

## Address your questions openly.

Only then we can assist you with all our knowledge and specialists.

You still have thirst for knowledge? - Do you want to test a special machine?  
- Or train your employees? Just contact us. We can arrange your personal WP Kemper event!

Experience ...

- a State-of-the-Art-Baking-Centre
- professional and well trained Master Bakers
- WP Kemper with all your senses

## Worth knowing.

Please contact for questions and appointments:

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- Visit our website to get more information about the events, the Baking Centre and the WP Kemper Product World.  
[www.wp-kemper.com](http://www.wp-kemper.com)

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WP KEMPER  
BAKING CENTRE



Roll Weeks			Bread Weeks			Dough Weeks			Donut Weeks		
January	February	March	April	May	June	July	August	September	October	November	December

## WP Kemper Baking Centre – experience with all your senses!

A warm welcome to WP Kemper Baking Centre.  
Experience the world of baked goods with all your senses.

True to the motto „think process“ the baking centre offers the entire process for the production of baked goods. From mixer to in-store ovens, we can work on a variety of products from the whole WP BAKERYGROUP. Equipped like a professional bakery, the baking centre offers the perfect setting for tests, demonstrations, seminars and events.

A team of experienced master bakers work together with you and your dough, in a relaxed atmosphere, on roll lines or bread lines, dough dividers or mixers.

For the latest information about the events of the WP Kemper Baking Centre visit our

Website [www.wp-kemper.com/en/company/baking-centre](http://www.wp-kemper.com/en/company/baking-centre)

