumes, Weights
Pos V	Quality	Dough Absorption, Dough Quality, Temperature, Taste
Pos VI	Costs	Investment, Current Costs, ROI
Pos VII	Workflow	Interface, Process Management
Pos VIII	System Responsibility	Complete system integration, Setting up individual processes
Pos IX	Service	Self service, Service presence, Remote maintenance
Pos X	Group Know-How	Process thinking, Interface Know-How, Solutions from one hand

PROCESS

- _ Request
- _ Production Analysis
- _ Concept creation
- _ Planning
- _ Production
- _ Acceptance
- _ Delivery
- _ Assembly
- _ Integration
- _ Installation
- _ Training
- _ Service



TECHNICAL DATA

SOFTSTAR

CAPACITY

Dough Absorption 45 – 65 %
30 – 150 g/Pce.

4 row: 10,000 Pce./Hr.
5 row: 12,500 Pce./Hr.
6 row: 15,000 Pce./Hr.
8 row: 20,000 Pce./Hr.

- Weight dependent -

DIMENSIONS (6 row)

Height approx. 1,500 mm
(Upper edge of the machine)
approx. 2,250 mm (Height of Preportioner)
Width approx. 1,450 mm
Length approx. 2,000 mm

Weight_ approx. 3,100 kg
Power requirement_ approx. 3.7 KW
Timing cycle_ approx. 50 Strokes / Min

SOFTSTAR PLUS

CAPACITY

Dough Absorption 45 – 65 %
30 – 150 g/Pce.

6 row: 18,000 Pce./Hr.
8 row: 24,000 Pce./Hr.
10 row: 30,000 Pce./Hr.
12 row: 36,000 Pce./Hr.
16 row: 48,000 Pce./Hr.

- Weight dependent -

DIMENSIONS (6 row)

Height approx. 1,500 mm (Height of machine)
approx. 2,250 mm (Height of Preportioner)
Width approx. 1,600 mm
Length approx. 2,200 mm

Weight_ approx. 4,100 kg
Power requirement_ approx. 3.7 KW
Timing cycle_ approx. 50 Strokes / Min

OPTIONS

- _ Blocking device
- _ Spreading belt attachment
- _ Flour duster on the spreading belts, adjustable.
- _ Flour duster above the moulding drum
- _ 2nd weight range (for Soft Star Plus)
- _ Additional outer moulding drums

INTERFACES

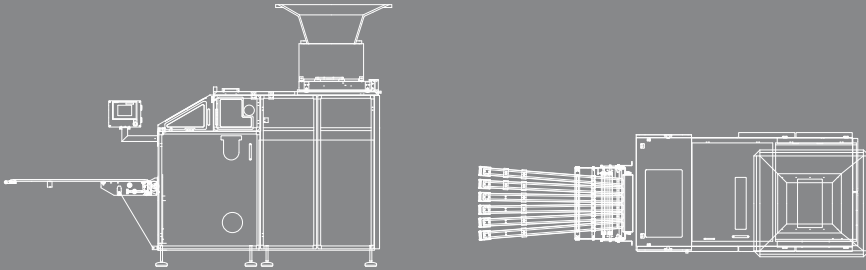
- _ WP Kemper SOFTLINE
- _ WP Kemper Donut Line
- _ WP Kemper Ring Donut & Bagel Line
- _ WP Kemper Green Dough Plant
- _ WP Kemper Slit Roll Plant
- _ WP Kemper Stamped Roll Plant
- _ WP Kemper Slit / Stamped Roll Plant
- _ Competitor Roll Plants

MODULE

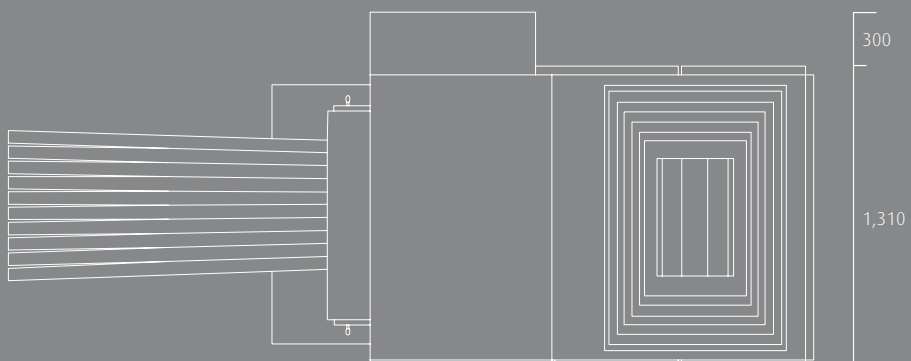
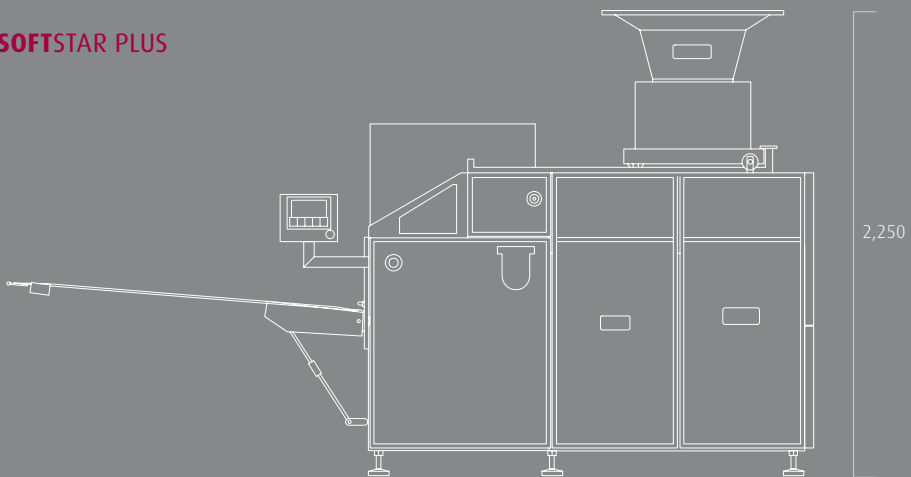
- _ WP KEMPER Dough Charging Device

Other capacities on request!

SOFTSTAR

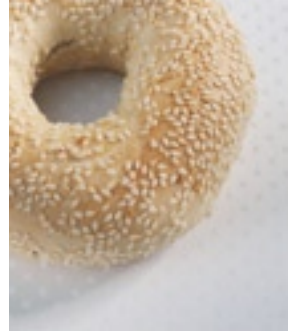


SOFTSTAR PLUS



Dimensions in mm.

PRESENTATION SELLS



WP BAKERYGROUP

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The WP BAKERYGROUP possesses subsidiaries in France, Italy, Belgium, Russia and the USA.

Agencies with Service Departments can also be found in all regions of the world.

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Bakery Technologies

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