

think process!

WP Kemper



EVOLUTION

the modular roll line

WP BAKERYGROUP

THE **REVOLUTION** IN ROLL PRODUCTION

EVOLUTION roll lines are for innovative bakeries, with a strategy for growth, which requires a high degree of flexibility and spontaneous response to expansion opportunities. For bakeries with high quality standards combined with high capacity.

A line that is adjusted to your requirements and that growth if you want it to. The combination of various modules allows the production of slit rolls or Hot Dog buns with only one line.



MODULES

STAMPING MODULES

Stamping module with cups: The stamping module is for the production of stamped products and is equipped with turning cups to hold the round or long dough pieces, in various sizes, during stamping. It consists of a cup frame with swivel head for the interchangeable stamping tools.

Stamping on the belt: The stamping process occurs directly under the stamping tool carrier on the timing belt. The stamping tool carrier is interchangeable and enables to produce a wide variety of stamping patterns.

Both modules are available as moving stamping modules for a high performance with consistent quality.

LONGMOULDING MODULES

All longmoulding modules are equipped with an alignment station in front of the longmoulding module. For perfect results.

Longmoulding module with upper belt for the production of seamless products.

Pinning and Curling longmoulding module for the production of pinned, longmoulded products with up to 2 curls.

Sheeting and Longmoulding module for the production of sheeted, long-moulded products with 3-4,5 curls

Longmoulding modules with moulding channels for the production of cylindrical, longmoulded products.

CUTTING MODULE

The cutting module for the production of slit rolls is equipped with a triangular knife and an upstream alignment station.

SEEDING MODULE

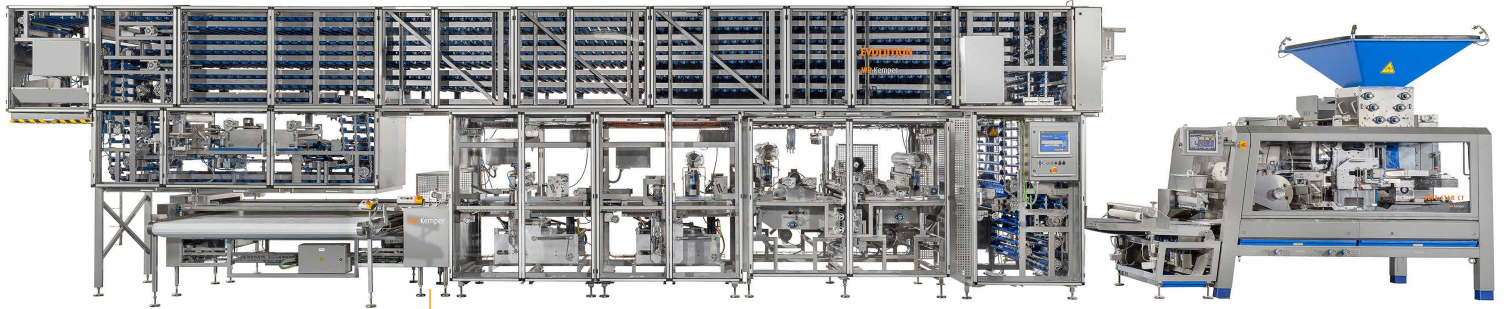
Module for automatic seeding of dough pieces. The dough pieces are moistened via a height-adjustable water column.

RECIPROCATING BELT

Reciprocating belt for automatic depositing onto trays or conveyor belts. A pull out table is used at standard-reciprocating belts, the depositing belt of the industrial reciprocator belts hangs freely. Tray conveying modules can be added to reciprocating belts.

EVOLUTION IM DETAIL

Accurate transfer and additional alignment stations ensure exactly processed products.



The modular design allows easy on site expansion of hourly capacity and product range. All modules can be freely combined.

EVOLUTION – THE NAME OF THIS ROLL LINE CONCEPT IS IT'S PROGRAMME, IT IS THE RESPONSE TO THE CONTINUOUS EVOLUTION OF THE MARKET AND THE REQUIREMENT TO BE ABLE TO RESPOND QUICKLY AND PROFITABLY.

EVOLUTION ROLL LINES ARE MODULAR SYSTEMS IN TWO VERSIONS: EVOLUTION COMPACT FOR A DIVIDED INTERMEDIATE PROOF, EVOLUTION LINE FOR A COMPLETE INTERMEDIATE PROOF.

BENEFITS

- Continuous transparent, hinge mounted doors for production security, accessibility and hygiene
- High degree of product and production flexibility
- Easy maintenance of the hygienic level due to washable gauze
- Exact depositing onto trays or sheets
- Robust and minimal maintenance modules
- KEMPER KEY Access control increases the plant availability of up to 15%

OPTIONS

- Longmoulding module
- Pinning & Curling longmoulding module
- Sheeting & Longmoulding module
- Longmoulding module with moulding channels
- Stamping module with cups
- Stamping module
- Cutting module
- Seeding module
- Reciprocating belt
- Pretzel discharging belt
- Tray conveying module
- Hygiene station
- KEMPER KEY Access control

EVOLUTION

| Products | Capacity | Weight range |
|--|---|--|
| Depending on the version among others: <ul style="list-style-type: none">■ Round rolls■ Longmoulded rolls■ Folded rolls■ Kaiser rolls■ Slit rolls■ Stamped rolls■ Finger rolls■ Hot Dog buns■ Hamburger buns | <ul style="list-style-type: none">■ 6-10 rows (standard)■ 12,000 - 36,000 pcs. / h■ Dough absorption rate up to 65 %* | <ul style="list-style-type: none">■ 25 - 140 g (0.1 - 0.3 lb)* |

** depending on recipe & flour*

** other weight ranges and capacity on request*

TECHNICAL SPECIFICATION

Working width

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

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