

*think process!*

**WP** Kemper

## DONUT AND MORE



**WP** BAKERYGROUP





## 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 processing“**.

Through many years of tradition and technology development work, our Competence Centre was created by experienced professionals analyzing the requirements of bakers.

We deliver technical solutions that meet the **highest standards**. Together with our clients, we develop concepts that meet the requirements of the market and set the trends for the industry's future.



## 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 PHILOSOPHY



- The industrial use of mixers requires extremely robust material and a high manufacturing quality. **WP Kemper Mixers** and Mixing Systems fulfil the necessary requirements for their operating area.
- WP Kemper provides equipment for the **industrial donut production**. As a partner with longtime experiences WP Kemper serves the whole process from dough production to frying and freezing. The WP Kemper Donut line is perfectly aligned for the production of Donuts and Berliner. Due to the **patented system** its saving of resources is remarkable.
- WP Kemper donut fryers – industrial frying equipment for donuts and other fried products. With its **long experience** WP Kemper provides the whole process from dough to donut. A fryer with automatic feeding system straight from the proofer in various sizes. Transfer of the fried products to cooling stations. **Energyefficient** by using different heating systems natural gas, oil and electrical.





## ARTISAN SYSTEM

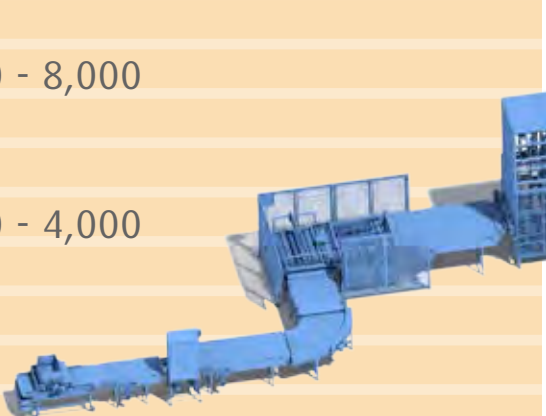


- WP Kemper Mixing
- WP Dough Former
- WP Final proofer

- WP Riehle Fryer
- WP Cooling
- WP Freezing

*Donut*  
pieces / h: 240 - 8,000

*Berliner*  
pieces / h: 120 - 4,000

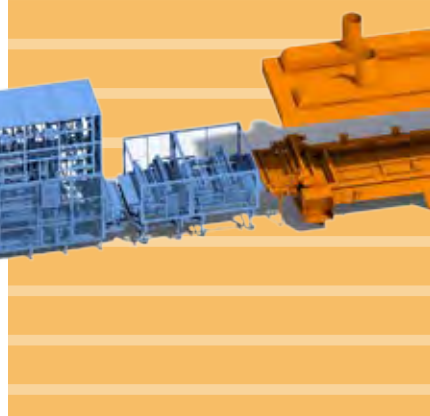


## SEMI-INDUST

- WP Kemper Mixing
- WP Kemper Dough former
- WP Kemper Donut Line
- WP Kemper Final proofer

*Donut*  
pieces / h: 8,000 - 12,000

*Berliner*  
pieces / h: 4,000 - 7,000





## RIAL SYSTEM

- WP Kemper Frying
- WP Cooling
- WP Freezing

## INDUSTRIAL SYSTEM

- WP Kemper Industrial Mixing
- WP Kemper Dough former
- WP Kemper Donut line
- WP Kemper Final proofing
- WP Kemper Frying
- WP Kemper Cooling
- Industrial Finishing
- Industrial Freezing

### *Donut*

pieces / h: 12,000 - 40,000

### *Berliner*

pieces / h: 7,000 - 30,000

000

000



\* capacity depends on recipe and frying time of 6 min.

# ARTISAN SYSTEM

## Donut



*pieces / h:*

240 - 8,000

*weight / piece:*

17 - 70 g

0.6 - 2.5 oz

### *Variable fat consumption //*

Fat consumption can be **adjusted**, a Kemper Donut absorbs only around 7 % fat, this saves at a price of 1,30 € per kg fat approx. 503,775 € / year

### *Perfect round shape //*

Donuts made from **round pieces** 5-10 % less finished products which have to be scrapped due to low quality

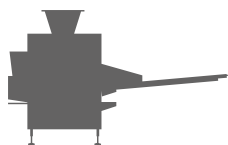
### *Fresh products //*

Due to small amount of scrap dough **less scrap dough** is used in new doughs



#### *Mixing*

WP Kemper SP



#### *Dough former*

WP Rotamat / WP  
Multimatic



#### *Makeup*

Manual



#### *Final proofing*

Manual



# Berliner

*pieces / h:*  
120 - 4,000  
*weight / piece:*  
17 - 70 g  
0.6 - 2.5 oz

**Healthy //** Kemper Process enables **less fat** absorption for healthier lower fat Donuts and Berliner

**Flexibility //** Adjustable turning stations enable flexible production of various products

**Highest product quality //** Greater product volume due to more flash heat spring



## Frying

WP Riehle Automatic fryer with manual feeding



## Cooling

Manual



## Finishing

Manual



## Freezing

Manual



## SEMI-INDUSTRIAL **SYSTEM**

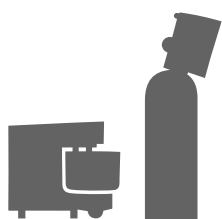


### **Donut**

*pieces / h:*  
8,000 - 14,000  
*weight / piece:*  
17 - 70 g  
0.6 - 2.5 oz

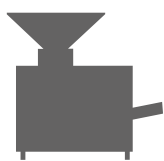
### **Berliner**

*pieces / h:*  
4,000 - 7,000  
*weight / piece:*  
17 - 70 g  
0.6 - 2.5 oz



#### *Mixing*

WP Kemper  
Kronos and  
Lifter



#### *Dough former*

WP Kemper Soft Star



#### *Makeup*

WP Kemper  
Donut Line



#### *Final proofing*

Manual with  
automatic  
depositing



**Variable fat consumption //** Fat consumption can be **adjusted**, a Kemper Donut absorbs only around 7% fat, compared to other systems this saves at a price of 1,30 € per kg fat approx. 503,775 € / year.

**Fresh products //** Due to small amount of scrap **less scrap dough** is used in new doughs.

**Saving of raw materials //** Reducing the costs for raw material because of **high weight accuracy**.

**Perfect round shape //** Donuts made from **round pieces**; 5-10 % less finished products which have to be scrapped due to low quality.

**Less scrap dough //** The Kemper Berliner is produced with **no scrap dough**, the Kemper Donut with only 8% of scrap dough. This small amount of scrap dough enables an easy and economic handling.

**Flexibility //** Various products (Donuts, rolls and real Berliner), weights and volumes can be produced **with only one machine**. Fat content can be adjusted on fried products.

**Finishing //** **Filling and topping** of Donuts and Berliner.

**Healthy //** Kemper process enables **less fat** absorption for healthier lower fat Donuts and Berliner.

*\* all calculations are based on a yearly production of 37,440,000 pieces with a product weight of 45 g (1.6 oz)*



### **Frying**

Automatic fryer with manual feeding



### **Cooling**

Manual



### **Finishing**

Semi-automatic



### **Freezing**

Manual

# INDUSTRIAL SYSTEM

## Donut

*pieces / h:*

12,000 - 40,000

*weight / piece:*

17 - 70 g

0.6 - 2.5 oz



## Long Donut

*pieces / h:*

10,000

*weight / piece:*

50 - 70 g

1.8 - 2.5 oz

## Berliner

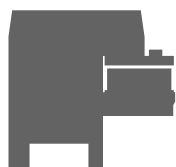
*pieces / h:*

7,000 - 30 000

*weight / piece:*

17 - 70 g

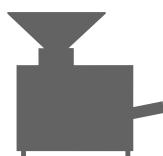
0.6 - 2.5 oz



### Mixing

WP Kemper Power Mi-  
xer Industrial Solutions

WP Kemper Titan  
Industrial Solutions



### Dough former

WP Kemper Soft Star  
Plus



### Makeup

WP Kemper Donut Line  
WP Kemper Dough  
Strip Line



### Final proofing

WP Kemper final proo-  
fer with stiffening



**Variable fat consumption //** Fat consumption can be **adjusted**, a Kemper Donut absorbs only around 7% fat, compared to other systems this saves at a price of 1,30 € per kg fat approx. 503,775 € / year

**Less scrap dough //** The Kemper Berliner is produced with **no scrap dough**, the Kemper Donut only with only 8% of scrap dough. This small amount of scrap dough enables an easy and economic handling

**Fresh products //** Due to small amount of scrap dough **less scrap dough** is used in new doughs.

**Flexibility //** Various products (Donuts, rolls and real Berliner) , weights and volumens can be produced **with only one machine**. Fat content can be adjusted on fried products.

**Saving of raw materials //** Reducing the costs for raw material because of **high weight accuracy**.

**Finishing //** **Filling and topping** of Donuts and Berliner.

**Perfect round shape //** Donuts made from **round pieces**; 5-10 % less finished products which have to be scrapped due to low quality.

**Healthy //** Kemper process enables **less fat** absorption for healthier lower fat Donuts and Berliner.

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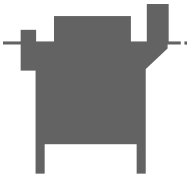
**Frying**

WP Kemper fully automatic fryer with automatic feeding



**Cooling**

WP Kemper fully automatic cooler



**Finishing**

Fully automatic topping and filling



**Freezing**

Fully automatic freezing



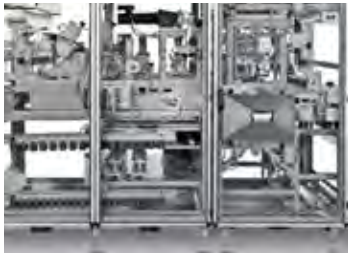


# DONUT LINE **IN DETAIL**



## *Kemper Dough Ball System*

Donut and Berliner are made from **perfectly** round moulded dough ball



## *Donut stamp with pre-pressing station*

Pre-pressing and stamping of donuts enables only about **8%** of scrap-dough



## *Small cut area*

**Less** fat absorption as fat penetration is through the cut area



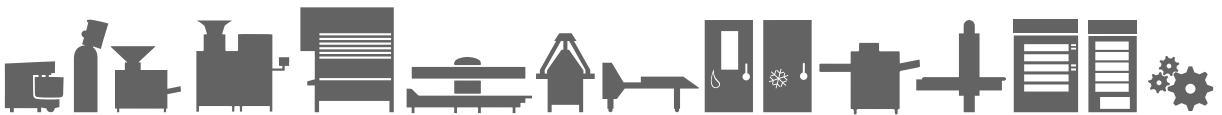
## *Less oil-changes*

Little use of flour and less flour residues on the products and in the trays **reduce** the oil-changes about 35%



A close-up photograph of a smiling woman with dark skin and curly hair, holding a large donut with pink and yellow sprinkles. The background is a blurred industrial setting.

# Think process!



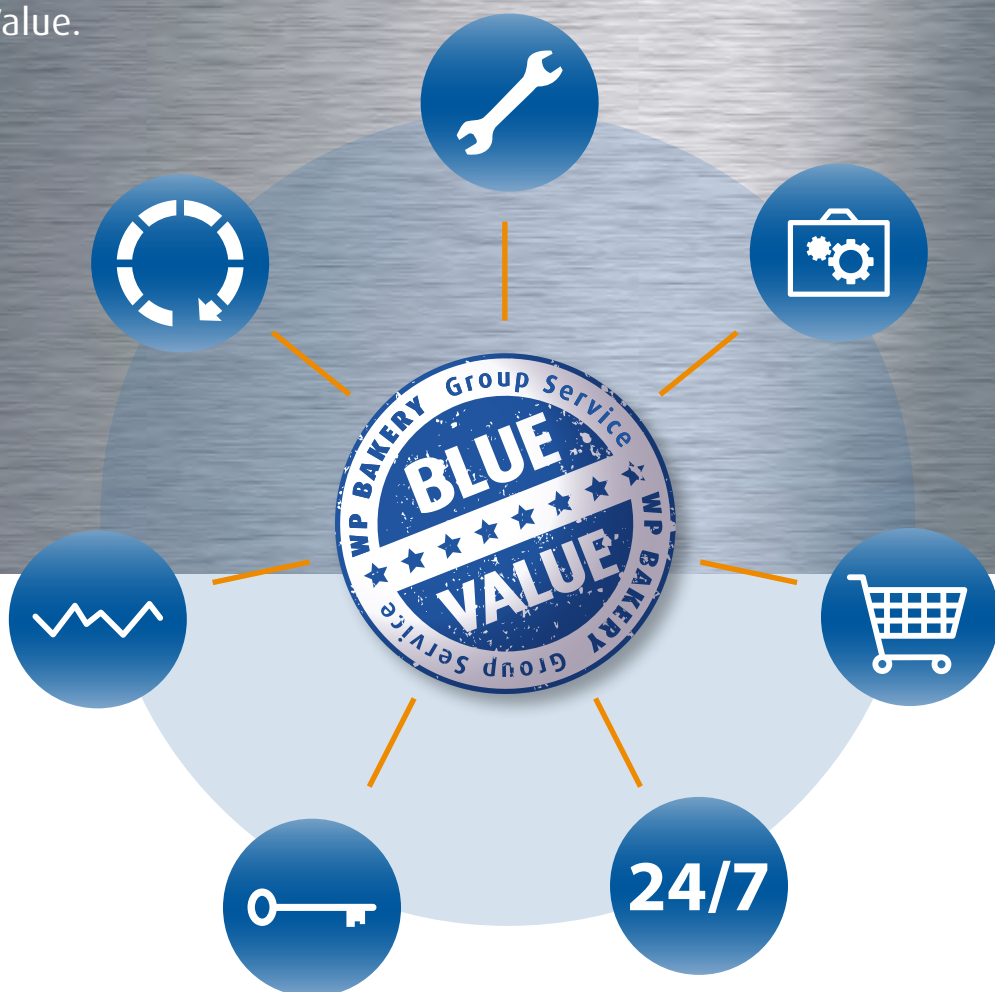
- Within the implementation of consistent **process-oriented thinking** lie productivity reserves and opportunities for greater quality.
- If you are looking for a **strong partner** for bakery equipment, then such a partner should not just build machines, but should also offer other features such as 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 Donut & Berliner production from dough production till freezing.**





# BLUE VALUE

The WP Service offers you more safety.  
We call it Blue Value.



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

With Blue Value the WP Bakery Group 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.



think process!

# **BAKERYGROUP**

 **Kemper**

 **Haton**

 **Winkler**

 **Riehle**

 **Werner & Pfleiderer**  
Bakery Cooling

 **Werner & Pfleiderer**  
Bakery Technologies

 **Werner & Pfleiderer**  
Instore Baking

 **Werner & Pfleiderer**  
Industrial Bakery Technologies

 **Green**

 **Werner & Pfleiderer**  
Bakery Service

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