We are WP Kemper. We work for bakers. We develop, build, install and maintain production lines and machinery for bakeries, covering all needs for artisan enterprises through to full-scale industrial production. 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.

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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 these 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.

Our WP DONUT is market leader for industrial donut production. A decisive step in this success story was the takeover and further development of Reimelt frying technology.

WP Kemper is the only manufacturer with its WP DONUT that can claim to have fully comprehensive all-round process expertise in donut production. We look after all aspects of engineering. Our production lines are based on our proprietary Kemper ‘Dough Ball System’, which feature as a central component our patented donut stamping unit.

>>> like to know more? www.wp-kemper.de
WP DONUT provides optimum production solutions for the industrial production of ring and ball donuts all the way from dough processing through to frying 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. Almost every single element in our production lines are made up of WP Kemper products.

As mechanical engineers, we know exactly what is important for every project. Working in close collaboration with our customers, we find the right partners for any additional modules needed.

The decisive performance features of our systems are their high functional reliability, their excellent profitability and the consistently high quality of all products they make.

We create complete process solutions from the first steps of 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’ individual set of requirements and ensure that all modules are optimally networked. Our customers have only one point of contact when it comes to ring and ball donuts … and that’s us! WP Kemper

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

#it runs
**WP Riehle**

Ring and Ball Donuts
artisan

**WP Kemper**

Ring and Ball Donuts
semi-industrial

**WP DONUT**

Ring and Ball Donuts
industrial

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**SYSTEM CONFIGURATION**
- WP Kemper Mixing
- WP Dough Processing
- Final Proofing
- WP Riehle Fryer
- Cooling
- Freezing

**RING DONUTS**
8,000–12,000* pieces/hour

**BALL DONUTS**
4,000–7,000* pieces/hour

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**SYSTEM CONFIGURATION**
- WP Kemper Mixing
- WP Kemper PRIMO DONUT & BERLINER LINE
- Final Proofing
- WP Kemper LARGO S Fryer
- Cooling
- Freezing

**RING DONUTS**
8,000–12,000* pieces/hour

**BALL DONUTS**
4,000–7,000* pieces/hour

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**SYSTEM CONFIGURATION**
- WP Kemper Industrial Mixing
- WP Kemper EVOLUTION DONUT & BERLINER LINE
- WP Kemper Final Proofer
- WP Kemper LARGO Fryer
- WP Kemper Cooler
- Industrial Finishing
- Industrial Freezing

**RING DONUTS**
12,000–50,000* pieces/hour

**BALL DONUTS**
7,000–50,000* pieces/hour

* Capacity depending on product size and frying time.
Two images of donuts are shown, one of a ring donut and one of a ball donut. The text discusses the process and benefits of WP Kemper donuts:

- **Adjustable fat absorption**: Fat absorption per ring and ball donuts can be flexibly adjusted; for a WP Kemper ring or ball donuts, the starting point is only around 7%. At a price of €1.30/kg fat, that means savings of around €500,000 per annum compared to conventional production methods.

- **Flexible**: Various products (ring and ball donuts), weights and volumes can be produced on just one machine.

- **Perfectly round**: WP Kemper ring and ball donuts are made from round pieces. The amount of scrap is extremely low compared to other production methods.

- **Savings**: Raw material costs are reduced by high weight accuracy.

- **Very little re-work dough**: WP Kemper donuts are produced with only about 8% re-work dough. The small amounts of re-work dough make production much easier. WP Kemper ball donuts are produced without any re-work dough at all.

- **Fresh products**: The low volume of scrap dough in the production process means that only a very small proportion of re-work is mixed into new doughs (there is actually no re-work dough in ball donuts).

- **Finishing**: Filling, glazing and decorating the ring & ball donuts are all performed automatically.

- **Healthy**: The low fat absorption in the WP Kemper process makes it ideal for producing ‘low fat’ ring and ball donuts.
adjustable fat absorption. Fat absorption per ring and ball donuts can be flexibly adjusted: for a WP Kemper donut, the starting point is only around 7%.

flexible. Various products (ring, ball & long donuts), weights and volumes can be produced on just one machine.

perfectly round. WP Kemper donuts are made from round pieces. The amount of scrap is extremely low compared to other production methods.

savings. Raw material costs are reduced by high weight accuracy.

very little re-work dough. WP Kemper donuts are produced with only about 8% re-work dough. The small amounts of re-work dough make production easy to handle. WP Kemper ball donuts are produced without any re-work dough at all.

fresh products. The low volume of re-work dough in the production process means that only a very small proportion of re-work is mixed into new doughs (there is actually no re-work dough in ball donuts).

finishing. Filling and glazing or decorating are semi-automatic.

healthy. The WP Kemper process with its low fat absorption is ideal for ‘low fat’ products.

RING DONUTS
8,000 – 14,000 pieces/hour
17 – 70 g/piece

BALL DONUTS
4,000 – 7,000 pieces/hour
17 – 70 g/piece

All calculations are based on a product weight of 45g.
Patented Donut Stamp.

RE-WORK DOUGH
The Kemper ‘Dough Ball System’ and our patented WP Kemper Donut Stamp (pre-pressing and stamping) work together to achieve a re-work dough ratio of only around 8% compared to other dough strip productions. This means that excessive amounts of re-work dough are avoided in fresh doughs.
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 systems, 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. ViCONTROL is our innovative, intelligent sensor system for visual inspections: the products are permanently measured in-line, they are converted into 3D models, and any deviations from programmed product characteristics are immediately detected. The data harvested in this way improves the precision of automatic control functions and also forms an important part of the batch documentation.

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

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