

think process!

WP Kemper



SOFT STAR

the accurate dough dividing & moulding machine

WP BAKERYGROUP

SOFT DOUGHS EXTREMELY FAST - **SOFT STAR**

The dough dividing- and moulding machine produces dough balls with extremely high quality & weight accuracy. Due to the architecture of the dividing unit, very soft doughs can be processed.

SOFT STAR are Dough Dividing and Moulding Machines designed for utilization in industrial bakeries, tuned for the requirements of modern roll lines.

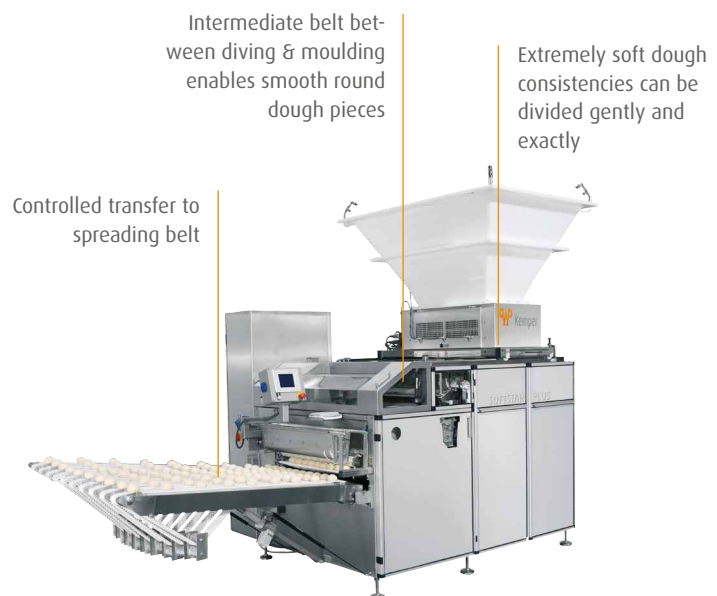
A large variation, including extremely soft dough consistencies, can be processed gently due to the hydraulic dough dividing system and infinitely adjustable moulding device.



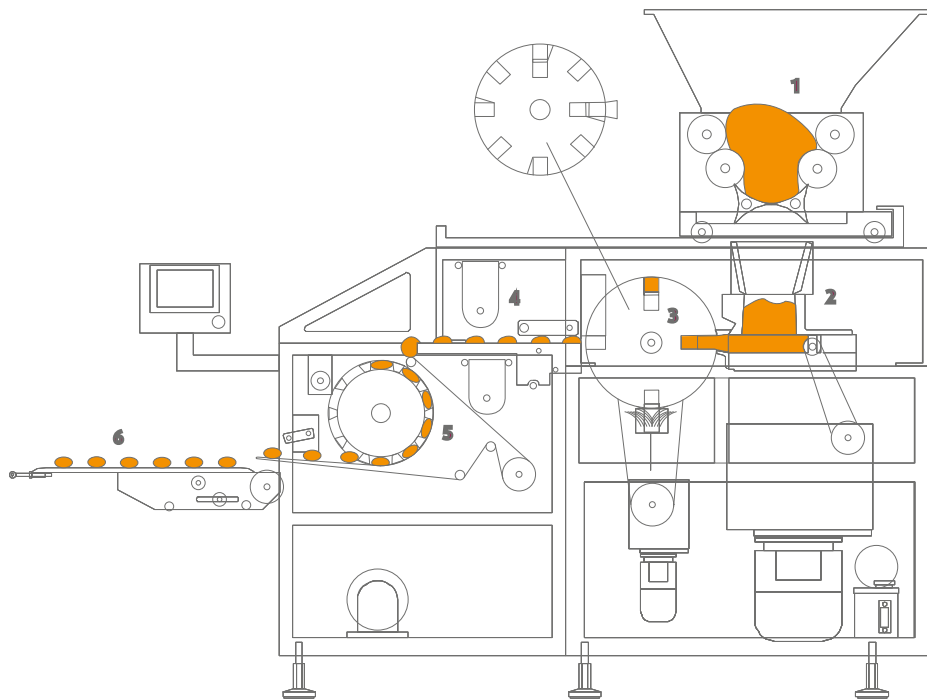
SOFT STAR IN DETAIL

BENEFITS

- Saving of resources due to very high weight accuracy
- Gentle to dough through unique processing of dough
- Great operational reliability due to the use of high-quality machine materials and drive technology
- Large access doors enable easy access



Through the use of extremely high quality construction parts and additional material reinforcement, the **WP KEMPER SOFT STAR** is extremely robust. An electronic piece counter, hourly capacity display and infinitely adjustable drive are included as standard.



1 PREPORTIONER

The machine is charged through a large volume hopper. The continuous dough charging is assisted by three roller pairs.

2 MEASURING PISTON

The machine can gently process a wide range of dough consistencies, including extremely soft, due to the infinitely adjustable servo-controlled dough dividing system.

3 MEASURING DRUM & OILING

Measuring Drum oiling improves the release of the dough piece from the measuring piston and allows, through this, the gentle processing of high absorption rates.

4 INTERMEDIATE BELT

The Intermediate Belt ensures the necessary resting phase for the dough pieces between the dividing and moulding processes.

5 MOULDING DRUM

The Moulding Drum is a central element of the Dough Diving & Moulding Machine. This is where the dough pieces are intensely roundmoulded.

6 SPREADING BELTS

The dough pieces are transferred to the subsequent module over the spreading belts.

SOFT STAR

Products	Capacity	Weight range
■ Round dough pieces	■ 6 & 8 rows ■ per row max. 2,400 pcs./h ■ Absorption 50 - 65 %*	A = 45 - 95 g (1.6 - 3.4 oz) B = 60 - 110 g (2.1 - 3.9 oz) C = 70 - 130 g (2.5 - 4.6 oz) D = 75 - 140 g (2.6 - 4.9 oz) E = 30 - 65 g (1.1 - 2.3 oz) F = 35 - 75 g (1.2 - 2.6 oz) G = 40 - 85 g (1.4 - 3 oz)

* depending on recipe & dough

OPTIONS

- Block-off for 1 or 2 rows
- Additional outer moulding drum
- Alignment station on the spreading belt

TECHNISCHE SPEZIFIKATIONEN

SOFT STAR	Size SOFT STAR
Machine width	1,450 mm (57")
Machine height (Preportioner)	2,320 mm (91")
Machine length (Standard spreading belt)	3,530 mm (139")
Weight	3,100 kg (6,834 lb)
Power requirement	5 kW (6.7 hp)
Timly cycle (max.)	40 Strokes / min

WP KEMPER GMBH

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