



DONUT LINE

Lower fat – higher value

DONUT LINE SHORTFACTS

THE WP KEMPER DONUT LINE IS PERFECTLY ALIGNED FOR THE PRODUCTION OF DONUTS AND BERLINER. DUE TO THE PATENTED SYSTEM ITS SAVING OF RE-SOURCES IS REMARKABLE.



BENEFIT

- Saving of fat by 50 %
- 70% less scrap dough
- The whole process from dough production till frying

OPTIONS

- Remote Control
- Hygiene Station
- Kemper Fryer

TECHNICAL SPECIFICATIONS

Products	Capacity	Weight range
<ul style="list-style-type: none"> ■ Berliner /Jam Donut ■ Donut ■ Long John 	6 - 10 rows Donut: up to 20.000 pcs./h Berliner: up to 30.000 pcs./h	Donut: 15 - 90 g Berliner: 14 - 65 g

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