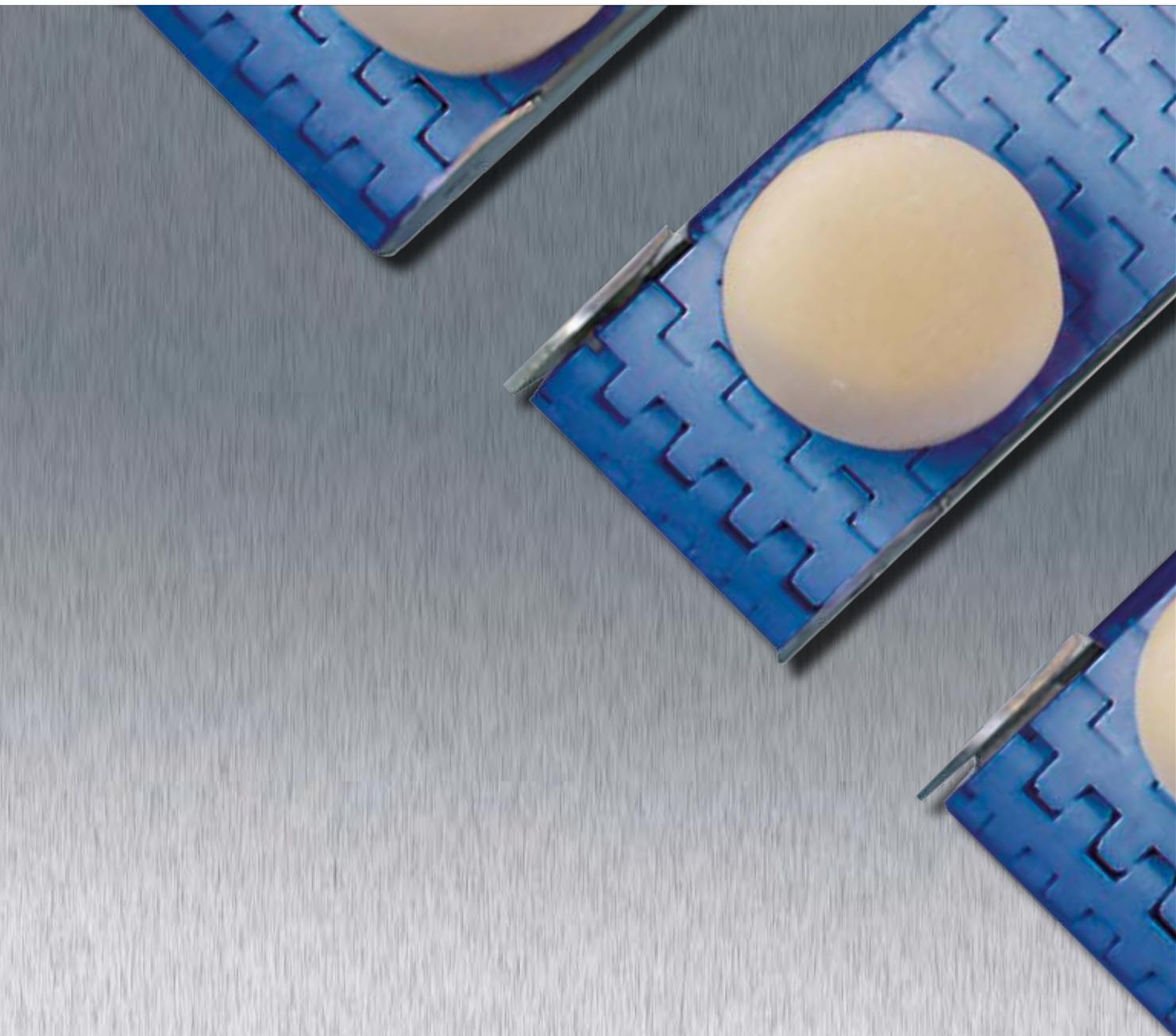


Baker's friend

WP Kemper



SOFT STAR

the accurate dough dividing & moulding machine

SOFT STAR

SOFT DOUGHS EXTREMELY FAST

The dough dividing- and moulding machine produces dough balls with extremely high quality & weight accuracy. Due to the architecture of the dividing unit, very soft doughs can be processed.

SOFTSTAR are Dough Dividing and Moulding Machines designed for utilization in industrial bakeries, tuned for the requirements of modern roll lines.

A large variation, including extremely soft dough consistencies, can be processed gently due to the hydraulic dough dividing system and infinitely adjustable moulding device.



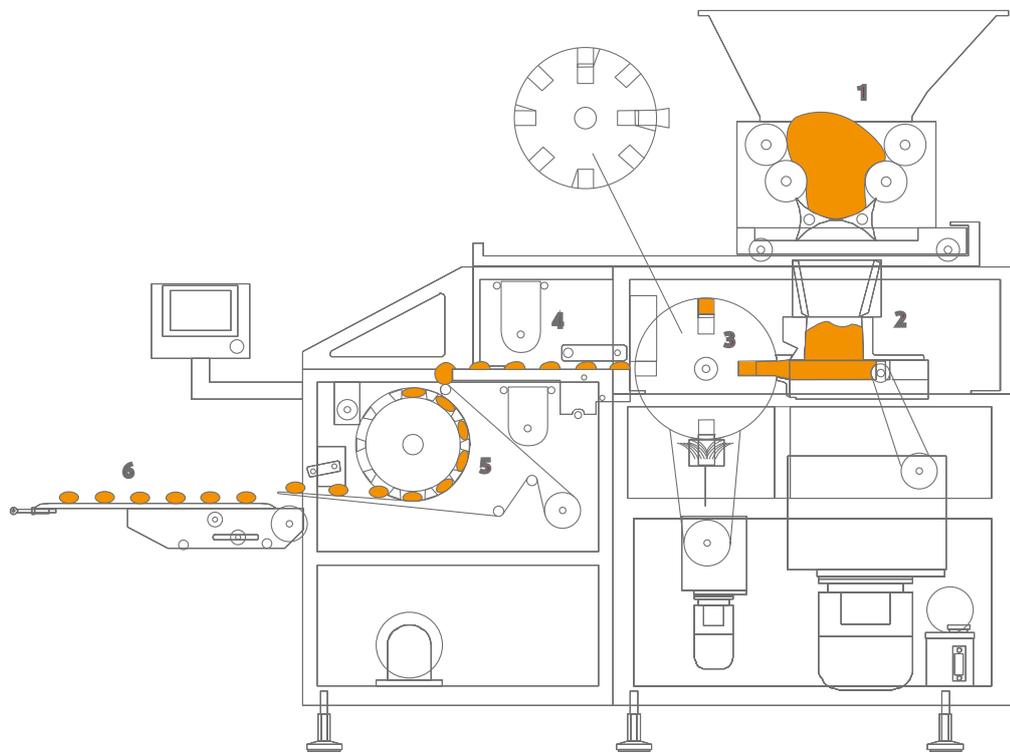
SOFT STAR IN DETAIL

BENEFITS

- Saving of resources due to very high weight accuracy
- Gentle to dough through unique processing of dough
- Production of dough balls in 2 different weight ranges without modification due to the WP Kemper Multi-Measuring Drum
- Great operational reliability due to the use of high-quality machine materials and drive technology
- Large access doors enable easy access



Through the use of extremely high quality construction parts and additional material reinforcement, the WP KEMPER SOFTSTAR is extremely robust. An electronic piece counter, hourly capacity display and infinitely adjustable drive are included as standard. The option of a Multi-Measuring Drum can be used, which allows the processing of multiple weight ranges.



1 PREPORTIONER

The machine is charged through a large volume hopper. The continuous dough charging is assisted by three roller pairs.

2 MEASURING PISTON

The machine can gently process a wide range of dough consistencies, including extremely soft, due to the infinitely adjustable servo-controlled dough dividing system.

3 MEASURING DRUM & OILING

Multi-Measuring Drum: The drum is constructed with two weight ranges. During production, one set of piston is active and the other inactive.

Measuring Drum oiling improves the release of the dough piece from the measuring piston and allows, through this, the gentle processing of high absorption rates.

4 INTERMEDIATE BELT

The Intermediate Belt ensures the necessary resting phase for the dough pieces between the dividing and moulding processes.

5 MOULDING DRUM

The Moulding Drum is a central element of the Dough Dividing & Moulding Machine. This is where the dough pieces are intensely roundmoulded.

6 SPREADING BELTS

The dough pieces are transferred to the subsequent module over the spreading belts.

SOFT STAR

Products	Capacity	Weight range
<ul style="list-style-type: none"> Round dough pieces 	<ul style="list-style-type: none"> Soft Star 6 & 8 rows per row max. 2,400 pcs./h Absorption 50 - 65 %* 	<ul style="list-style-type: none"> Soft Star A = 45 - 95 g (1.6 - 3.4 oz) B = 60 - 110 g (2.1 - 3.9 oz) C = 70 - 130 g (2.5 - 4.6 oz) D = 75 - 140 g (2.6 - 4.9 oz) E = 30 - 65 g (1.1 - 2.3 oz) F = 35 - 75 g (1.2 - 2.6 oz) G = 40 - 85 g (1.4 - 3 oz)
	<ul style="list-style-type: none"> Soft Star Plus 6 -10 rows per row max. 3,000 pcs./h Dough absorption rate 50 - 65 %* <p>* depending on recipe & dough</p>	<ul style="list-style-type: none"> Soft Star Plus A = 20 - 60 g (0.7 - 2.1 oz) B = 20 - 75 g (0.7 - 2.6 oz) C = 40 - 80 g (1.4 - 2.8 oz) D = 65 - 140 g (2.3 - 4.9 oz) Multi-Measuring Drum 0 = 25 - 140 g (0.9 - 4.9 oz) Multi-Measuring Drum 1 = 17 - 80 g (0.6 - 2.8 oz)

OPTIONS

- Blocking device
- Additional outer moulding drum
- Correctioning device on the spreading belt

Additional for Soft Star Plus:

- Multi-Measuring Drum for 2nd weight range

TECHNICAL SPECIFICATION

Soft Star	Size Soft Star	Size Soft Star Plus
Machine width	1,450 mm (57")	1,600 mm (63")
Machine height (Preportioner)	2,320 mm (91")	2,320 mm (91")
Machine length (Standard spreading belt)	3,530 mm (139")	3,755 mm (148")
Weight	3,100 kg (6,834 lb)	4,100 kg (9,039 lb)
Power requirement	5 kW (6.7 hp)	12.5 kW (17 hp)
Timly cycle (max.)	40 Strokes / min	50 Strokes / min

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