

think process!

WP Kemper

DOUGH 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.

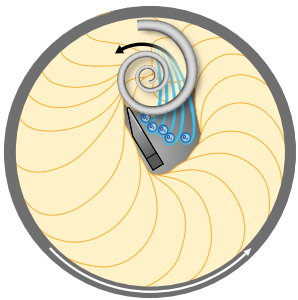
Within the WP Bakerygroup we are in charge of the product ranges **„Mixing“**, **„Roll lines“** and **„Donut systems“**. Through many years of tradition and technology development work, our **Competence Centre** was created by experienced professionals, analyzing the requirements of bakers all over the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



- WP Kemper mixers are optimized for a flexible use in bakeries. They meet the highest demands of versatility and ease of use. Mobile and wheel-out models facilitate the daily work.
- The daily use of mixers requires extremely robust material and a high manufacturing quality. WP Kemper Mixers and Mixing Systems fulfill the necessary requirements for this operating area.
- All models are constructed with the renowned Kemper 3 Zone Mixing Principle (Spiral and Guide Bar), which is distinguished through the exceptionally light and easy to process doughs, as well as a high water absorption and excellent blending effect.



ARTISAN MIXING

SP

25 - 200 kg (55 - 440 lb) dough / batch

SEMI-INDUST

UC

up to 200 kg (440 lb)

Kronos

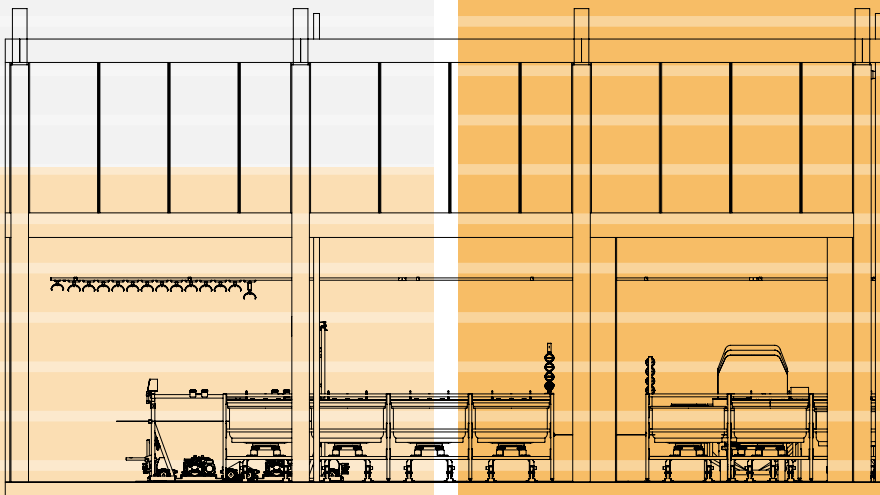
120 - 400 kg (265 - 880 lb)

Titan

up to 400 kg (880 lb)

Power Mixer

up to 400 kg (880 lb)





MATERIAL MIXING

dough / batch

80 lb) dough / batch

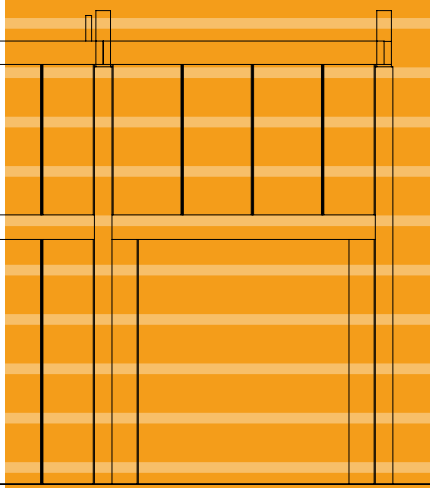
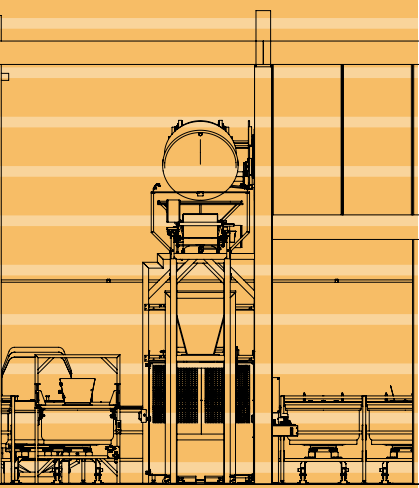
dough / batch

dough / batch

FULLY AUTOMATIC MIXING

Power Mixer Industry Solutions
up to 7,200 kg (15,870 lb) dough / h.

Titan Industry Solutions
up to 6,400 kg (14,100 lb) dough / h.

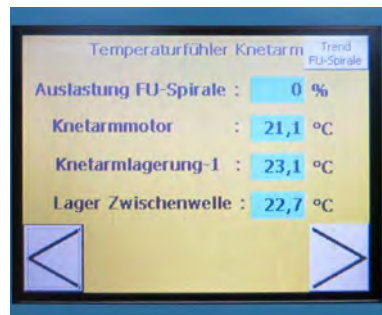




Quality // Good raw materials are essential for good dough, as the water and flour quality affects the dough quality significantly. Besides the quality of the raw materials, an optimal mixing process enables best product quality. Thus, for example, a quick mixing of the ingredients increases the water absorption. To the type of dough adjusted mixing tools additionally increase the dough quality.

Cleaning // Open architecture, CleanTec Design and complementary cleaning tools simplify the maintenance of hygiene standards. Thus, for example, dough-catchment plates or cleaning-brushes can be used to continuously support cleanness. CIP-cleaning systems clean the mixing area and the bowls fully automatic.

Intelligence // WP Kemper mixers offer for every requirement the right program such as intelligent monitoring systems or the connection to superordinate control systems. These intelligent systems can extend the life of the mixer and increase process reliability.





Reliability // The use of monitoring systems to monitor all relevant component temperatures and the robust construction of the WP Kemper mixers offer maximum reliability and extend the life of the mixer and mixing systems. Central lubrications for moving parts reduce the maintenance effort.

Industrial Solutions // The industrial mixing systems of WP Kemper can be configured according to the customer requirements. Thus, different dough resting times can be accomplished by the differently designed mixing systems. Large outlet and quick position changes enable short cycle times and high performance. The fully automatic cleaning systems and intelligent cleaning tools also support the maintenance of hygiene standards.

Experience // Decades of experience in the construction of mixers and mixing systems make WP Kemper a reliable partner. As the inventor of the 3-Zone Mixing Principle, WP Kemper's focus lays, in addition to the reliability and functionality, also on the dough quality.



SP Spiral Mixer

25 - 200 kg (55 - 440 lb) dough / batch
Wheat, mixed wheat, mixed rye and rye doughs

Added Value

- Flexible use by means of various mixing tools
- Bowl and mixing tool made from stainless steel
- Optimal mixing results also with small batch sizes



Kronos Spiral Mixer

120 - 400 kg (265 - 880 lb) dough / batch
Wheat, mixed wheat, mixed rye and rye doughs

Added Value

- Modern, hygienic design
- Flexible in use due to different mixing tools
- Pivot mounted bowl for an easy handling
- Fixed panel for great ease of use



UC

up to 200 kg (440 lb) dough / batch
Wheat, mixed wheat and mixed rye dough

Added Value

- Reproducible dough by high process accuracy
- Monitoring System for increased availability
- Low abrasion due to reinforced design



Titan Spiral Mixer

240 - 400 kg (530 - 880 lb) dough / batch
Wheat, mixed wheat and mixed rye dough

Added Value

- Reproducible dough by high process accuracy
- Monitoring System for increased availability
- Low abrasion due to reinforced design



Power Mixer Base Discharge Mixer

120 - 400 kg (265 - 880 lb) dough / batch
Wheat and mixed wheat doughs

Added Value

- Minimal dough discharge time due to large outlet
- Smooth surface for easy cleaning
- Expandable to a fully automatic mixing system

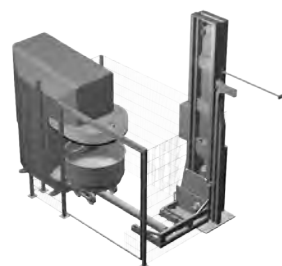


Titan Industry Solutions - Automatic Titan

up to 1,600 kg (3,550 lb) dough / h.
up to 3 min. dough resting
Wheat, mixed wheat and mixed rye dough

Added Value

- Easy, automatic dough production
- Reproducible dough quality
- Central lubrication for moving parts



Titan Industry Solutions - Titan Carousel System

up to 4,800 kg (10,660 lb) dough / h.
min. 15 min dough resting
Wheat, mixed wheat and mixed rye dough

Added Value

- Unique accessibility and ground clearance of the system
- Quick, patented locking enables short station times
- All relevant parameters can be monitored and evaluated



Titan Industry Solutions - Titan Linear System

up to 6,400 kg (14,100 lb) dough / h.
up to 90 min. dough resting
Wheat, mixed wheat and mixed rye dough

Added Value

- Open, also during production accessible, design without protective fence (optional)
- System expandable
- Various type of doughs and resting time practicable

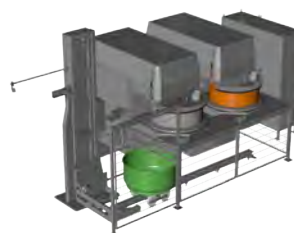


Power Mixer Industry Solutions - Power Roll System

up to 6,000 kg (13,250 lb) dough / h.
up to 3 min. resting time
Wheat and mixed wheat dough

Added Value

- Short station time due to large base opening
- Low staff requirement
- High process reliability due to continuous dough quality and robust design



Power Mixer Industry Solutions - Power Square System

up to 7,200 kg (15,870 lb) dough / h.
up to 240 min. resting time
Wheat and mixed wheat dough

Added Value

- Very long resting times fully automatic realizable
- Easy cleaning due to smooth surface
- All relevant parameters can be monitored and evaluated





MIXING SYSTEMS **IN DETAIL**



CIP Cleaning Systems

CIP-cleaning systems clean the mixing area and the bowls fully automatic.



Accessible Systems

Open, accessible architectures with an optimal ground clearance simplify cleaning and maintenance of the mixers and mixing systems.



Variety of Mixing Tools

In addition to the classic spiral tool further special tools for an individual adaptation to the requirements of the dough can be used. Thus, e.g. mixing times or dough temperature can be reduced.



3-Zone Mixing Principle

Optimal mixing is the key for a perfect product. By means of the 3-Zone Mixing Principle exceptionally light and easy to process doughs in reproducible quality can be produced.



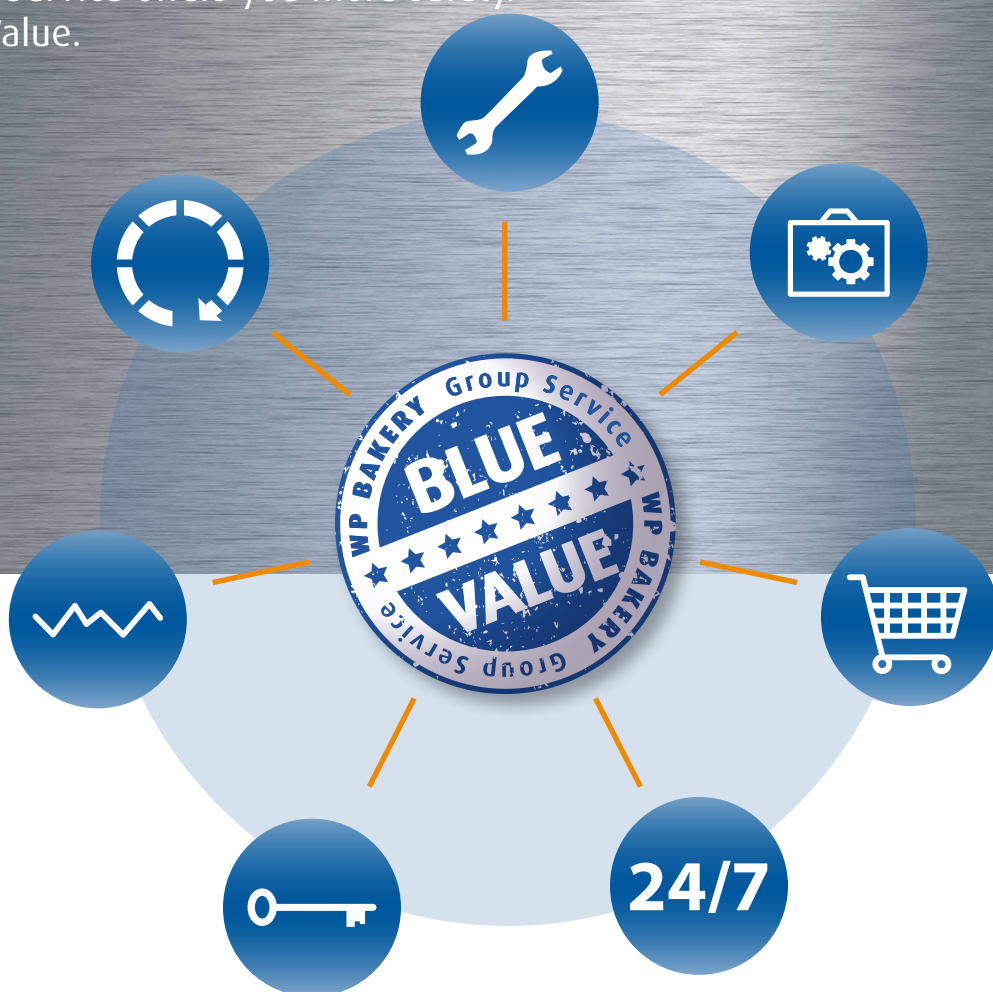
Think process!



- 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. Within the implementation of consistent process-oriented thinking lie productivity reserves and opportunities for greater quality.
- **WP Kemper mixers and mixing systems can be used at the beginning of each process chain and ensure optimal dough production for high-value products.**

BLUE VALUE

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



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We call it Blue Value.

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

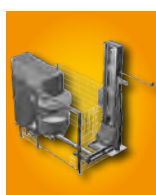
120 - 400 kg Dough / Batch (265 - 880 lb)
Wheat Doughs, Mixed Wheat Doughs,
Mixed Rye Doughs, Rye Doughs



UC
THE MULTI-
PURPOSE BATCH
MIXER

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

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

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

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



TITAN
THE HIGH-
PERFORMANCE
BATCH MIXER

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



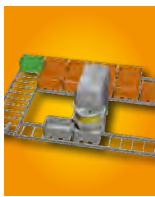
POWER MIXER
THE INDUSTRIAL
BASE DISCHARGE
SPIRAL MIXER

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



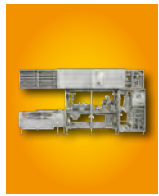
**POWER ROLL
SYSTEM**
THE FULLY
AUTOMATIC BASE
DISCHARGE MIXING
SYSTEM

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



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



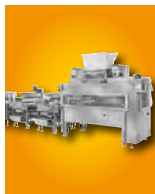
EVOLUTION
THE MODULAR ROLL
LINES

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



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

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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