

think process!

WP ROLL



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.**

We at **WP** Kemper cover all aspects in the planning and manufacture of entire industrial roll production lines. Our customers achieve high returns on investment with our production lines, giving them the security they need to plan their business.

We don't just deliver the most efficient machines available in the market, we also assume the complete project planning. We ensure highest precision in the production of rolls: our **SOFT STAR CTi** has an unmatched rate of 99% weight accuracy on high and even highest quality runs and an hourly output of up to 36,000 dough pieces.

>>> like to know more? www.wp-kemper.de



WP ROLL

WP ROLL provides optimum production solutions for the industrial production of rolls all the way from dough processing through to baking and freezing.

We look after all engineering aspects, we design and deliver customized turn-key solutions fully equipped with the latest technologies and high-quality components. Nearly all elements in our systems are original **WP** products.

As mechanical engineers, we know exactly what it takes to get a project right. We collaborate closely with our customers to find the right partners for any additional modules needed. The decisive performance features of our production lines are their high functional reliability, their excellent profitability and, very importantly, the consistently high quality of the products that come off them.

We cover complete process solutions all the way through from dough production to the finished product. We cover everything from delivery, installation and commissioning to full service arrangements for uninterrupted production. We find the best solution for our customers' needs and ensure that all modules are optimally networked. Our customers have only one point of contact when it comes to rolls – and that's us! **WP Kemper**

>>> like to know more? www.wp-roll.de

#ontheroll



WP Bakery Technologies

**artisan
Production Lines**

SELECTA MODULAR
up to 9,000 pieces/hour
HEAD MACHINE:
MULTIMATIC

WP Kemper

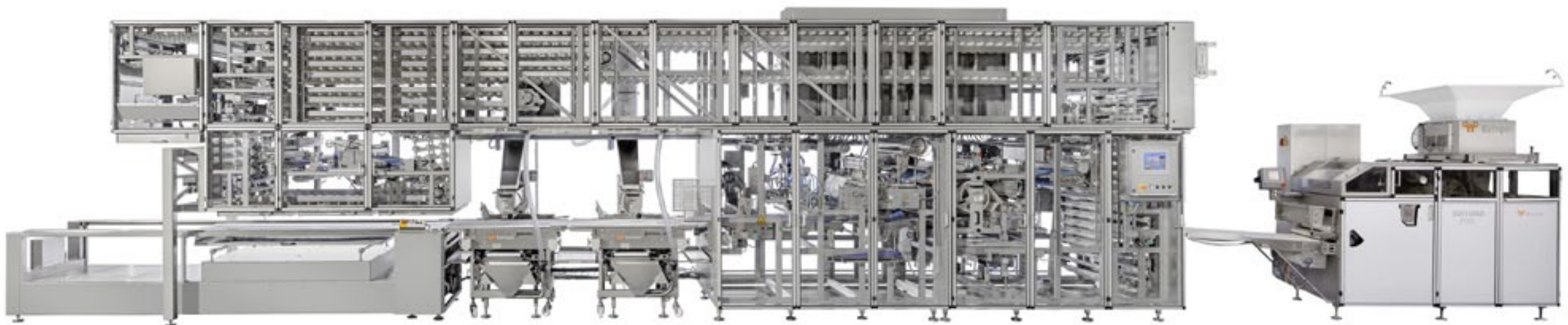
**semi-industrial
Production Lines**

PRIMO
8,000–14,000 pieces/hour
HEAD MACHINE:
SOFT STAR, TEWIMAT

WP ROLL

**industrial
Production Lines**

EVOLUTION
12.000–36.000 pieces/hour
HEAD MACHINE:
SOFT STAR CT/CTi, TEWIMAT



WP Kemper

PRIMO

SLIT ROLLS

up to 14,000 pieces/hour
30-100 g/piece



KAISER ROLLS

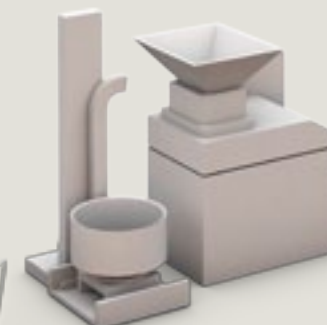
up to 14,000 pieces/hour
25-100 g/piece



MIXING
KRONOS



DOUGH DIVIDING
SOFT STAR



MAKE UP
Primo



PRIMO LINE

HAMBURGER BUNS

up to 14,000 pieces/hour
28-100 g/piece



HOT DOG BUNS

up to 7,500 pieces/hour
28-100 g/piece



MIXING
KRONOS



DOUGH DIVIDING
TEWIMAT



MAKE UP
PRIMO LINE



Industrial Rolls

WP ROLL Soft & Sweet

EVOLUTION



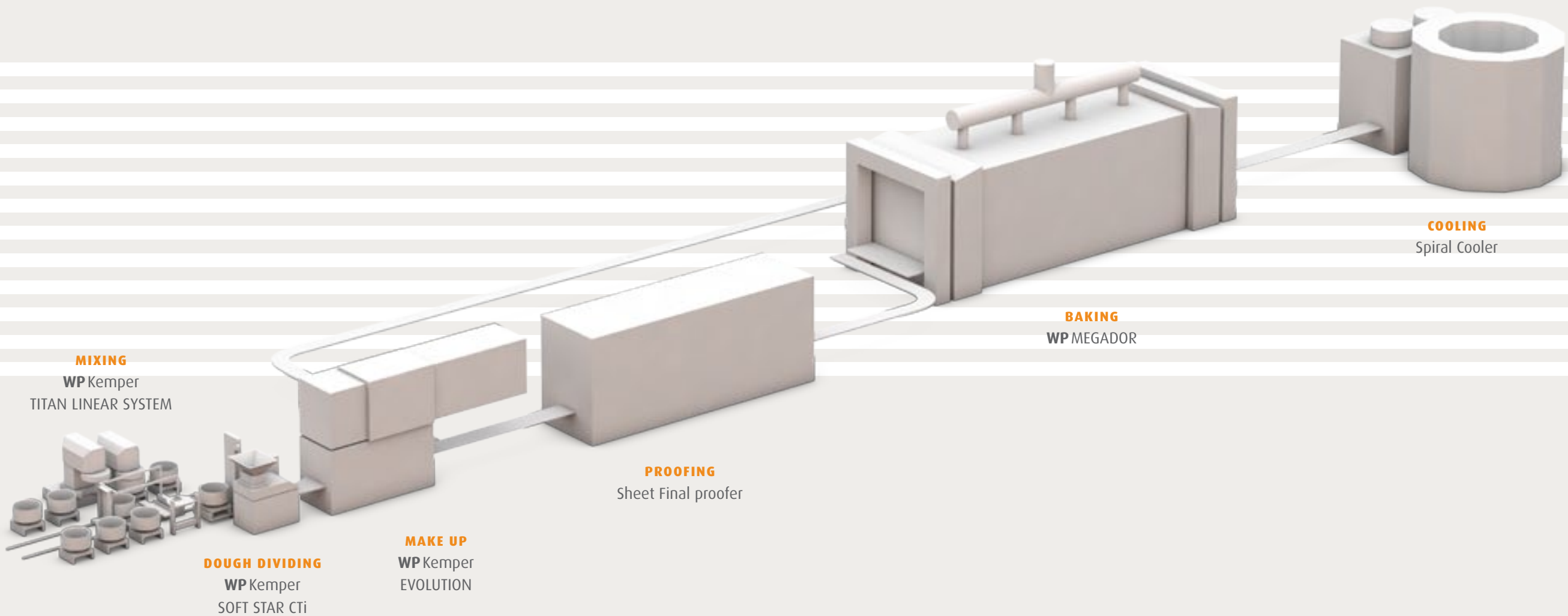
HAMBURGER BUNS BRIOCHETTES

up to 36,000 pieces/hour / dough processing system
40-90 g/piece



HOT DOG BUNS PAIN AU LAIT

up to 36,000 pieces/hour / dough processing system
30-100 g/piece



Industrial Rolls

WP ROLL Crusty

EVOLUTION

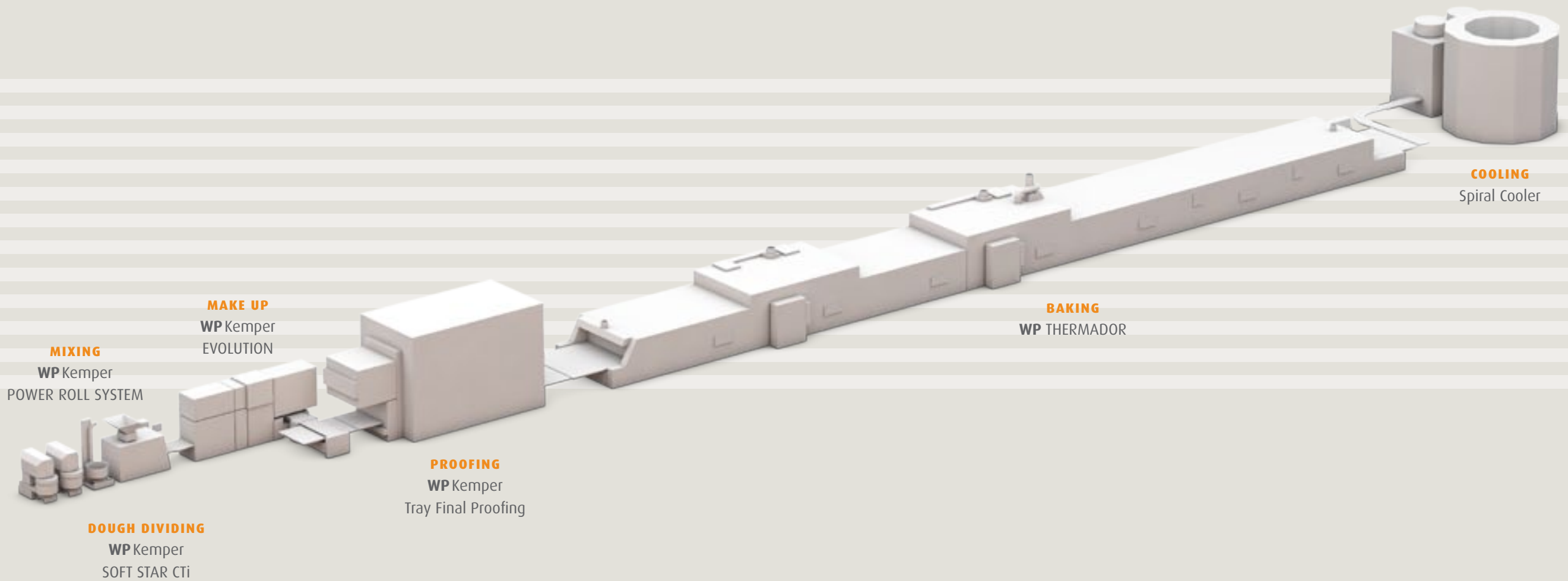
SLIT ROLLS

up to 36,000 pieces/hour / dough processing system
25-100 g/piece



KAISER ROLLS

up to 36,000 pieces/hour / dough processing system
25-100 g/piece



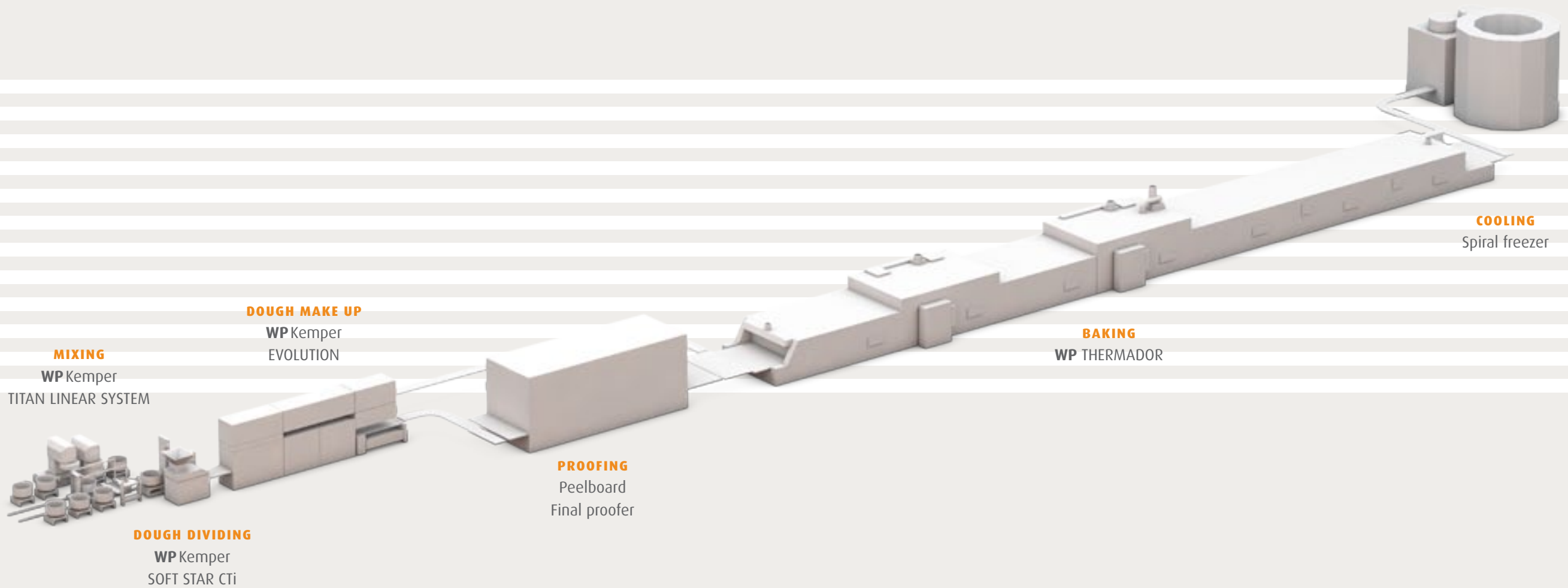
Industrial Rolls

WP ROLL Flexi

EVOLUTION

ROUND
LONGMOULDED
STAMPED
FLAT PRESSED
FOLDED
CURLED

up to 36,000 pieces/hour / dough processing system
25-130 g/piece



WP Roll roll lines are made of high-performance components. Easy accessibility of all sections allows easy cleaning. The modular design of the lines makes it possible to produce a wide variety of products with high weight accuracy on the same line.

Productivity . Combining the **SOFT STAR CTi** head machine and the **EVOLUTION** roll line is especially efficient. Peak performances are achieved through the use of high-performance drives and moving modules. The advantages: high productivity, quick return-on-investment, low space requirement, low staffing level.

Product Variety . The **SOFT STAR** head machines are designed for processing a wide variety doughs, including very soft doughs. By combining different modules, many different products can be efficiently produced on a single production line.

Product Quality . The gentle treatment of the dough when it is divided means that dough pieces have a uniform structure and are optimally round moulded. The design of the **SOFT STAR** head machines and **EVOLUTION-/PRIMO** roll lines can process doughs with a high water content for better flavour and longer freshness. Alignment stations and accurate transfer ensure high-precision processing of the products.

Hygiene . The unique, hygiene-friendly design of the **SOFT STAR CT** and **CTi** allows easy accessibility and complete cleaning of all parts that come in contact with dough. The **EVOLUTION-/PRIMO** roll lines are equipped with large swivel doors that also allow easy accessibility. The line's clear windows mean that any impurities are immediately visible. Interchangeable tray inserts and cleaning stations allow easy cleaning of the equipment.

Weight accuracy . The intelligent drive technology and high-precision design of the **SOFT STAR** head machines make it possible to divide the dough with 99% accuracy.

Expandability . The modular concept makes it easy to expand the **EVOLUTION** line at any time. Bakers can in this way respond flexibly to changing demand and new market potential. Capacity expansion is also possible.

Process reliability . The **SOFT STAR CT/CTi** head machines and the **EVOLUTION** roll line are specially designed for use in industrial multi-shift productions. The **EVOLUTION-/PRIMO** roll line has low-maintenance chains. The optional **WP KEMPER KEY**-access control helps reduce operator errors by regulating access rights. The comprehensive **BLUE VALUE** service and support package safeguards continuous performance of all machines and production lines.



Industrial roll production isn't just about quantity, it's about baking quality too. Premium quality is achieved through individual temperature, heat transfer and humidity profiles. **WP Roll** tunnel and multi-deck ovens combine modern baking technologies and high cost-effectiveness with reliability and longevity.

Productivity . Our **THERMADOR** and **MEGADOR** ovens use the latest heating technology to bake a wide variety of rolls – the **MEGADOR** multi-deck oven can even handle different products with different baking times and temperature profiles at the same time. One or more sections of the **THERMADOR** tunnel oven can be equipped with pure heat radiation and chamber recirculation for the production of various different products.

Baking quality . The **ZYKLOTHERM** hot gas circulating system achieves perfect baking results. The **SPECTRA** infrared technology used in the **THERMADOR** tunnel oven makes sure that the baked goods reach their core temperature quickly. This ensures that the products retain a higher moisture content and have an improved volume, optimum taste properties and that they stay fresh longer.

Energy efficiency . Customized heating systems, fast heat transfer, efficient steam injection and moisture control and short baking times with **SPECTRA** infrared technology ensure the production of premium qualities and optimized energy use. Highly efficient thermal insulation, the use of energy-efficient materials and highly efficient **DUO** and **QUATTRO** fans all contribute towards the line's overall low energy consumption.

Heating system . The **ZYKLOTHERM** heating system is used in **MEGADOR** multi-deck and **THERMADOR** tunnel ovens. The system uses indirect heating, i.e. the hot gases are separated from the oven area and don't have any contact with the baked goods. Heat transfer to the products is by radiation, convection and heat conduction. Each control zone can be set independently with regard to top and bottom heat. A thermal oil heating system is also available for the **MEGADOR**.

Modular Design . **MEGADOR** multi-deck ovens and **THERMADOR** tunnel ovens can be modulated to perfectly match individual process requirements. The **MEGADOR** can be reconfigured or upgraded at any time to meet new requirements. A combination of **ZYKLOTHERM** pre-bake and thermal oil bake system is, for example, possible. Individual configuration of the baking zones in the **THERMADOR** is possible.

Reliability . Double drives and double-sided belt tension provide additional operational security in the **MEGADOR** multi-deck oven. The **THERMADOR** tunnel oven control system is self-regulating. In addition, all operating data and temperature profiles in all oven zones are displayed.



FINAL PRODUCTS

(DEPENDENT ON MACHINE TYPE AND EQUIPMENT)

- Slit rolls
- Stamped rolls
- Kaiser rolls
- Roundmoulded rolls
- Longmoulded rolls
- Curled rolls
- Folded rolls
- Finger rolls
- Hot dog buns
- Hamburger buns

SOFT STAR

up to **19,200** pieces/hour
35–140g (depending on measuring drum)

MODULES

- Blocking
- Alignment station on the spreading belt

VALUE ADDED

- Saving resources through very high weight accuracy
- Gentle to the dough through unique dough processing
- Processing of especially soft doughs



SOFT STAR CT

up to **30,000** pieces/hour
15–150g (depending on measuring drum)

MODULES

- Blocking
- Pressure roller and alignment station on the spreading belt
- Multi-Measuring drum

VALUE ADDED

- Saving resources through very high weight accuracy
- Gentle to the dough through unique dough processing
- Processing of especially soft doughs
- Simple cleaning through unique hygiene concept



SOFT STAR CTi

up to **36,000** pieces/hour
15–150g (depending on measuring drum)

MODULES

- Blocking
- Pressure roller and alignment station on the spreading belt
- Multi-Measuring drum

VALUE ADDED

- Saving resources through very high weight accuracy
- Gentle to the dough through unique dough processing
- Processing of especially soft doughs
- Simple cleaning through unique hygiene concept
- Easier cleaning, higher flexibility, greater automation



TEWIMAT

up to **30,000** pieces/hour
28–300g

MODULES

- Double volumetric pistons
- Additional oiling
- Scraper brush

VALUE ADDED

- High performance dough dividing and moulding machine
- Gentle to the dough and exact division of pieces
- Compact



PRIMO/PRIMO LINE

8,000–14,000 pieces/hour

MODULES

- SOFT STAR- /TEWIMAT Head Machine
- Longmoulding station for products that need intermediate proofing
- Combined cutting and stamping module
- Stamping module
- Pinning and curling longmoulding module
- Longmoulding module with moulding channels
- Seeding module
- Reciprocating belt AB II

VALUE ADDED

- Compact roll line for slit, Kaiser, stamped and Hot Dog buns, round and longmoulded rolls
- Precisely processed products through alignment stations
- Long machine life due to high quality construction



EVOLUTION

12,000–36,000 pieces/hour

MODULES

- Longmoulding station
- Pinning and curling longmoulding module
- Sheeting and curling longmoulding module
- Longmoulding modules with moulding channels
- Stamping module with cups
- Stamping module
- Cutting module
- Seeding module

VALUE ADDED

- High performance and robust, low maintenance design
- Maximum product and production flexibility
- Precision positioning on trays and sheets

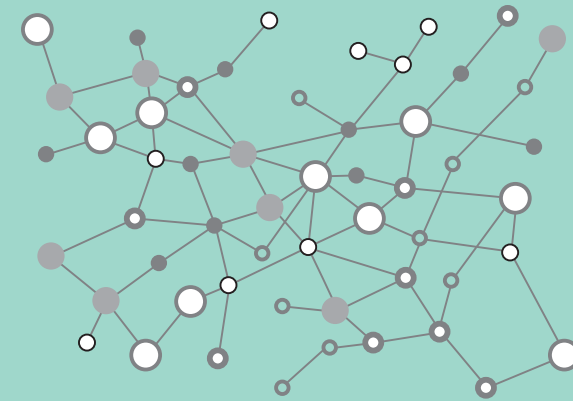


ProductionCare

We at **WP Kemper** do everything to make sure that our customers' production lines run ... and run ... and run. We call our approach **ProductionCare**. 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.

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 control, monitoring, custom stock 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



FutureWork

The future always starts right now, and it starts over and over again. That's where we get our drive from and how we understand our mission. A mission we pursue with stringent structure and passion. At **WP Kemper**, we call it **FutureWork**, our active work on shaping our own future and the future of our customers.

FutureWork, as we understand it, is a forward-looking orientation of all our employees to what the future holds, and it is a central element of our corporate philosophy. For us, FutureWork is about motivation, about the drive to find new things, about passion, implementing structured ways of working, closely following market developments, sensing new customer requirements and following up on them, developing new ideas in creative processes, and never compromising on finding the best solution.

We invest extensively in research and development, and we are involved in numerous research projects, especially in future technologies. Industry 4.0 digitalization is an integral part of our developments focused on networking our production lines, implementing new sensor technology for controlling machines, and using autonomous systems wherever they make sense.

ViCONTROL – Visual Product Control

One of our prime goals is to increase the productivity of our production lines and machines, to fully guarantee the reproducibility of product quality in the manufacturing process and to minimize the amount of defective products. Our innovative, intelligent visual sensor system **ViCONTROL** constantly measures all products in the production process in-line and models them in 3D for actionable evaluation of any relevant deviations from specified product characteristics. The data harvested forms a part of the batch documentation, and it can be fed into the line's controls for automatic handling of specific constellations.

WP DIGITAL. We shape the future.

>>> like to know more? www.wp-kemper.de/futurework

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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