

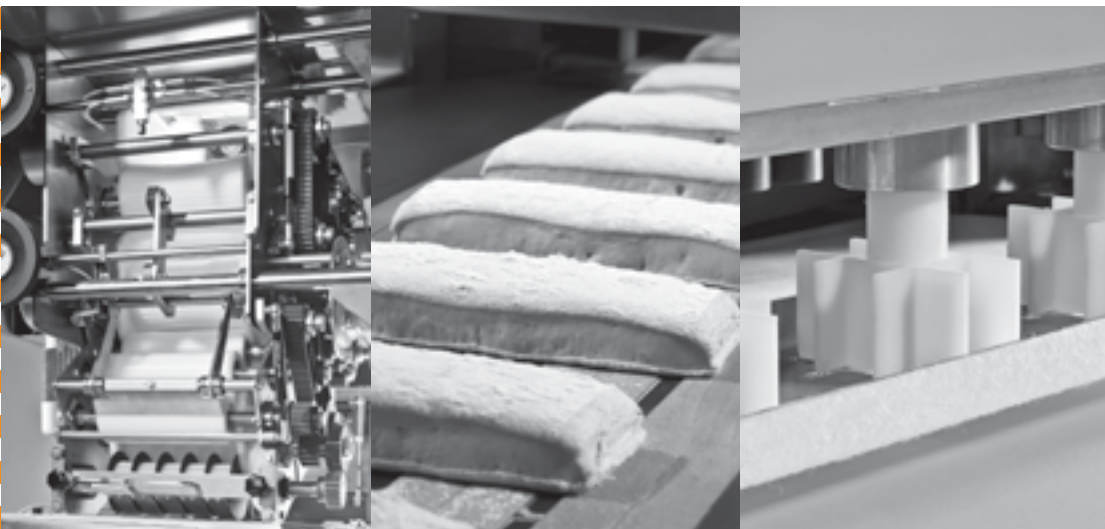
*think process!*

# KEMPER ARTISAN



# we kemper it.

We are **WP** Kemper. We work for bakers. We develop, build, install and maintain production lines and machinery for all kinds of bakeries from artisan enterprises to full-scale industrial operations. Worldwide. We have been in the business for over 100 years and know pretty much everything there is to know about how bakeries work. We are the experts when it comes to mixers and mixing systems for dough processing, for frying systems (ring donuts, ball donuts, etc.), for roll lines with dough dividing and moulding machines and for dough sheeters for roll and bread production.



We are a company of the **WP BAKERYGROUP**, which means we cover the entire process chain of bakery technology for all purposes ranging from finest artisan to mass industrialized production, for fresh and durable baked goods. We are the only supplier in the industry with that all-round capability, which makes us market leader in the field. We produce everything the market needs. Our machine equipment covers everything from dough processing, dough dividing and moulding, proofing and frying through to baking in multi-deck, rack and tunnel ovens.



## WP Kemper

We know what's important in bakeries. We understand bakers and their products, the processes they use in production, and the technology that goes into their systems. We are mechanical engineers. And we are bakers. Always have been. That's how we build state-of-the-art machines and production lines for successful bakers.

We develop and build all our production lines and machines completely in our own company. We care deeply about our customers, which is exactly what our **ProductionCare** approach is all about. We are highly innovative and always have our eyes on tomorrow's developments – **FutureWork** is our passion.

It's the spirit that drives us to make it happen, whatever our customers need. Proud of the name **WP** Kemper. We just say, **we kemper it.**

**KEMPER ARTISAN** – pioneering bakeries. Innovations introduced by us have provided new impulses in numerous areas of the manufacturing process, and they have changed the whole production of baked goods. It was us, for example, who first made machine production of square rolls possible.

Our proprietary **PANE** Line for Everything manages a full product range with fabulous variety: for round and square rolls, slit rolls without proofer, baguettes, ciabatta and breads. The production processes used for artisan products are extremely gentle to the dough.

>>> like to know more? [www.wp-kemper.de](http://www.wp-kemper.de)



# KEMPER ARTISAN

The **S-shaped set of rollers** developed and patented by us is a highlight in modern mechanical engineering. **Dough strips** are processed extremely gently, ensuring they are ideally suited for particularly soft, Mediterranean doughs: the doughs flow naturally through the set of rollers without strain from top to bottom.

We have integrated the **ACCURATOR 2.0** in our PANE lines to allow bakers to choose between higher weight or volume accuracy, and to implement weighing before cutting. Our **ARTISAN** product family offers the right solution for every requirement.

We go for it. Turning visions into reality.

>>> like to know more? [www.wp-kemper.de](http://www.wp-kemper.de)

#pane



## WP Kemper

### Dough Strip Line artisan

#### QUADRO FILIUS

up to 4,000 square products/hour

#### MINI QUADRO ROUND

up to 4,000 square products/hour

up to 3,000 round products/hour

## WP Kemper

### Dough Strip Line semi-industrial

#### PANE PUR

up to 10,000 square products/hour

#### PANE

up to 12,000 square products/hour

up to 9,000 round products/hour

#### PANE COMBI (with proofer)

up to 12,000 square products/hour

up to 9,000 round products/hour

## WP Kemper

### Dough Strip Line industrial

#### PANE INDUSTRY

up to 3.5 t dough/hour



# FINAL PRODUCTS

(DEPENDING ON MACHINE TYPE AND MODULES)

- Ciabatta bread & rolls
- Artisan baguettes
- Baguette de tradition
- Small breads
- Wheat soft-dough breads
- Paposeco
- Longmoulded & folded products
- Passau Rose Roll
- Krusti baguette rolls
- Chocolate rolls
- Raisin rolls
- Diamond-shaped rolls
- Triangle shaped rolls
- Artisan square and round rolls
- Seeded rolls
- Stamped rolls
- Slit rolls

## QUADRO FILIUS

320 kg dough/hour  
1,400–4,000 square products  
25–360 g/piece

### MODULES

- Integrated stamping station
- Seeding module

### VALUE ADDED

- High product variety and minimal space requirements
- No high-voltage connection needed
- Gentle processing of even very soft doughs



## MINI QUADRO ROUND

350 kg dough/hour  
up to 4,000 square products \_ 30–1,000 g/piece  
up to 3,000 round products \_ 30–140 g/piece

### MODULES

- Stamping station
- Curling long roll module
- Longmoulding module
- Seeding module
- Reciprocating belt

### VALUE ADDED

- High product variety with only one machine
- Reproducible quality
- Good processing of doughs with long pre-proofing



## PANE PUR

800 kg dough/hour  
up to 10,000 square products/hour  
25–1,500 g/piece

### MODULES

- Stamping station
- Longmoulding module
- Baguette module
- Paposeco module
- Automatic seeding module
- Reciprocating belt
- **WP KEMPER KEY** Access Control

### VALUE ADDED

- Gentle processing of very soft doughs
- Innovative CLEAN TEC design saves time during cleaning
- Intelligent INUS operating interface increases production reliability
- ACCURATOR 2.0 for high weight accuracy
- Flour instead of oil on the dough sheet for a better surface structure without oil inclusions



## PANE

960kg dough/hour  
up to 12,000 square products \_ 10–1,500 g/piece  
up to 8,400 round products \_ 25–200 g/piece

### MODULES

- Stamping module
- Roundmoulding station
- Passau Oiling Station
- Longmoulding module
- Baguette module
- Pinning and curling longmoulding module
- Sheeting and curling longmoulding module
- Paposeco module
- Seeding module
- Reciprocating belt
- **WP KEMPER KEY** Access Control

### VALUE ADDED

- Gentle processing of very soft doughs
- Innovative CLEAN TEC design saves time during cleaning
- Intelligent INUS operating interface increases production reliability
- For processing a wide variety of round and square products
- ACCURATOR 2.0 for high weight accuracy
- High product quality using S-shaped set of rollers and gentle roundmoulding
- Flour instead of oil on the dough sheet for a better surface structure without oil inclusions



## PANE KOMBI

6,000 or 9,000 round products  
25–1,500 g/piece

### MODULES

- Roundmoulding station
- Passau Oiling Station
- Stamping station for Kaiser rolls
- Cutting station
- Longmoulding station
- Side discharge belt
- **WP KEMPER KEY** Access Control
- EVOLUTION or SELECTA MODULAR Proofer

### VALUE ADDED

- Processing of softer doughs than with classic head machines
- Preservation of the open crumbed structure in the production of classics such as slit rolls and Kaiser rolls
- Patented S-shaped set of rollers are extremely gentle to the dough
- ACCURATOR 2.0 for high weight accuracy
- Optimum results through adjustable moulding revolutions
- Huge variety of products covering artisan and classic bread rolls



Our machines and production lines for artisan and semi-industrial production of dough pieces are designed to deliver highest flexibility to cater for the demands of producing a wide range of products. Even the softest doughs are gently processed into dough strips before being divided and further processed.

**Product Variety** . The **WP** Kemper QUADRO and PANE lines are used to make a wide range of products: baguettes, bread, square, round and long rolls. Bakers deploy different modules to produce an almost infinite variety of products and to develop their very own new products. The modular concept makes it easy to expand the lines at any time. The PANE KOMBI produces both artisan and classic products in just one system.

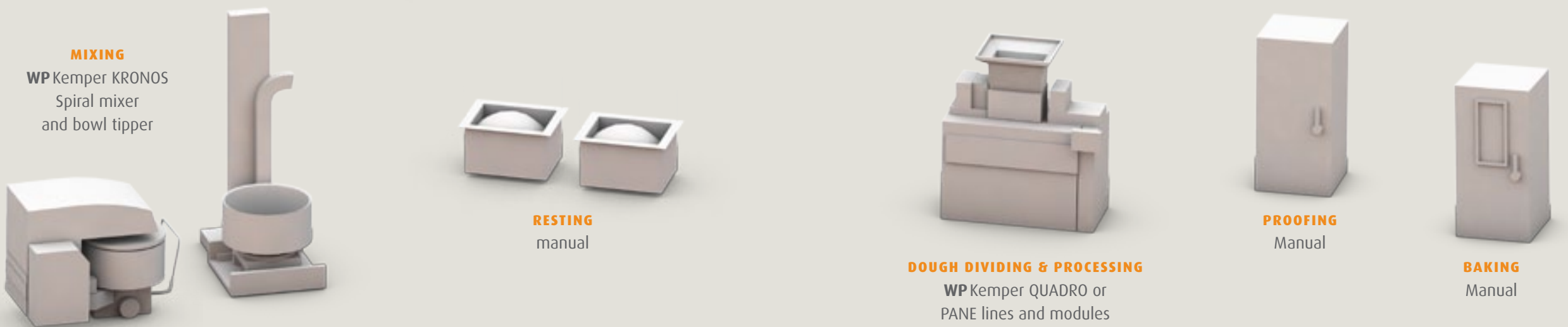
**Very soft doughs** . Modules such as the integrated dough strip former or our proprietary S-shaped set of rollers enable the gentle processing of very soft, proofed doughs. The dough strips are produced without any scrap dough. A better surface structure is achieved by using flour instead of oil as a release agent in soft doughs, and oil inclusions are avoided.

**Intuitive operation** . Operation of the **WP** Kemper QUADRO and PANE lines is simple and safe with the INUS operating interface from **WP** Kemper. The intelligent controls – “the only control system for rolls that thinks with you” – uses automatic calculations and settings; standard programmes simplify product changeovers. Any changes in the dough strip are detected by sensors and automatically corrected.

**Fast cleaning** . Innovative CLEAN TEC concepts make it easy to maintain high levels of hygiene. Removable substructures, drawers, folding sheets and smooth surfaces reduce the work needed for thorough cleaning of the line.

**Gentle round moulding** . The roundmoulding station in the PANE line is especially gentle on the dough and produces exactly round results. Adjustable moulding revolutions and a moulding belt make this possible. The round moulding station is state-of-the-art industry standard equipment for especially efficient operations.

**Flexibility** . The modular design, interchangeable tools and the integrated roundmoulding station of the **WP** Kemper QUADRO and PANE lines make it possible to react fast and flexibly to changes in demand. Simple programme changes allow flexible production of a variety of products within running operations.







# ProductionCare

We at **WP**Kemper do everything to make sure that our customers' production lines run ... and run ... and run. Perfectly operating service is just a part of the equation - it actually takes more, and that's what we call **ProductionCare**.

The equipment, the production line is always at the core of our considerations. We check over and over again the functionality and operational reliability of all assemblies and components. Design engineers, technicians, master bakers and service staff are constantly exchanging information and ideas at **WP**Kemper in direct contact with our customers. **ProductionCare** means initiating, structuring and organizing feedback processes, intelligently evaluating them and taking the appropriate action wherever necessary.

Professional handling of production lines is absolutely key to our customers' success. Our **training offering** covers the full range of qualifications needed. Our master bakers and machine operators train on site at customer locations or at our own baking center.

We offer the **full service** bakeries need to run round the clock: regular maintenance, 24/7-availability, telephone help desk, online analysis of machine data, continuous remote monitoring, monitoring, custom stocking of wearing parts and consumables, online ordering 24/7, regular information service, worldwide network of service stations, personal presence on demand at short notice. Delivered with a smile by highly competent and motivated employees.

**WP SERVICELINE 24 . Free call in Germany: +49 1805 777 123**



RESOLUTE implementation of **process thinking** at all steps taps into significant productivity reserves and creates opportunities for higher quality. A **strong partner** for bakery machinery has to be able to build the right machines and to offer a full range of backup services such as reliable engineering and best service.

**Think process** is at the center of our corporate philosophy and describes the implementation of networked technology across all stages of production with the goal of achieving fully integrated processes. **WP**Kemper offers the entire process of producing artisan small baked goods all the way from dough preparation through to dough processing.



think process!

## **WP BAKERYGROUP**

**WP** Kemper

**WP** Haton

**WP** Riehle

**WP** Werner & Pfleiderer  
Bakery Technologies

**WP** Werner & Pfleiderer  
Industrial Bakery Technologies

## **OUR BRANDS**

**WP** DONUT

**WP** ROLL

**WP** TOAST

**WP** PIZZA

**WP** BAKER'S EQUIPMENT

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