think process!

KEMPER MIXING

WP BAKERY GROUP
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 based on sheeting technology for roll and bread production.

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.

Every production process in the bakery starts with dough processing. It is the first step, decisive to the quality of the entire process and the final product. Bakers are on the safe side with our mixers and mixing systems.

When it comes to dough quality, there’s nobody out there who knows the business better than us. Our systems are second to none, both in artisan dough processing relying on stand-alone universal mixers or single batch equipment, and in industrial dough processing with fully automated mixing systems precisely customized to specific production conditions.

>>> like to know more? www.wp-kemper.de
The name Kemper has always been synonymous with mixing and dough processing. Worldwide. For more than 100 years. We have continuously developed and refined our mixers, and have repeatedly brought new, innovative mixers and mixing systems onto the market – a success story based on proven technologies.

WP KEMPER MIXING systems are customized to the specific product and process requirements of our customers to ensure optimal integration and networking of all parts in the overall process. We take care of the engineering planning and deliver customized turn-key solutions.

To make the right choice of mixer, bakers need to take into account the processes they use in dough preparation and dough processing as well as the final product they are looking at. WP Kemper mixers are optimally designed for flexible use in bakeries. They meet the highest demands on versatility and easy handling. Alongside the classic spiral tools, a wide array of special tools are available for individual dough requirements. These are used e.g. to reduce mixing times or dough temperature increase.

Optimal mixing is the key to perfect end products. All WP Kemper mixers are equipped with our proprietary 3-zone mixing principle (spiral and guide bar). This patented process adds more oxygen to the dough, producing soft, easy to process doughs in reproducible quality.

The daily use of mixers and mixing systems in multi-shift productions demands extremely durable equipment and consistently high processing quality. Mixers and mixing systems from WP Kemper meet these requirements every day.

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

#doughquality
WP Kemper

Small batch Mixing

**SP**
25–200kg dough/batch

semi-industrial Mixing

**UC PRO**
130–200kg dough/batch

**KRONOS**
120–400kg dough/batch

**TITAN**
240–400kg dough/batch

**POWER MIXER**
120–400kg dough/batch

fully automatic Mixing

**KRONOS LINEAR SYSTEM**
up to 5,600kg dough/hour

**UC PRO LINEAR SYSTEM**
up to 3,600kg dough/hour

**POWER MIXER INDUSTRY SOLUTIONS**
up to 7,200kg dough/hour

**TITAN INDUSTRY SOLUTIONS**
up to 6,400kg dough/hour
SP SPIRAL MIXER
25–200 kg dough/batch
Wheat, mixed wheat, mixed rye, rye doughs

VALUE ADDED
- Highly flexible through a variety of different tools
- Bowl and mixing tools made of stainless steel
- Optimal mixing results even with very small quantities

KRONOS SPIRAL MIXER
120–400 kg dough/batch
Wheat, mixed wheat, mixed rye, rye doughs

VALUE ADDED
- Fast, complete mixing of ingredients
- Robust and reliable
- Easy to steer bowl for easy handling
- High, reproducible dough quality

UC PRO LINEAR SYSTEM
up to 3,600 kg dough/hour _ to 60 mins. Resting time
soft wheat dough

KRONOS LINEAR SYSTEM – available with DymoMix
up to 5,600 kg dough/hour _ to 60 mins. Resting time
Wheat, mixed wheat, mixed rye, rye doughs

TITAN LINEAR SYSTEM
up to 6,400 kg dough/hour _ to 90 mins. Resting time
Wheat, mixed wheat, rye doughs

VALUE ADDED
- Open design without safety fence optionally available for accessibility during production
- System expandable
- Various dough types and dough resting times feasible

POWER ROLL SYSTEM
up to 6,000 kg dough/hour _ to 3 mins. Resting time
Wheat, mixed wheat doughs

VALUE ADDED
- Short cycle times due to large diameter base opening
- Low staffing requirements
- High process reliability due to consistent dough quality and robust construction

POWER SQUARE SYSTEM
up to 7,200 kg dough/hour _ to 240 mins. Resting time
Wheat, mixed wheat doughs

VALUE ADDED
- Automatic settings for very long dough resting times
- Smooth surfaces for easy cleaning
- All system-relevant parameters are monitored and evaluated

TITAN CAROUSEL SYSTEM
up to 4,800 kg dough/hour _ to 15 mins. Resting time
Wheat, mixed wheat, mixed rye, rye doughs

VALUE ADDED
- Modern, hygiene-friendly design
- Easy accessibility and ground clearance of the system
- Fast, patented locking

UC PRO HELIX MIXER
130–200 kg dough/batch
Wheat, mixed wheat, mixed rye doughs

VALUE ADDED
- Ideal for very soft doughs
- Low temperature dough heating
- Short mixing times

TITAN SPIRAL MIXER
240–400 kg dough/batch
Wheat, mixed wheat, mixed rye doughs

VALUE ADDED
- Reproducible doughs through high processing accuracy
- Monitoring system optimizes machine capacity
- Robust construction for long machine life

POWER MIXER BASE DISCHARGE
120–400 kg dough/batch
Wheat, mixed wheat doughs

VALUE ADDED
- Large diameter base opening for minimum dough emptying times
- Smooth surfaces for easy cleaning
- Expandable to fully automated mixing system

UC PRO LINEAR SYSTEM
up to 3,600 kg dough/hour _ to 60 mins. Resting time
soft wheat dough

KRONOS LINEAR SYSTEM – available with DymoMix
up to 5,600 kg dough/hour _ to 60 mins. Resting time
Wheat, mixed wheat, mixed rye, rye doughs

TITAN LINEAR SYSTEM
up to 6,400 kg dough/hour _ to 90 mins. Resting time
Wheat, mixed wheat, rye doughs

VALUE ADDED
- Open design without safety fence optionally available for accessibility during production
- System expandable
- Various dough types and dough resting times feasible

POWER ROLL SYSTEM
up to 6,000 kg dough/hour _ to 3 mins. Resting time
Wheat, mixed wheat doughs

VALUE ADDED
- Short cycle times due to large diameter base opening
- Low staffing requirements
- High process reliability due to consistent dough quality and robust construction

POWER SQUARE SYSTEM
up to 7,200 kg dough/hour _ to 240 mins. Resting time
Wheat, mixed wheat doughs

VALUE ADDED
- Automatic settings for very long dough resting times
- Smooth surfaces for easy cleaning
- All system-relevant parameters are monitored and evaluated
The focus in industrial dough production is on dough quality and the operational efficiency of the mixers and mixing systems used. Premium quality is achieved through our patented 3-zone mixing principle and patented intelligent monitoring systems. **KEMPER MIXING** means dough processing at the highest level – tailored to individual requirements.

**Quality**. The quality of the raw materials water and flour are core to the quality of the end product. Good raw materials are, however, only as good as they are mixed. Water absorption increases, for example, when the ingredients are mixed quickly. Mixing tools specially designed for the specific type of dough being processed increase dough quality significantly. The helix tool used by the UC PRO processes very soft doughs to optimum condition and volume.

**Cleaning**. Open component and system structures, CLEAN TEC design and complementary tools simplify compliance with hygiene standards. Dough catchment plates and cleaning brushes are used for on-going cleaning procedures. CIP cleaning systems perform fully automated cleaning of the mixing area and bowls.

**Intelligence**. WP Kemper mixers offer the right programme for every requirement, including for example intelligent monitoring systems and full connectivity to higher-level control systems. These systems help extend the life of the mixers and enhance process reliability.

**Reliability**. The use of monitoring systems to control all relevant component temperatures and the robust design of all sections offer maximum reliability and extend the service life of our mixers and mixing systems. Centralized lubrication for moving components reduces system maintenance effort.

**Industrial Solutions**. WP Kemper industrial mixing systems can be configured to customer requirements. Differentiated dough resting times can be handled by specifically designed mixing systems. Large base openings and quick position changes enable short cycle times and high performance. Fully automatic cleaning systems and intelligent cleaning tools help ensure that high hygiene standards are maintained at all times.

**Experience**. Decades of experience in the construction of mixers and mixing systems make WP Kemper a reliable partner. As inventor of the 3-zone mixing principle, we focus on reliability, functionality and dough quality.
We build intelligent mixers.

Our intelligent WP Kemper mixer develops a feeling for the dough. We teach it what to do. Its implanted expert knowledge bank is based on extensive experience; it knows how to recognize the right parameters and when to end the mixing process. It always delivers identical, completely reproducible dough qualities – independently of staff training and experience. It is also extremely easy to operate. The intelligent mixer performs all tasks as soon as it is given the signal to start. For quality control purposes, it documents every data.

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. We like to say, let the future come ... we’ll be in the mix!

>>> like to know more? www.wp-kemper.de/future
RESOLUTE implementation of process thinking at all steps taps into significant productivity reserves and creates immense 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 centre 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 mixers and mixing systems can be used at the beginning of every process chain and offer optimum dough production for high-quality products.

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 Production Care.

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. Production Care 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 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.

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