

Baker's friend

WP Kemper



EVOLUTION

the modular roll line

EVOLUTION

THE REVOLUTION IN ROLL PRODUCTION

EVOLUTION roll lines are for innovative bakeries, with a strategy for growth, which requires a high degree of flexibility and spontaneous response to expansion opportunities. For bakeries with high quality standards combined with high capacity.

A line that is adjusted to your requirements and that growth if you want it to. The combination of various modules allows the production of slit rolls or Hot Dog buns with only one line.



MODULES

OPTIMISATION UNIT

The unit is used as an extension of the base-frame to increase the intermediate proof.

STAMPING STATIONS

Stamping station with cups: The stamping station is for the production of stamped products and is equipped with turning cups to hold the round or long dough pieces, in various sizes, during stamping. It consists of a cup frame with swivel head for the interchangeable stamping tools.

Stamping on the belt: The stamping process occurs directly under the stamping tool carrier, on the timing belt. The stamping tool carrier is interchangeable and enables to produce a wide variety of stamping patterns.

LONGMOULDING STATIONS

All longmoulding stations are equipped with a correction device in front of the longmoulding station. For perfect results.

We offer the right longmoulding station for every product specification:

Longmoulding station with upper belt for the production of seamless products.

Pinning and Curling longmoulder for the production of pinned, longmoulded products with up to 2 curls.

Sheeting and Longmoulding station for the production of sheeted, longmoulded products with 3-4,5 curls.

Longmoulding station with moulding channels for the production of cylindrical, longmoulded products.

CUTTING STATION

The cutting device for the production of slit rolls is equipped with a triangular knife and an upstream correction device.

SEEDING STATION

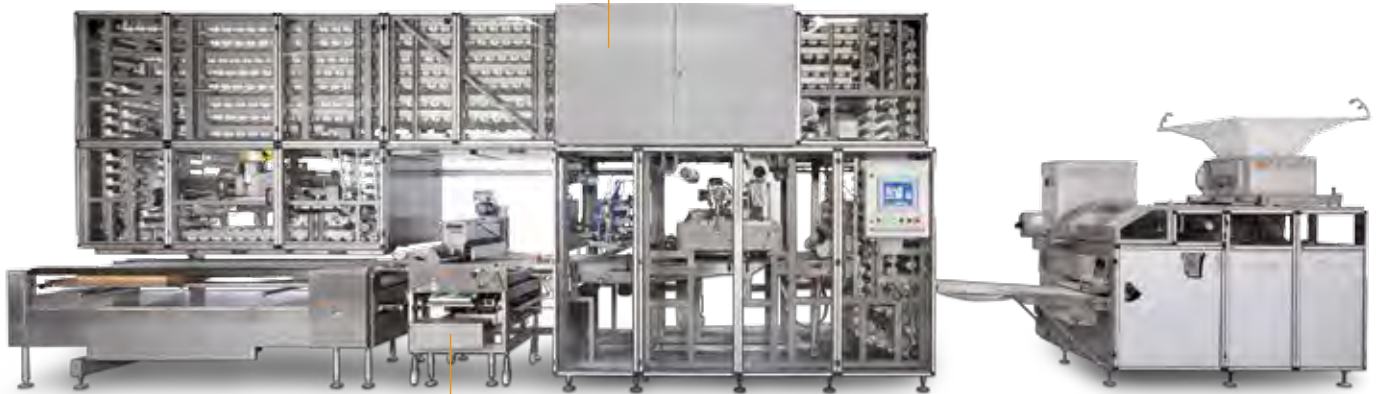
Device for automatic seeding of dough pieces. The dough pieces are moistened via a height-adjustable water column.

RECIPROCATING BELT

Depositing device for automatic depositing onto trays or conveyor belts. A pull out table is used at standard-reciprocating belts, the depositing belt of the industrial reciprocator belts hang freely.

EVOLUTION IN DETAIL

Accurate transfer and additional correcting devices ensure exactly processed products.



The modular design allows easy on site expansion of hourly capacity and product range. All modules can be freely combined.

EVOLUTION – THE NAME OF THIS ROLL LINE CONCEPT IS IT'S PROGRAMME, IT IS THE RESPONSE TO THE CONTINUOUS EVOLUTION OF THE MARKET AND THE REQUIREMENT TO BE ABLE TO RESPOND QUICKLY AND PROFITABLY.

EVOLUTION ROLL LINES ARE MODULAR SYSTEMS IN TWO VERSIONS: EVOLUTION COMPACT FOR A DIVIDED INTERMEDIATE PROOF, EVOLUTION LINE FOR A COMPLETE INTERMEDIATE PROOF.

BENEFITS

- Continuous transparent, hinge mounted doors for production security, accessibility and hygiene
- High degree of product and production flexibility
- Easy maintenance of the hygienic level due to washable gauze
- Exact depositing onto trays or sheets
- Robust and minimal maintenance modules
- Kemper Key Access control increases the plant availability of up to 15%

OPTIONS

- 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
- Reciprocating belt
- Pretzel discharging belt
- Tray conveying system
- Hygiene station
- Kemper Key Access control

EVOLUTION

Products	Capacity	Weight range
Depending on the version among others: <ul style="list-style-type: none">■ Round rolls■ Longmoulded rolls■ Folded rolls■ Kaiser rolls■ Slit rolls■ Stamped rolls■ Finger rolls■ Hot Dog buns■ Hamburger buns	<ul style="list-style-type: none">■ 6-10 rows (standard)■ 12,000 - 36,000 pcs. / h■ Dough absorption rate up to 65 %*	<ul style="list-style-type: none">■ 25 - 140 g (0.1 - 0.3 lb)*

* depending on recipe & dough
* other weight ranges and capacity on request

TECHNICAL SPECIFICATION

Working width

- 800 mm (31.5")
- 1,000 mm (39.4")
- 1,200 mm (47.2")

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