

think process!

WP DONUT



we kemper it.

We are **WP** Kemper. We work for bakers. We develop, build, install and maintain production lines and machinery for bakeries, covering all needs for artisan enterprises through to full-scale industrial production. Worldwide. We have been in the business for over 100 years and know pretty much everything there is to know about how bakeries work. We are the experts when it comes to mixers and mixing systems for dough processing, for frying systems (ring donuts, ball donuts, etc.), for roll lines with dough dividing and moulding machines and for dough sheeters for roll and bread production.



WP Kemper

We know what's important in bakeries. We understand bakers and their products, the processes they use in production, and the technology that goes into these systems. We are mechanical engineers, and we are bakers. Always have been. That's how we build state-of-the-art machines and production lines for successful bakers.

We develop and build all our production lines and machines completely in our own company. We care deeply about our customers, which is exactly what our **ProductionCare** approach is all about. We are highly innovative and always have our eyes on tomorrow's developments – **FutureWork** is our passion.

It's the spirit that drives us to make it happen, whatever our customers need. Proud of the name **WP** Kemper. We just say, **we kemper it.**

Our **WP** DONUT is market leader for industrial donut production. A decisive step in this success story was the takeover and further development of Reimelt frying technology.

WP Kemper is the only manufacturer with its **WP** DONUT that can claim to have fully comprehensive all-round process expertise in donut production. We look after all aspects of engineering. Our production lines are based on our proprietary Kemper 'Dough Ball System', which feature as a central component our patented donut stamping unit.

>>> like to know more? www.wp-kemper.de

We are a company of the **WP** BAKERYGROUP, which means we cover the entire process chain of bakery technology for all purposes ranging from finest artisan to mass industrialized production, for fresh and durable baked goods. We are the only supplier in the industry with that all-round capability, making us market leader in the field, worldwide. We produce everything the market needs. Our machine equipment covers everything from dough processing, dough dividing and moulding, proofing and frying through to baking in multi-deck, rack and tunnel ovens.





WP DONUT

WP DONUT provides optimum production solutions for the industrial production of ring and ball donuts all the way from dough processing through to frying and freezing.

We look after all engineering aspects, we design and deliver customized turn-key solutions fully equipped with the latest technologies and high-quality components. Almost every single element in our production lines are made up of **WP** Kemper products.

As mechanical engineers, we know exactly what is important for every project. Working in close collaboration with our customers, we find the right partners for any additional modules needed.

The decisive performance features of our systems are their high functional reliability, their excellent profitability and the consistently high quality of all products they make.

We create complete process solutions from the first steps of dough production to the finished product. We cover everything from delivery, installation and commissioning to full service arrangements for uninterrupted production.

We find the best solution for our customers' individual set of requirements and ensure that all modules are optimally networked. Our customers have only one point of contact when it comes to ring and ball donuts ... and that's us! **WP** Kemper

>>> like to know more? www.wp-donut.de

#it runs

WP Riehle

Ring and Ball Donuts artisan

SYSTEM CONFIGURATION

- WP Kemper Mixing
- WP Dough Processing
- Final Proofing
- WP Riehle Fryer
- Cooling
- Freezing

RING DONUTS

240-8,000* pieces/hour

BALL DONUTS

120-4,000* pieces/hour

WP Kemper

Ring and Ball Donuts semi-industrial

SYSTEM CONFIGURATION

- WP Kemper Mixing
- WP Kemper PRIMO DONUT & BERLINER LINE
- Final Proofing
- WP Kemper LARGO S Fryer
- Cooling
- Freezing

RING DONUTS

8,000-12,000* pieces/hour

BALL DONUTS

4,000-7,000* pieces/hour

WP DONUT

Ring and Ball Donuts industrial

SYSTEM CONFIGURATION

- WP Kemper Industrial Mixing
- WP Kemper EVOLUTION DONUT & BERLINER LINE
- WP Kemper Final Proofer
- WP Kemper LARGO Fryer
- WP Kemper Cooler
- Industrial Finishing
- Industrial Freezing

RING DONUTS

12,000-50,000* pieces/hour

BALL DONUTS

7,000-50,000* pieces/hour

** Capacity depending on product size and frying time*



WP DONUT

adjustable fat absorption . Fat absorption per ring and ball donuts can be **flexibly adjusted**; for a **WP Kemper** ring or ball donuts, the starting point is only around 7%. At a price of 1.30€/kg fat, that means savings of around 500,000€ per annum compared to conventional production methods.

flexible . Various products (ring and ball donuts), weights and volumes **can be produced on just one machine**.

perfectly round . **WP Kemper** ring and ball donuts are made from **round pieces**. The amount of scrap is extremely low compared to other production methods.

savings . Raw material costs are reduced by **high weight accuracy**.

very little re-work dough . **WP Kemper** donuts are produced with only **about 8% re-work dough**. The small amounts of re-work dough make production much easier. **WP Kemper** ball donuts are produced without any re-work dough at all.

fresh products . The **low volume of scrap dough in the production process** means that only a very small proportion of re-work is mixed into new doughs (there is actually no re-work dough in ball donuts).

finishing . **Filling, glazing and decorating** the ring & ball donuts are all performed automatically.

healthy . The **low fat absorption** in the **WP Kemper** process makes it ideal for producing ‚low fat‘ ring and ball donuts.

RING DONUTS

ROUND

12,000–50,000 pieces/hour

17–70 g/piece

LONG

10,000 pieces/hour

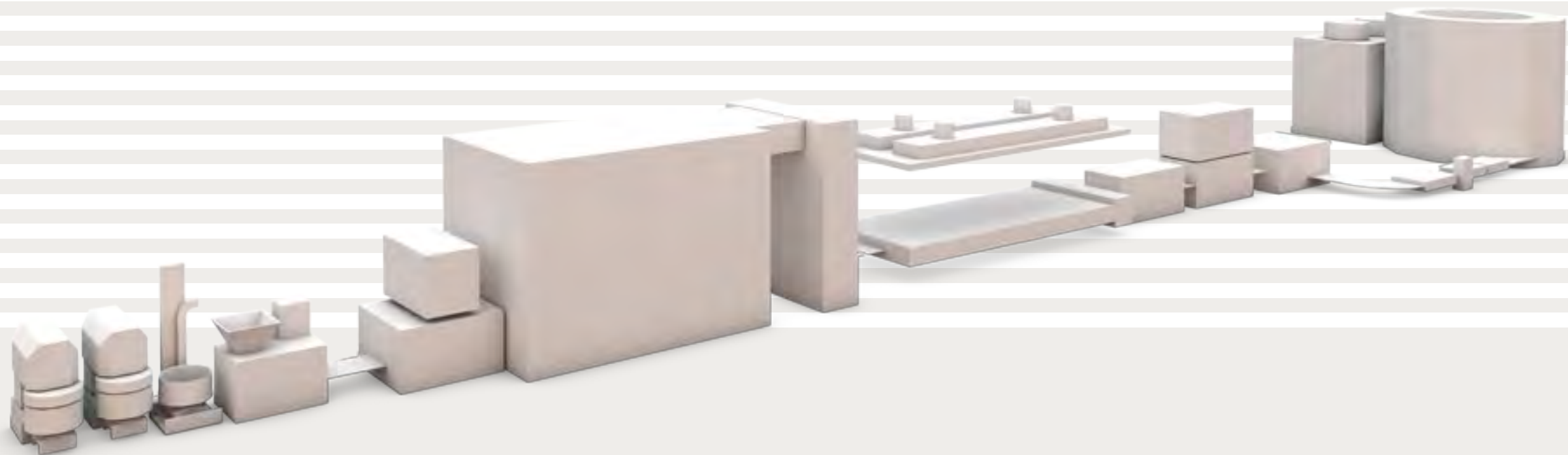
50–70 g/piece



BALL DONUTS

7,000–50,000 pieces/hour

17–70 g/piece



MIXING

WP Kemper POWER MIXER
Industry Solutions

WP Kemper TITAN
Industry Solutions

DOUGH DIVIDING

WP Kemper
SOFT STAR CTi

MAKE UP

WP Kemper
EVOLUTION
DONUT & BERLINER LINE

FINAL PROOFING

WP Kemper
Final proofer with
stiffening zone

FRYING

WP Kemper LARGO
fully automatic fryer
with automatic feeding

COOLING

WP Kemper
fully automatic
Cooler

FINISHING

Finishing and Filling
fully automatic

FREEZING

Spiral freezer

WP Kemper

adjustable fat absorption . Fat absorption per ring and ball donuts can be flexibly adjusted; for a **WP Kemper** donut, the starting point is only around 7%.

flexible . Various products (ring, ball & long donuts), weights and volumes can be **produced on just one machine**.

perfectly round . **WP Kemper** donuts are made from **round pieces**. The amount of scrap is extremely low compared to other production methods.

savings . Raw material costs are reduced by **high weight accuracy**.

very little re-work dough . **WP Kemper** donuts are produced with only **about 8% re-work dough**. The small amounts of re-work dough make production easy to handle. **WP Kemper** ball donuts are produced without any re-work dough at all.

fresh products . The **low volume of re-work dough in the production process** means that only a very small proportion of re-work is mixed into new doughs (there is actually no re-work dough in ball donuts).

finishing . **Filling and glazing or decorating** are semi-automatic.

healthy . The **WP Kemper** process with its **low fat absorption** is ideal for 'low fat' products.

LOADING
WP Kemper
BOWL TIPPER



DOUGH DIVIDING
WP Kemper
SOFT STAR CT



MAKE UP
WP Kemper
PRIMO
DONUT & BERLINER LINE



MIXING
WP Kemper KRONOS
Spiral mixer, wheel-out



FINAL-STAGE
Proofer



FRYING
WP Kemper LARGO S
fully automatic fryer



COOLING
cooler



FREEZING
freezer



RING DONUTS

8,000–14,000 pieces/hour
17–70 g/piece



BALL DONUTS

4,000–7,000 pieces/hour
17–70 g/piece

FILLING
Filling
semi-automatic

FINISHING
Finishing
semi-automatic



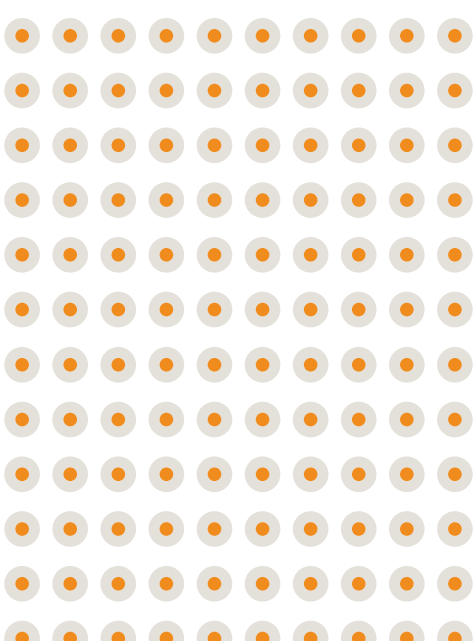


Patented Donut Stamp.

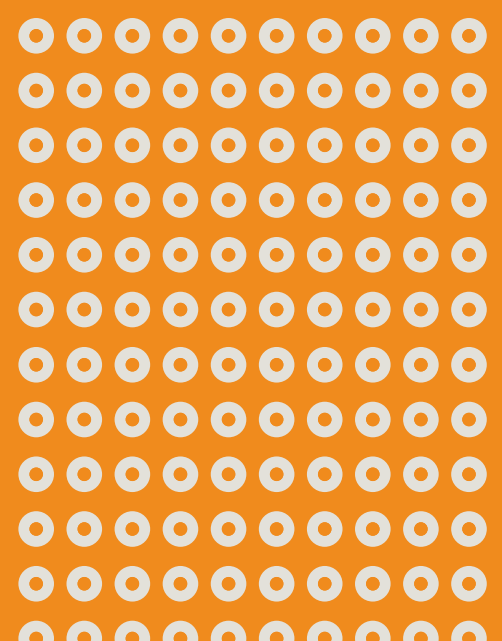
RE-WORK DOUGH

The Kemper 'Dough Ball System' and our patented **WP** Kemper Donut Stamp (pre-pressing and stamping) work together to achieve a re-work dough ratio of only around 8% compared to other dough strip productions. This means that excessive amounts of re-work dough are avoided in fresh doughs.

Kemper 'Dough Ball System'



Donuts made from dough strip



Re-work dough



ProductionCare

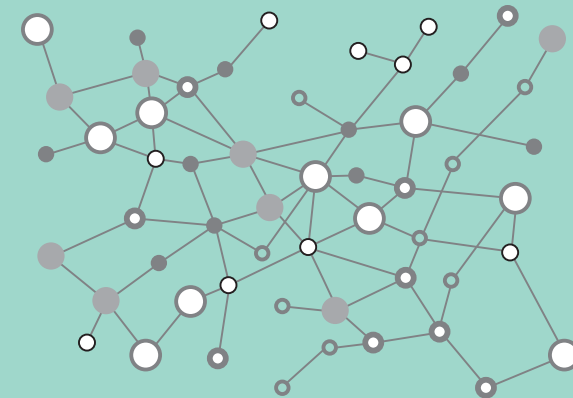
We at **WP Kemper** do everything to make sure that our customers' production lines run ... and run ... and run. Perfectly operating service is just a part of the equation – it actually takes more, and that's what we call **ProductionCare**.

The equipment, the production line is always at the core of considerations. We check over and over again the functionality and operational reliability of all assemblies and components. Design engineers, technicians, master bakers and service staff are constantly exchanging information and ideas at **WP**Kemper in direct contact with our customers. Production**Care** means initiating, structuring and organizing feedback processes, intelligently evaluating them and taking the appropriate action wherever necessary.

Professional handling of production lines is absolutely key to our customers' success. Our **training offering** covers the full range of qualifications needed. Our master bakers and machine operators train on site at customer locations or at our own baking center.

We offer the **full service** bakeries need to run round the clock: regular maintenance, 24/7-availability, telephone help desk, online analysis of machine data, continuous remote monitoring, monitoring, custom stocking of wearing parts and consumables, online ordering 24/7, regular information service, worldwide network of service stations, personal presence on demand at short notice. Delivered with a smile by highly competent and motivated employees.

WP SERVICELINE 24 . Free call in Germany: +49 1805 777 123



FutureWork

The future always starts right now, and it starts over and over again. That's where we get our drive from and how we understand our mission. A mission we pursue with stringent structure and passion. At **WP** Kemper, we call it **FutureWork**, our active work on shaping our own future and the future of our customers.

FutureWork, as we understand it, is a forward-looking orientation of all our employees to what the future holds, and it is a central element of our corporate philosophy. For us, FutureWork is about motivation, about the drive to find new things, about passion, implementing structured ways of working, closely following market developments, sensing new customer requirements and following up on them, developing new ideas in creative processes, and never compromising on finding the best solution.

We invest extensively in research and development, and we are involved in numerous research projects, especially in future technologies. Industry 4.0 digitalization is an integral part of our developments focused on networking our systems, implementing new sensor technology for controlling machines, and using autonomous systems wherever they make sense.

ViCONTROL – Visual Product Control

One of our prime goals is to increase the productivity of our production lines and machines, to fully guarantee the reproducibility of product quality in the manufacturing process and to minimize the amount of defective products. **ViCONTROL** is our innovative, intelligent sensor system for visual inspections: the products are permanently measured in-line, they are converted into 3D models, and any deviations from programmed product characteristics are immediately detected. The data harvested in this way improves the precision of automatic control functions and also forms an important part of the batch documentation.

WP DIGITAL. We shape the future.

>>> like to know more? www.wp-kemper.de/futurework

think process!

WP BAKERYGROUP

WP Kemper

WP Haton

WP Riehle

WP Werner & Pfleiderer
Bakery Technologies

WP Werner & Pfleiderer
Industrial Bakery Technologies

OUR BRANDS

WP DONUT

WP ROLL

WP TOAST

WP PIZZA

WP BAKER'S EQUIPMENT

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