Baker’s friend

SOFT STAR CT & SOFT STAR CTi
the high-performance dough dividing & moulding machines
SOFT STAR CT & SOFT STAR CTi

HYGIENIC AND WEIGHT ACCURATE AT VERY SOFT DOUGHS

The dough dividing- and moulding machines Soft Star CT and Soft Star CTi produces particularly efficient dough balls with extremely high quality & weight accuracy. They are optimally adapted for processing doughs with extremely high dough absorption and dough rest.

The maintenance of the machines are facilitated due to the separation of the dough processing area and the drive area, as well as through the modular design of the machines.

Simple handling through good ergonomics, optimal accessibility, easy-to-exchange interchange parts and a graphical user interface complete the profile of Soft Star CT and SoftStar CTi.

BENEFITS

- High weight accuracy and minimal dough losses through a closed dough chamber and a high-precision mouthpiece
- Optimal roundmoulding through long moulding time and adjustable moulding revolutions
- Separation of the dough processing area and the drive area enables an optimal access for cleaning and maintenance purposes
- Particular efficient, gentle production of dough balls by means of a special process of dough charging, conveying and processing
- By using long-lasting drives and the robust design, the SoftStar CT and the Soft Star CTi are specifically designed for the use in multi-shift operation
The Soft Star CT fulfills high demands on performance and hygiene. For claims on additional enhanced hygiene, as well as increased flexibility and automation provides the SoftStar CTi opposite the SoftStar CT following value:

- 20% higher performance (up to 36,000 pcs./h.) through high-performance drives
- Block-off of the moulding drum at any position allows a flexible formation of rows
- Infinitely variable moulding revolutions for an individual adaption to product requirements
- Swiveling stainless steel dough chamber and tiltable mouthpiece for cleaning purposes
- Frame made from stainless steel
- Closed, patented flour duster with screw drive; filled outside the machine

The hygienic design provides good accessibility to all dough contacting components. Thus, dough residues can be removed quickly and completely.
SOFT STAR CT & SOFT STAR CTi

TECHNICAL SPECIFICATION

<table>
<thead>
<tr>
<th>Products</th>
<th>Capacity</th>
<th>Weight range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round dough pieces</td>
<td>Soft Star CT</td>
<td>Soft Star CT &amp; Soft Star CTi</td>
</tr>
<tr>
<td></td>
<td>6 - 10 rows</td>
<td>25 - 80 g (0.06 - 0.18 lb) (Standard)</td>
</tr>
<tr>
<td></td>
<td>per row max. 3,000 pcs./h</td>
<td>15 - 180 g (0.03 - 0.4 lb) (Multi-Measuring Drum)</td>
</tr>
<tr>
<td></td>
<td>Dough absorption rate up to 65%*</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Timly cycle (max.) 50 Strokes / min</td>
<td></td>
</tr>
<tr>
<td>Soft Star CTi</td>
<td>6 - 10 rows</td>
<td></td>
</tr>
<tr>
<td></td>
<td>per row max. 3,600 pcs./h</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Dough absorption rate up to 65%*</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Timly cycle (max.) 60 Strokes / min</td>
<td></td>
</tr>
<tr>
<td></td>
<td>* depending on recipe &amp; dough</td>
<td></td>
</tr>
</tbody>
</table>

OPTIONS

- Blocking device
- Additional outer moulding drum
- Correction device on the spreading belt
- Multi-Measuring Drum for another weight range

WP Kemper GmbH | Lange Straße 8-10 | D-33397 Rietberg | Germany | Phone +49 5244 402-0
Fax +49 5244 402-4220 | info@wp-kemper.de | www.wp-kemper.de