

think process!

WP Kemper



PANE PUR

for unique breads and square rolls

WP BAKERYGROUP

think process!

PANE PUR

HIGHEST QUALITY FOR YOUR BREAD AND ROLL PRODUCTION

Soft, pre-proofed doughs stand for pure bread enjoyment, as they ensure natural flavors and great freshness. With the PANE PUR, a dough strip line for small bread, wheat soft dough bread and artisan rolls, these doughs receive a special treatment - to maintain an open crumbed structure.



MODULES

DOUGH STRIP FORMER RELAXERS

The integrated dough strip former produces a dough strip that is guided via sensors. Soft doughs can be processed easily due to the short dough path.

S-SHAPED SET OF ROLLERS

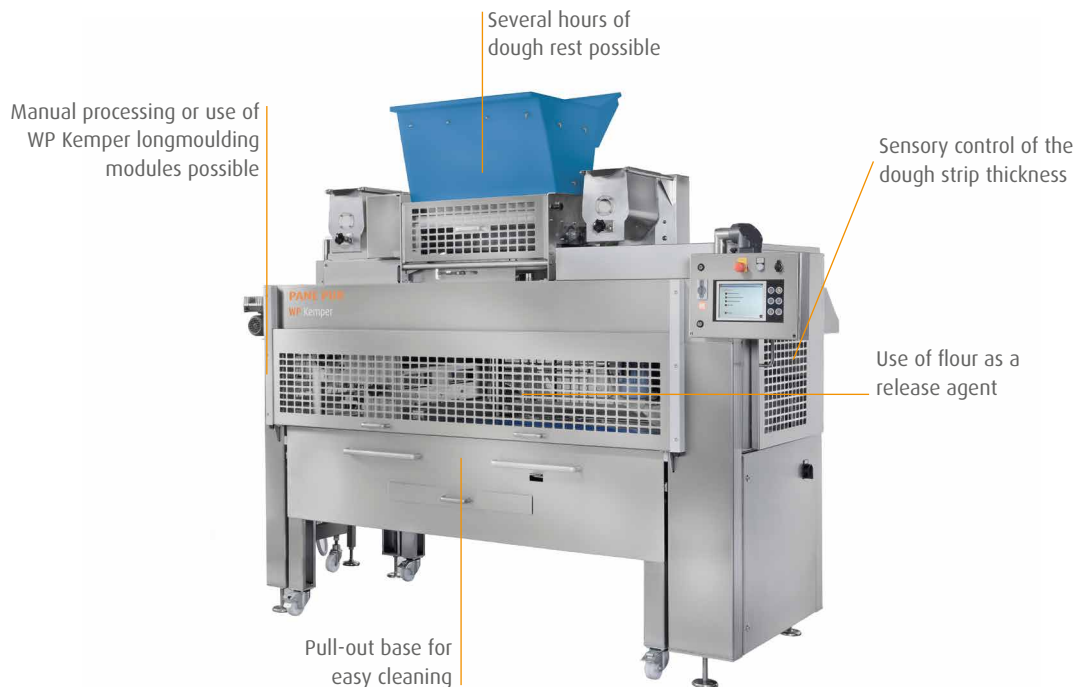
The set of rollers with its patented, s-shaped arrangement of the rollers, processes the dough with less pressure. The dough strip is monitored continuously by three infrared-sensors which take over the vernier adjustment if necessary. Due to the vertical dough flow, even very soft doughs can be processed uniformly.

PANE PUR MODULAR DESIGN

There are no limits for your creativity. Thanks to the PANE PUR modular design you can produce various breads and rolls with only one line.



PANE PUR IN DETAIL



WEIGHT ACCURACY

Precision and efficiency are important points in the bread and roll production. Therefore the PANE PUR has been equipped with the ACCURATOR 2.0. During continuous operation, sensitive weighing technology continually records the weight of the dough strip, which is then cut according to the preset weight. Dividing and the production of the dough strip are of course done without scrap dough.

BENEFITS

- Gentle dividing and maintenance of an open crumbed structure
- High weight accuracy by the ACCURATOR 2.0
- Use of flour instead of oil prevents from oil inclusions and provides a better structure of the surface
- Intuitive and safe operation due to the INUS operating interface
- Easy cleaning thanks to the CLEAN TEC design

OPTIONS

- Various roller knives
- Stamping station
- Various, individual stamping tools
- Work table for make up by hand
- Excess flour brush for the work table
- Seeding module
- Depositing module
- Box tipper or bowl tipper PANE PUR
- KEMPER KEY access control

PANE PUR

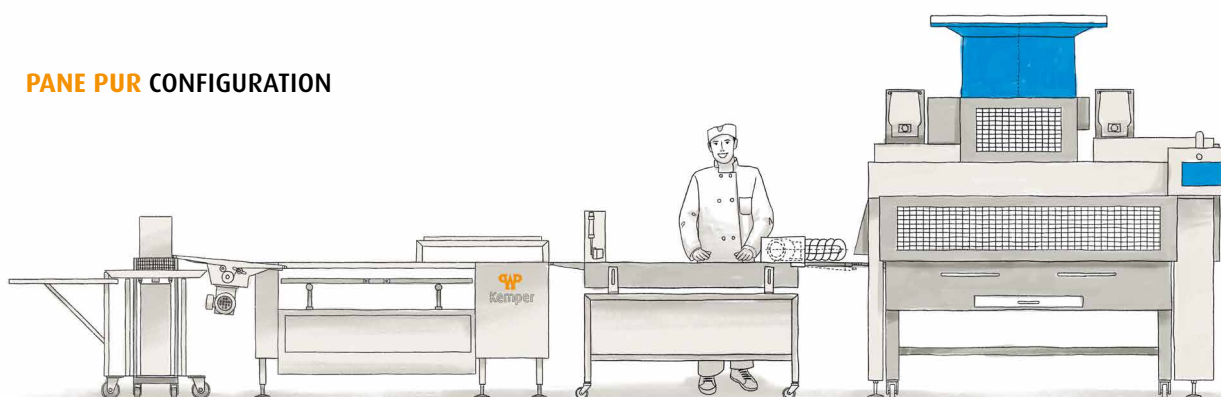
| Products | Capacity | Weight range |
|---|--|---|
| Processing of wheat and rye doughs <ul style="list-style-type: none">■ Mediterranean bread like Ciabatta■ Wheat soft dough bread■ Baguette■ Small bread■ Artisan rolls like: square, triangle shaped, diamond shaped... | <ul style="list-style-type: none">■ 1-5 rows■ 800 kg dough / h (1,760 lb.)■ Dough absorption: high dough absorption (over standard competitive processes) and pre-proofed doughs | <ul style="list-style-type: none">■ 25 - 1,500 g (0.06 - 3.3 lb. / 1-5 rows)■ 75 - 3,000 g (0.17 - 6.6 lb. / 1 - 2 rows) |

TECHNICAL SPECIFICATIONS

PANE PUR

| | |
|----------------------------------|------------------------|
| Machine width | 1,750 mm (68.9") |
| Machine height (hopper) | 2,610 mm (102.8") |
| Machine length (with work table) | 4,550 mm (179.1") |
| Power requirement | 3 kW (4 hp) |
| Compressed air | 6-8 bar (87 - 116 psi) |

PANE PUR CONFIGURATION



WP KEMPER GMBH

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