Kemper

Kemper

Donut Line

Lower fat – higher value

DONUT LINE

Lower fat – higher value
DONUT LINE SHORTFACTS

THE WP KEMPER DONUT LINE IS PERFECTLY ALIGNED FOR THE PRODUCTION OF DONUTS AND BERLINER. DUE TO THE PATENTED SYSTEM ITS SAVING OF RESOURCES IS REMARKABLE.

BENEFIT
- Saving of fat by 50 %
- 70% less scrap dough
- The whole process from dough production till frying

OPTIONS
- Remote Control
- Hygiene Station
- Kemper Fryer

TECHNICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>Products</th>
<th>Capacity</th>
<th>Weight range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Berliner/jam Donut</td>
<td>6 - 10 rows</td>
<td>Donut: 15-90 g</td>
</tr>
<tr>
<td>Donut</td>
<td>Donut: up to 20.000 pcs./h</td>
<td>Berliner: 14-65 g</td>
</tr>
<tr>
<td>Long John</td>
<td>Berliner: up to 30.000 pcs./h</td>
<td></td>
</tr>
</tbody>
</table>

Neuenkirchener Maschinenfabrik EMIL KEMPER GmbH  | Lange Straße 8-10  | 33397 Rietberg  | Phone +49 (0) 5244 402 - 0  | Fax +49 (0) 5244 402 - 220
info@emil-kemper.de  | www.wp-kemper.de

STATUS 2012/09/12