

think process!

WP Kemper



IMPERATOR CT II

the CleanTec dough divider

WP BAKERYGROUP

IMPERATOR CT II

THE APPRECIATED DOUGH DIVIDER IS A „MUST-HAVE“ IF YOU TALK ABOUT THE PRODUCTION OF UNIQUE BREAD. DUE TO THE HYDRAULIC SPRING & THE MULTI-MEASURING CHAMBER, THE IMPERATOR IS THE OPTIMAL COMBINATION OF GENTLE DOUGH PROCESSING & WEIGHT ACCURACY.

BENEFIT

- Hygiene
 - Easy to clean due to CleanTec System
 - Large doors provide easy access
 - Removable components like discharge conveyor, measuring piston and flour duster simplify cleaning
 - Separation of production area and drive area
- Quality: gentle dough processing of small and high weights with a high weight accuracy and adjustment of the preset dough quantity
- Reliability: constant weights due to weight monitoring and durable Ni-Resist-Chamber

TECHNICAL SPECIFICATION

Imperator CT	Measure
Machine width	850 mm (33.5")
Machine length	1,685 mm (66")
Machine height	1,790 mm (70")
Outlet height	770 - 860 mm (30-34")
Ground clearance	100 mm (4")
Height adjustability	+25 mm / + 50 mm / + 75 mm (+1" / +2" / +3")
Power requirement	16 A



Optimum processing of mixed rye doughs.

Transparent hopper to see the filling level

Easy adaption to local operating conditions due to height adjustment (machine body and belt), belt length and hopper size.

OPTIONS

- Program control
- Electrical scale
- Hopper oiling
- Several hopper sizes
- Expandable to the Compact Bread Line

Products	Capacity	Weight range
<ul style="list-style-type: none"> ■ Wheat dough ■ Mixed wheat dough ■ Mixed rye dough ■ Rye dough ■ Grain dough 	<ul style="list-style-type: none"> ■ 600 - 1,500 pcs./h ■ Absorption rate up to 75%* <p>*depending on dough</p>	<ul style="list-style-type: none"> ■ 150 - 2,900 g (0.33 - 6.4 lb) (depending on execution)

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