



# SUPERBA KOMPAKT

the round and longmoulder

# SUPERBA KOMPAKT SHORTFACTS

Combined round- and longmoulding with one machine

Direct feed via dough divider



**THE ROUND- AND LONGMOULDER SUPERBA PRODUCES PERFECT MOULDING RESULTS. DUE TO THE POSSIBILITY TO FEED VIA A DOUGH DIVIDER, YOUR PRODUCTION GAINS IN QUALITY AND TIME.**

## BENEFIT

- Variable adjustments enable a optimal moulding
- Efficient use of production area
- Multiple applications due to a short setup time
- Easy to clean due to foldable belts
- Processing of glutenfree doughs (depending on dough)

## OPTIONS

- Electronically controlled flour duster
- Seeding tray
- Collision protection
- Expandable to the Compact Bread Line

## TECHNICAL SPECIFICATION

Products	Capacity	Weight range
<ul style="list-style-type: none"> <li>■ Round bread</li> <li>■ Tin loaf</li> <li>■ Mixed bread</li> <li>■ Grain bread</li> </ul>	<ul style="list-style-type: none"> <li>■ up to 2,000 pcs. / h</li> </ul>	<ul style="list-style-type: none"> <li>500 - 2,000 g (1.1 - 4.4 lb)</li> </ul>

Superba Kompakt	Measure
Machine width	880 mm (31.5")
Machine length	2,000 mm (79")
Machine height	3,500 mm (138")
Weight	950 kg (2094 lb)
Power requirement	1.7 kW (2.3 hp)

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