



think process!

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WP BAKERYGROUP

WP Kemper

WP Haton

WP Winkler

WP Riehle

WP Werner & Pfleiderer
Bakery Cooling

WP Werner & Pfleiderer
Bakery Technologies

WP Werner & Pfleiderer
Instore Baking

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Industrial Bakery Technologies

WP Green

WP Werner & Pfleiderer
Bakery Service

ROLLS AND MORE



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WP Kemper

WP Kemper has been developing, manufacturing and installing machinery and systems for bakery production **since 1898**.

Today we are one of the worldwide leading manufacturers of intelligent solutions for dough production and further processing.

Within the WP Bakerygroup we are in charge of the product ranges **“Mixing”, “Roll lines” and “Donut systems”**. Through many years of tradition and technology development work, our Competence Centre was created by experienced professionals, analyzing the requirements of bakers all over the world and convert them to marketable solutions.



WP BAKERYGROUP

WP Kemper GmbH is a member of the WP BAKERYGROUP, in which the knowledge of specialized factories has been combined. Companies such as “Werner & Pfleiderer Industrial Baking Technology”, “Werner & Pfleiderer Food Technology”, “WP Haton” and “WP Riehle” stand for **complete system solutions** that are available for modern bakeries worldwide.



- The central element of our corporate philosophy is a networked way of thinking that stretches beyond the individual stages of production. This includes the targeted management of the individual stages of production or the machines used within them, and the unlimited reproducibility of results achieved.
- Best doughs form the foundation to produce quality products. All WP Kemper mixers are therefore equipped with the 3-Zone-Mixing Principle, for the production of exceptionally light and easy to process doughs.
- Due to its high quality construction and precise technique, WP Kemper dough dividing and moulding machines of the Soft Star range stand for gentle dough handling and high weight accuracy, especially with very soft dough. Intensive research and development work makes it possible to put higher hygiene and efficiency in the latest generation of head machines, setting new standards in this field.
- The knowledge of the requirements of our customers and technical expertise are the basis for the development of machines for the production of rolls. Our focus is on the exact processing of products as well as on the effective response to seasonal and long-term market changes. Evolution is a modular system concept for today and for the future – extremely flexible, high capacity whilst being energy-efficient. They are ideal for bakeries with high quality standards combined with high capacity and for large and industrial bakeries. High-precision systems in the medium output range, are Primo roll lines, which are available in two configurations.



SEMI INDUSTRIAL LINES

Soft Star

up to 19,200 pcs. / h

Primo

8,000 - 12,000 pcs. / h

INDUSTRIAL LINES

Soft Star CT
Soft Star Plus

up to 30,000 pcs. / h

Soft Star CTi

up to 36,000 pcs. / h

Evolution

12,000 - 36,000 pcs. / h





Productivity // The combination of the head machine Soft Star CTi and the roll line Evolution is especially efficient. Through the use of high-performance drives and moving modules, the performance of the machines could be increased by 20%. Your advantage: higher productivity, a faster Return-on-Invest and fewer personnel and space requirements based on the hourly output, compared to the previous model.

Variety of products // Soft Star head machines are designed for processing a wide variety of, also very soft, wheat doughs. By combining different modules many different products can be produced on only one line. Thus, a variety of products can be produced efficiently on a daily or seasonal basis.

Product quality // The gentle dough dividing enables the dough pieces to have a uniform structure and an optimally roundmoulded shape. Due to the design of Soft Star head machines and Evolution / Primo roll lines, doughs with a high dough absorption, which leads to a better flavor and a longer shelf life, can be processed. Correction devices and accurate transfer ensure precise processing.

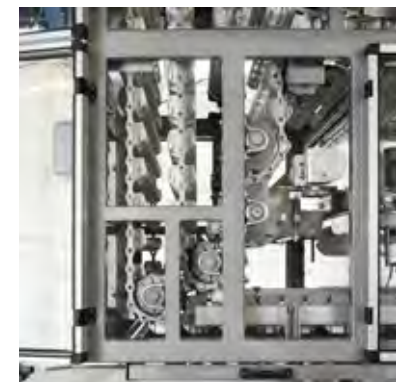
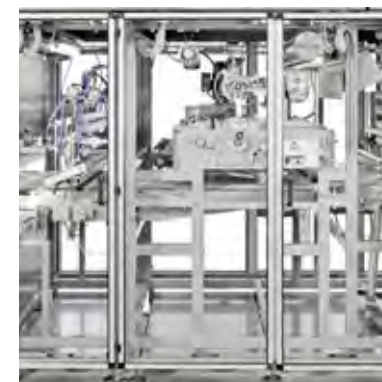
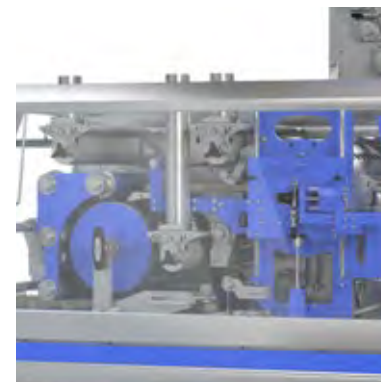
Hygiene // The unique hygienic design of the Soft Star CT and CTi provides good accessibility and thorough cleaning of all dough contacting parts.

For accessibility, Evolution / Primo roll lines are equipped with large hinged mounted door. Through the clear-view windows within the doors, flour and dough residues are openly visible. Exchangeable tray inserts and tray cleaning stations enable an easy cleaning of the roll line.

Weight accuracy // An intelligent drive technology and the high-precision design of the Soft Star head machines make it possible to weigh the dough with a 99% accuracy.

Expandability // A subsequent expansion of the Evolution line is possible due to its modular design. This enables the flexible reaction to changing market requirements and offers the possibility to develop new market potentials. The expansion of the capacity is also possible.

Process reliability // The head machines Soft Star CT and CTi, as well as the Evolution roll lines, are especially designed for the use in industrial multi-shift operations. Evolution and Primo roll lines are equipped with low maintenance chains. The Kemper Key access control can be integrated optionally and reduces operating errors due to assigning access rights. The Blue Value service and support package ensures the performance of your machinery and equipment.



FINAL PRODUCTS

(DEPENDING ON MACHINE TYPE AND EQUIPMENT:)

- Round rolls
 - Longmoulded rolls
 - Folded rolls
 - Curled rolls
 - Finger Rolls
- Hot Dog rolls
 - Hamburger rolls
 - Kaiser rolls
 - Stamped rolls
 - Slit rolls

Soft Star

Soft Star: up to 19,200 pcs. / h.
Soft Star Plus: up to 30,000 pcs. / h.

Soft Star: 35 - 140 g (1.2 - 4.9 oz) (depending on type of measuring drum)
Soft Star Plus: 20 - 140 g (0.7 - 4.9 oz) (depending on type of measuring drum)



Modules	Added Value
<ul style="list-style-type: none">■ Blocking device■ Correction device■ Multi-Measuring Drum (only Soft Star Plus)	<ul style="list-style-type: none">■ Saving of resources due to very high weight accuracy■ Gentle to the dough through unique processing of dough■ Processing of very soft doughs

Soft Star CT

up to 30,000 pcs. / h.
15 - 180 g (0.5 - 6.3 oz) (depending on type of measuring drum)



Modules	Added Value
<ul style="list-style-type: none">■ Blocking device■ Correction device■ Multi-Measuring Drum	<ul style="list-style-type: none">■ Saving of resources due to very high weight accuracy■ Gentle to the dough through unique processing of dough■ Processing of very soft doughs■ Easy cleaning due to unique cleaning concept

Soft Star CTi

up to 36,000 pcs. / h.
15 - 180 g (0.5 - 6.3 oz) (depending on type of measuring drum)



Modules	Added Value
<ul style="list-style-type: none">■ Blocking device■ Correction device■ Multi-Measuring Drum	<ul style="list-style-type: none">■ Saving of resources due to very high weight accuracy■ Gentle to the dough through unique processing of dough■ Processing of very soft doughs■ Easy cleaning due to unique cleaning concept■ Enhanced cleanability, increased flexibility and productivity

Primo Compact

8,000 - 12,000 pcs. / h.



Modules	Added Value
<ul style="list-style-type: none">■ Longmoulding station for products that need a second intermediate proof■ Combined cutting and stamping station■ Seeding station	<ul style="list-style-type: none">■ Compact roll line for the production of slit, Kaiser and stamped rolls■ Precise processing by upstream correction device■ Longevity by high-quality construction

Primo Line

8,000 - 12,000 pcs. / h.



Modules	Added Value
<ul style="list-style-type: none">■ Pinning and curling longmoulder■ Stamping station on the belt■ Seeding station	<ul style="list-style-type: none">■ Compact roll line for the production of Hot Dog, round and stamped rolls■ Precise processing by upstream correction device■ Longevity by high-quality construction

Evolution

12,000 - 36,000 pcs. / h.



Modules	Added Value
<ul style="list-style-type: none">■ Longmoulding station■ Pinning & Curling longmoulder■ Sheeting & Longmoulding station■ Longmoulding station with moulding channels■ Stamping station with cups■ Stamping on the belt■ Cutting station■ Seeding station	<ul style="list-style-type: none">■ High performance and robust, low-maintenance design■ Maximal product and production flexibility■ Exact depositing onto trays or sheets



ROLLS **IN DETAIL**



Productivity

20% higher efficiency in the production of rolls due to Soft Star CTi and Evolution.



Variability

WP Kemper roll systems allow, by combining different modules, a long-term and seasonal flexibility in product production. Due to the modular design, Evolution roll lines can be extended by different modules.



Hygiene

Due to a unique cleaning concept, all dough contacting parts within Soft Star CT and Soft Star CTi can be cleaned entirely. Large, transparent doors allow access to all modules within the Primo and Evolution roll lines. Tray cleaning stations can be used for automated cleaning of the trays.



Quality

Due to a special principle of dough feeding and transportation, dough processing is especially gentle. Upstream correction devices enhance the processing accuracy of the dough pieces.



Think process!

BLUE VALUE

WP Kemper Service bietet Ihnen mehr Sicherheit.
Wir nennen das Blue Value.



- Within the implementation of consistent **process-oriented thinking** lie productivity reserves and opportunities for greater quality.
- If you're looking for a **strong partner** for bakery equipment, then such a partner shouldn't just build machines, but should also offer other features such as reliable engineering and top service.
- **think process** is at the heart of our corporate philosophy, and this describes the implementation of networked technology throughout all stages of production, with the goal of integrated processes.
- **WP Kemper can provide the whole process in the production of rolls from dough production till make up.**



With Blue Value, a comprehensive service and support package, the WP Kemper Service ensures **consistent production reliability**. The customer oriented concepts increase the added value of WP Kemper machines by optimizing the production availability.

With Blue Value the WP Kemper Service increases the efficiency of the machinery, extends the life-time and reduces production costs. Down time and surprises are eliminated. Blue Value provides a **higher level** of safety.

Our Blue Value services are your **assurance** for a reliable production.

MIXING SINGLE SOLUTIONS



SP
THE MOBILE
SPIRAL MIXER

25 - 200 kg Dough / Batch (55 - 440 lb)
Wheat Doughs, Mixed Wheat Doughs,
Mixed Rye Doughs, Rye Doughs



KRONOS
THE SPIRAL
MIXER

120 - 400 kg Dough / Batch (265 - 880 lb)
Wheat Doughs, Mixed Wheat Doughs,
Mixed Rye Doughs, Rye Doughs



UC
THE MULTI-
PURPOSE BATCH
MIXER

130- 200 kg Dough / Batch (285 - 440 lb)
Wheat Doughs, Mixed Wheat Doughs,
Mixed Rye Doughs



TITAN
THE HIGH-
PERFORMANCE
BATCH MIXER

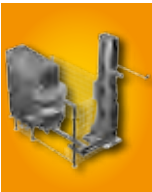
240 - 400 kg Dough / Batch (530 - 880 lb)
Wheat Doughs, Mixed Wheat Doughs,
Mixed Rye Doughs



POWER MIXER
THE INDUSTRIAL
BASE DISCHARGE
SPIRAL MIXER

120 - 400 kg Dough / Batch (265 - 880 lb)
Wheat Doughs, Mixed Wheat Doughs

MIXING SYSTEM SOLUTIONS



**AUTOMATIC
TITAN**
THE AUTOMATIC
DOUGH
PRODUCTION

720 - 1,600 kg Dough / h (1,600 - 3550 lb)
Wheat Doughs, Mixed Wheat Doughs,
Mixed Rye Doughs



**TITAN
CAROUSEL**
THE QUICK
MIXING SYSTEM

960 - 4,800 kg Dough / h (2,120 - 10,580 lb)
Wheat Doughs, Mixed Wheat Doughs,
Mixed Rye Doughs



**TITAN LINEAR
SYSTEM**
THE FLEXIBLE
MIXING SYSTEM

1,200 - 6,400 kg Dough / h (2,650 - 14,110 lb)
Wheat Doughs, Mixed Wheat Doughs,
Mixed Rye Doughs



**POWER ROLL
SYSTEM**
THE FULLY
AUTOMATIC BASE
DISCHARGE MIXING
SYSTEM

480 - 6,000 kg Dough / h (1,060 - 13,320 lb)
Wheat Doughs, Mixed Wheat Doughs



**POWER
SQUARE
SYSTEM**
THE DOUGH-REST
MIXING SYSTEM

480 - 6,000 kg Dough / h (1,060 - 13,320 lb)
Wheat Doughs, Mixed Wheat Doughs

ROLLS



SOFT STAR
THE ACCURATE
DOUGH DIVIDING
AND MOULDING
MACHINE

up to 30,000 Pcs. / h
Round dough pieces



SOFT STAR CT
THE CLEANTEC
DOUGH DIVIDING
AND MOULDING
MACHINE

up to 30,000 Pcs. / h
Round dough pieces



SOFT STAR CTi
THE HIGH-
PERFORMANCE
DOUGH DIVIDING
AND MOULDING
MACHINE

up to 36,000 Pcs. / h
Round dough pieces



PRIMO
THE COMPACT
ROLL LINES

8,000 - 12,000 Pcs. / h
Depending on machine type and equipment:
Slit Rolls, Kaiser Rolls, Stamped Rolls,
Roundmoulded Rolls, Longmoulded Rolls,
Hot Dog Rolls



EVOLUTION
THE MODULAR ROLL
LINES

9,000 - 36,000 Pcs. / h
Among others: Round Rolls, Kaiser Rolls,
Stamped Rolls, Hamburger, Longmoulded
Rolls, Slit Rolls, Hot Dog Rolls, Finger Rolls

ROLLS „ARTISAN“



**QUADRO
FILIUS**
THE DOUGH DIVI-
DER FOR CREATIVE
BAKERS

1,400 - 4,000 Pcs. / h
Dough Confectionary, Dough sticks,
Triangle Rolls, Diamond-shaped Rolls,
Ciabatta, Squares, Stamped Rolls



**MINI QUADRO
ROUND**
THE DOUGH DIVI-
DER FOR ROUNDS
AND SQUARES

up to 3,000 Rounds / h | up to 4,000 Squares / h
Dough Confectionary, Triangle Rolls,
Diamond-shaped Rolls, Ciabatta, Squares,
Rounds, Stamped Rolls, Mini-Baguette



PICO
JUST ARTISAN

1,500 pcs. / h. / row
Triangle rolls, Diamond-shaped rolls, Squares,
Ciabatta, Stamped rolls



PICO ROUND
ROLL LINE FOR
ROUNDS AND
SQUARES

1,500 squares / h. / row
1,000 Rounds / h. / row
Triangle rolls, Diamond-shaped rolls,
Ciabatta, Stamped rolls, Rounds,
Passauer Rolls



**QUADRO
RELAXS**
THE DOUGH DIVI-
DER FOR SQUARES

up to 12,000 Pcs. / h
Triangle Rolls, Diamond-shaped Rolls,
Ciabatta, Squares, Stamped Rolls, Artisan
Baguettes



PANE
THE INDIVIDUAL
SOLUTION FOR
VARIOUS ARTISAN
PRODUCTS

up to 12,000 Squares / h | up to 8,400 Rounds / h
Artisan Baguettes, Paposeco, Passauer Rolls,
Ciabatta, Krustis, Foldet Rolls

LIFTER



HK 150
THE MOBILE
TIPPING DEVICE

Lifting capacity 1,000 kg (2,205 lb)



HK 200
THE INDUSTRIAL
TIPPING DEVICE

Lifting capacity 1,000 kg (2,205 lb)

BREAD



V100
THE COMPACT
DOUGH DIVIDER

600 & 1,800 Pcs. / h
Mixed Wheat Breads, Mixed Rye Breads,
Rye Breads, Tin Breads



**IMPERATOR
CT II**
THE CLEANTEC
DOUGH DIVIDER

600 - 1,500 Pcs. / h
Wheat Doughs, Mixed Wheat Doughs,
Mixed Rye Doughs, Rye Doughs, Grain
Doughs



**SUPERBA
KOMPAKT**
THE COMBINED
ROUND- AND
LONGMOULDER

up to 2,000 Pcs. / h
amongst others: Round Breads, Tin
Breads, Rye Breads, Baguette

FRIED PRODUCTS



**EVOLUTION DONUT &
BERLINER LINE**
FOR THE INDUSTRIAL DONUT AND
BERLINER PRODUCTION

up to 40,000 Donuts / h
up to 28,000 Berliner / h
Donuts, Jam Donuts



LARGO
THE INDUSTRY-FRYER

4,000 - 40,000 Pcs. / h
Donuts, Berliner, Long Donuts, Curd Balls