

think process!

WP Kemper



EVOLUTION DONUT & BERLINER

for the industrial Ring- and Ball-Donut production

WP BAKERYGROUP

LOWER FAT - HIGHER VALUE - **EVOLUTION DONUT & BERLINER**

The WP Kemper **EVOLUTION DONUT & BERLINER LINE** is perfectly aligned for the production of ring and ball donuts (Berliner). Due to the patented system its saving of resources is remarkable.



MODULES

DOUGH DIVIDING & MOULDING MACHINE **SOFT STAR CT**

The **SOFT STAR CT** produces dough balls very precisely and gently with fine pore structure and an even, dry surface.

PRE-PROOFER

Exchangeable and breathable gauze inserts prevent condensation under the dough pieces. The pre-proofer can be equipped with a hygiene station to maintain the hygiene standard.

FLAT PRESSING MODULE I

A uniform flat dough piece is formed from the dough ball. The dough piece keeps its round shape due to a uniform stress distribution.

INTERMEDIATE PROOFER

The flat base of the trays enables a dimensionally stable proofing of the pre-formed dough pieces. The optional hygiene station maintains the hygiene standards in the product touching area.

FLAT PRESSING MODULE II

In the second flat pressing station, the dough piece is flattened to the demanded outside dimension before punching.

PRE-PRESSING MODULE

Exchangeable stamping tools push the dough to the outside before the dough piece is punched. The amount of the punched dough can be reduced by this procedure.

DONUT STAMP

Changeable punching tools punch the pre-pressed dough piece and produce the donut-hole.

HOLE DISCHARGE BELT

The punched donut-hole is removed from the stamping station via a lateral discharge belt and thus can be easily processed.

FINAL PROOFER

Gentle discharge from the final proofer and direct transfer of the dough pieces into the fryer. The final proofer is equipped with changeable tray inserts. To maintain the hygiene standard, a tray cleaning station, consisting of rotating brushes and Infra-Red technology, can be added.

An insulation housing ensures a uniform, manageable climate within the final proofer.

EVOLUTION DONUT & BERLINER IM DETAIL



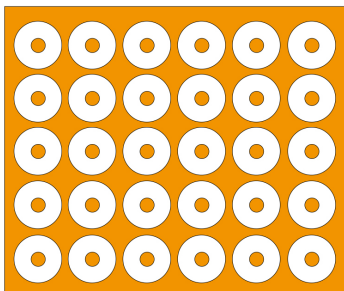
BENEFITS

- Saving of fat by up to 50 % (if required)
- 70 % less scrap dough
- Highest product quality due to the WP Kemper Dough Ball System
- Flexible, since different products, weights and volumes can be produced
- The whole process from dough production till freezing

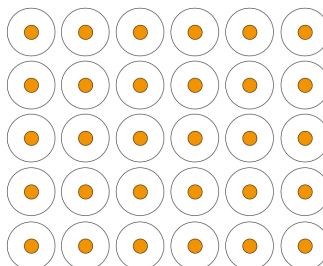
LESS SCRAP DOUGH DUE TO THE KEMPER DOUGH BALL SYSTEM

Sheet & Cut System

■
Dough
trimming



Kemper Dough Ball System



EVOLUTION DONUT & BERLINER

Products	Capacity	Weight range
<ul style="list-style-type: none">■ Ball Donuts (Berliner)■ Ring Donuts■ Long Donuts■ Ciambella	<ul style="list-style-type: none">■ Ring donuts: 12,000 - 50,000 pcs./h **■ Ball donuts (Berliner): 7,000 - 50,000 pcs./h **	<ul style="list-style-type: none">■ 17-70 g (0.6 - 2.5 oz)*

* Other weight ranges on request

** Capacity depending on product size & frying time

OPTIONS

- Remote Control
- Hygiene Station
- WP Kemper fryer LARGO
- Stiffening Zone
- Donut and Berliner filling module
- Cooler
- Powdered sugar module

WORKING WIDTH

- 800 mm (31.5")
- 1,000 mm (39.4")
- 1,200 mm (47.2")
- 1,540 mm (60.6")

WP KEMPER GMBH

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