

think process!



PRIMO ROLL LINES

FOR SOFT BUNS AND ROLLS - **PRIMO** & **PRIMO LINE** IN DETAIL

PRIMO roll lines are two different pre-configured roll lines. Their high-quality, sturdy design makes them ideal for the use in 2 or 3 shift operation. The **PRIMO** intermediate proofer is equipped with a longmoulding station for products, that need a second intermediate proofing after longmoulding. **PRIMO LINE** has been configured for products that require a continuous intermediate proofing before further processing.



CONFIGURATION **PRIMO**

- **SOFT STAR**
- Intermediate proofer
- Longmoulding station
- Combined cutting and stamping module
- Depositing module AB II

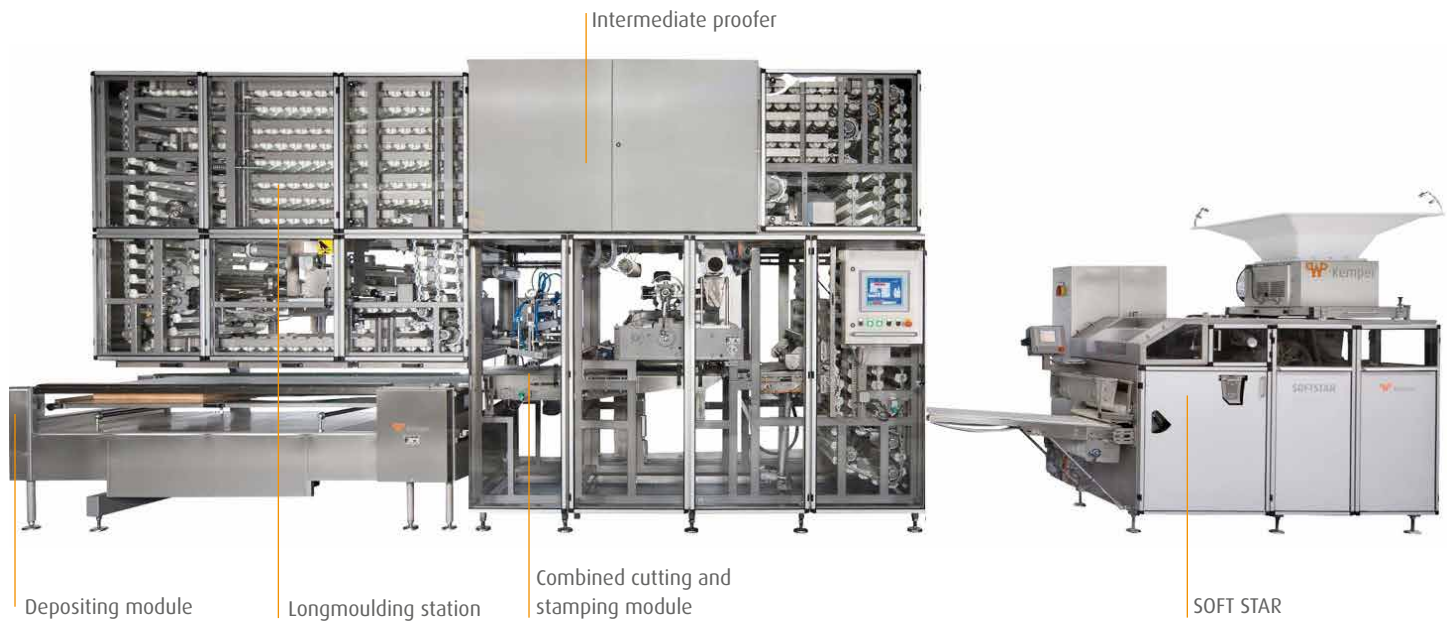
CONFIGURATION **PRIMO LINE**

- **TEWIMAT**
- Intermediate proofer
- Pinning and curling longmoulding module
- Depositing module AB II

YOUR BENEFITS

- Compact roll line with a small footprint
- High weight accuracy and particularly gentle to the dough thanks to the **SOFT STAR** and **TEWIMAT** head machines
- Large variety of stamping patterns through exchangeable stamping tools
- Precise processing by upstream alignment stations
- Hygiene standards are easy to maintain due to interchangeable tray inserts and large hinge mounted doors
- Longevity by sturdy, low-maintenance modules

PRIMO



PRIMO LINE



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Products	Capacity	Options
<ul style="list-style-type: none"> ■ Roundmoulded rolls ■ Brioche ■ Kaiser rolls ■ Stamped rolls ■ Longmoulded rolls ■ Slit rolls ■ Sandwich rolls ■ Pain au Lait ■ Mini Soft Baguette ■ Flat pressed rolls ■ Hamburger rolls 	<ul style="list-style-type: none"> ■ 8,000 - 14,000 pcs. / h ■ 6 rows ■ Dough absorption rate 65%* <p style="text-align: right; font-size: small;">* depending on recipe & dough</p>	<ul style="list-style-type: none"> ■ Heater ■ Steam generator system ■ UV sterilization ■ Individual stamping tools ■ Pinning and curling longmoulding module ■ Seeding module ■ Tray conveying module ■ Industry depositing module

Weight range	Working width
■ 30 - 110 g (1.1 - 3.9 oz.)	■ 800 mm (31.5")

PRIMO LINE

Productst	Capacity	Options
<ul style="list-style-type: none"> ■ Roundmoulded rolls ■ Stamped rolls ■ Brioche ■ Flat pressed rolls ■ Hamburger rolls ■ Longmoulded rolls ■ Pain au Lait ■ Hot Dog rolls ■ Sandwich rolls ■ Mini Soft Baguette 	<ul style="list-style-type: none"> ■ 8,000 - 14,000 pcs. / h ■ 6 rows ■ Dough absorption rate 65%* <p style="text-align: right; font-size: small;">* depending on recipe & dough</p>	<ul style="list-style-type: none"> ■ UV sterilization ■ Stamping module ■ Individual stamping tools ■ Longmoulding module with molding channels ■ Seeding module ■ Tray conveying module ■ Industry depositing module

Weight range	Working width
■ 28 - 110 g (1 - 3.9 oz.)	■ 800 mm (31.5")

WP KEMPER GMBH

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