

think process!

WP Kemper

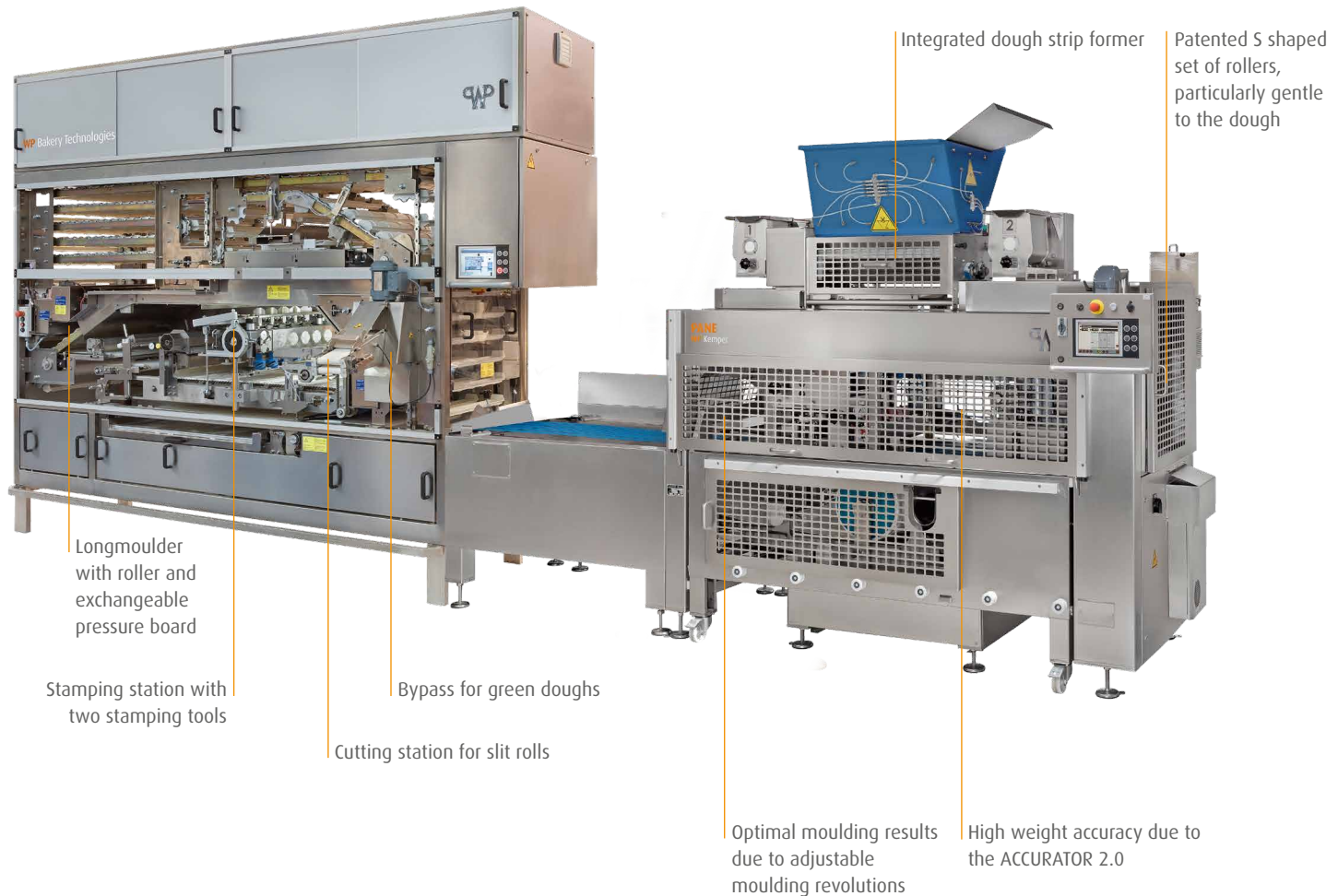


PANE KOMBI
for outstanding rolls

WP BAKERYGROUP

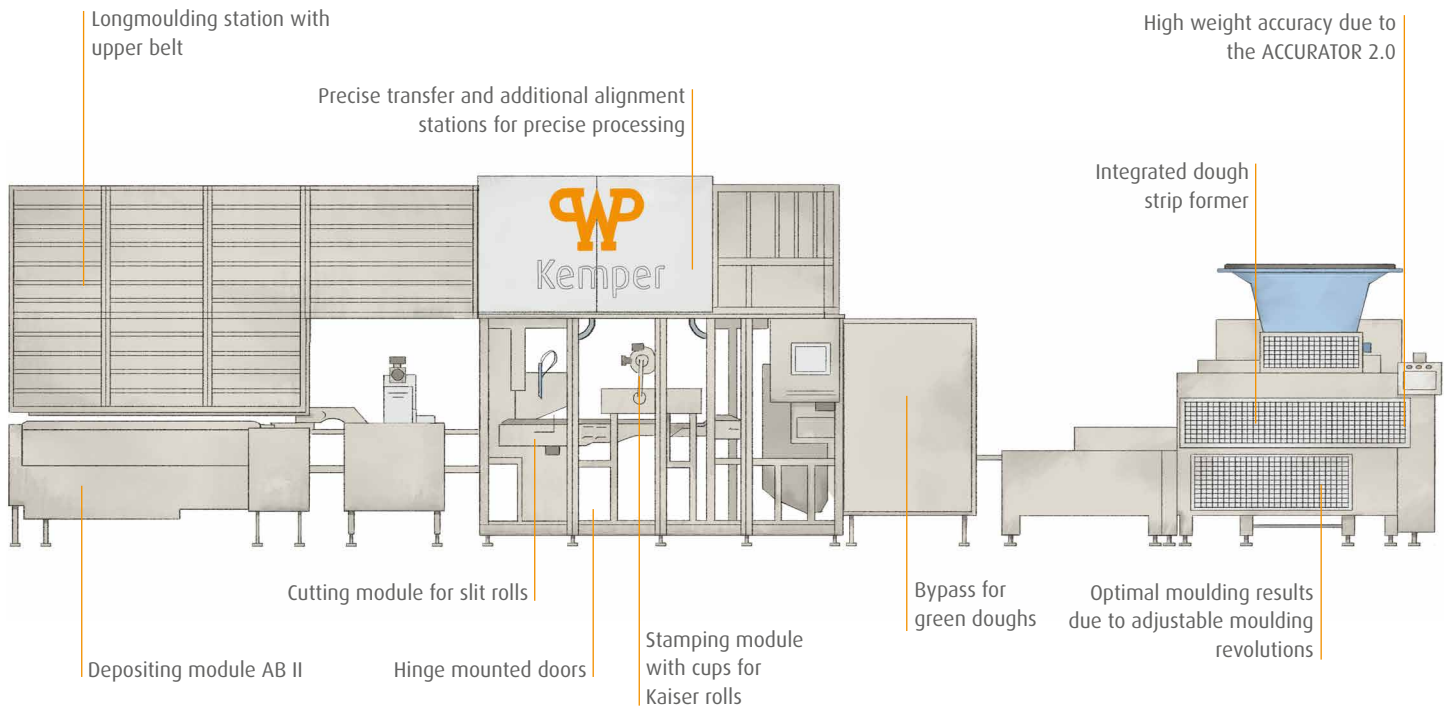
DOUGH PROTECTION AT THE HIGHEST LEVEL

A roll line that is feeded by a dough strip line? That is no mythical creature, but a new combination of a dough strip line and a classic roll line. The PANE KOMBI 6,000 combines the PANE with the SELECTA MODULAR, the PANE KOMBI 9,000 consists of a PANE and an EVOLUTION. Thanks to this combination, classic and artisan rolls can be produced particularly gentle.



BENEFITS **PANE KOMBI 6,000 & 9,000**

- Production of classic rolls like slit rolls or Kaiser rolls with an open crumbed structure
- Very gentle dough dividing and moulding
- Production of round, long and square rolls
- Larger product portfolio than with classic roll lines
- Processing of softer doughs than with classic head machines
- Good freshness of the rolls due to soft doughs



BENEFITS **PANE KOMBI 9,000**

The use of an EVOLUTION roll line behind the PANE head machine results in further advantages:

- 50% more capacity
- Stamping module with cups can be exchanged / expanded with a stamping module
- Wide opening doors for optimal access
- Expandability of the line due to the modular design of the EVOLUTION
- High availability of the line through the use of low-maintenance chains



PANE KOMBI 6,000 / 5 ROWS

TECHNICAL SPECIFICATION

■ 600 mm (23.6") | ■ 1,560 mm (61.4") | ■ 7,700 mm (303.1") | ■ 6 kW (8 hp) | ■ 6-8 bar (87-116 psi)

CAPACITY

■ 1-5 | ■ 6,000 | ■ High dough absorption and pre-proofed doughs * | ■ Up to 800 kg (1,760 lb.) dough/h | ■ 25 - 200 g (0.06 - 0.44 lb.)

* depending on recipe & dough

OPTIONS

■ Additional roller knives PANE ■ Additional moulding drums PANE ■ Passauer oiling station PANE
■ Stamping station PANE ■ Stamping tool ■ Sideway discharge belt SELECTA
■ High performance UV sterilization SELECTA ■ Bowl tipper PANE KOMBI ■ Box tipper PANE KOMBI
■ KEMPER KEY access control

PANE KOMBI 9,000 / 6 ROWS

TECHNICAL SPECIFICATION

■ 800 mm (31.5") | ■ 1,700 mm (67") | ■ 3,350 mm (132") | ■ 11,720 mm (461.4") | ■ 6 kW (8 hp) | ■ 6-8 bar (87-116 psi)

CAPACITY

■ 1-6 | ■ 9,000 | ■ High dough absorption and pre-proofed doughs * | ■ Up to 960 kg (2,116 lb.) dough/h | ■ 25 - 180 g (0.06 - 0.4 lb.)

* depending on recipe & dough

OPTIONS

■ Additional roller knives PANE ■ Additional moulding drums PANE ■ Passauer oiling station PANE
■ Stamping station PANE ■ Stamping tool ■ Sideway discharge belt ■ High performance UV sterilization
■ Stamping module EVOLUTION ■ Hygiene station EVOLUTION ■ Steam generator EVOLUTION ■ Heater EVOLUTION
■ Bowl tipper PANE KOMBI ■ Box tipper PANE KOMBI ■ KEMPER KEY access control

PRODUCTS

■ Slit rolls ■ Longmoulded rolls ■ Kaiser rolls ■ Stamped rolls ■ Passauer rose rolls ■ Artisan square rolls
■ Artisan round rolls

WP KEMPER GMBH

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