

think process!

WP Kemper



LARGO
the industry-fryer

WP BAKERYGROUP

QUALITY - CLEAN AND RELIABLE - **LARGO**

LARGO is an industrial fryer with automatic feeding system straight from the proofer in various sizes, that is adjusted to your requirements. The fried products can be transferred directly from **LARGO** to cooling or finishing stations.



MODULES

INFEED BELT

Equipped with two wire mesh belts with adjustable height to flip in or to swim in the dough pieces into the oil.

TURNING STATION

The turning stations in the tray conveyor are separately selectable and switchable, in the bar conveyor the turning wheel is fixed. Before turning, the dough pieces are positioned accurately.

DISCHARGE BELT

The discharge belt is equipped with a stopper to control the fried products and to prevent them from rolling over. This ensures an accurate alignment of the products and an exact transfer to subsequent modules.

FRYER CONVEYOR SYSTEM

Transport trays:

The trays enable a stable, controlled transport of various products. The sizes of the trays are defined ahead.

Transport bars:

By means of the bars, the dough pieces are gently guided through the oil. The distance between the bars is pre-defined. The transport bars are in particular suitable for high capacity mono-lines.

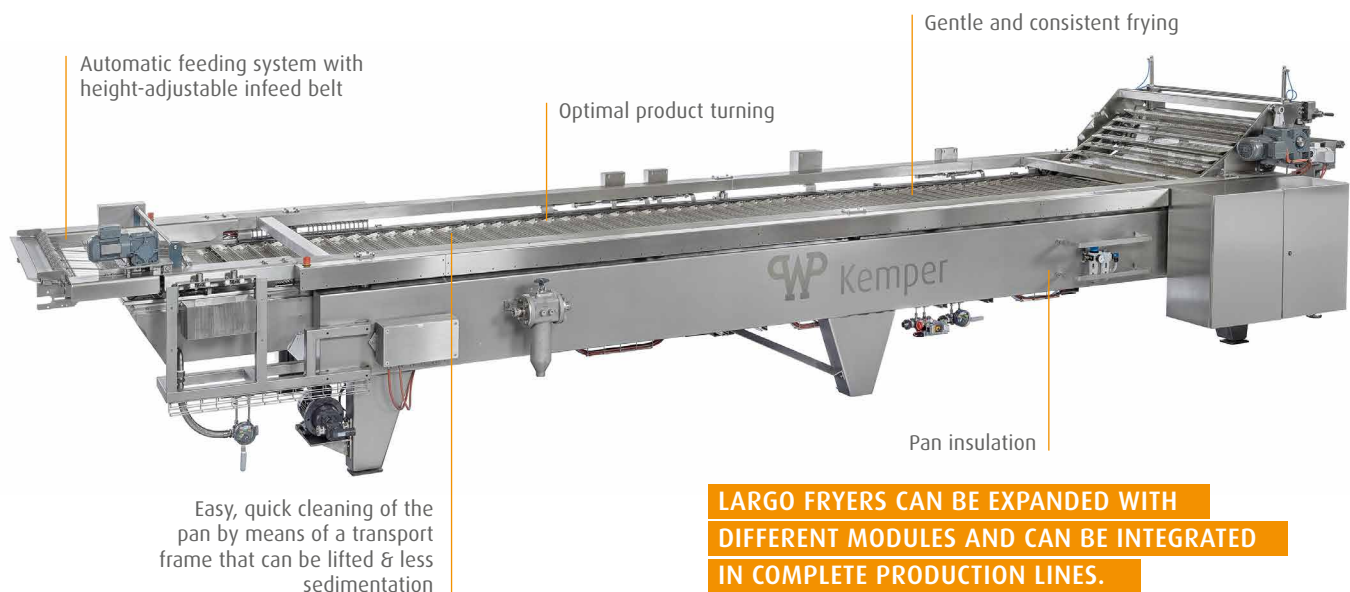
HEATING RODS

The heating rods are located directly under the transport unit. The heat is transferred to the product directly and without losses. Flour residues on the heating rods can be avoided.

CONTROL SYSTEM

The fryer can be controlled via a colored touch screen. Parameters like recipes, temperatures, turning stations, as well as parameters for the oil management and finishing stations can be programmed and stored.

LARGO IN DETAIL



BENEFITS

- Great flexibility in the production of various products
- Precise temperature control by the Mult-Heating Zone-Principle
- High product quality

OPTIONS

- Frying oil management incl. storage tank and oil filter
- Suction hood
- Fire extinguisher using foam or water mist
- Heating system with thermal oil/frying oil heat exchanger
- Donut or Berliner filling station with various filling needles
- Guide mesh for the precise transfer of different products
- Jam container if necessary with jam pump station, jam container pressure sensors
- Dough extruder
- Powdered sugar station

LARGO

Products	Capacity	Weight range
among others: <ul style="list-style-type: none">■ Berliner / Jam Donuts■ Donuts■ Long Donuts■ Curd balls■ French cruller■ Cake Donuts	<ul style="list-style-type: none">■ 43 - 83 trays or bars■ 4,000 - 50,000 pcs. / h *	<ul style="list-style-type: none">■ 17 - 70 g (0.6 - 2.5 oz)

**Capacity depending on product size and frying time*

TECHNICAL SPECIFICATION

Working width

1,100 mm (43.3")

1,540 mm (60.6")

WP KEMPER GMBH

Lange Straße 8-10 // 33397 Rietberg // Germany // Fon +49 5244 402-0 // Fax +49 5244 402-4220 // info@wp-kemper.de // www.wp-kemper.com