

think process!

WP Kemper



SOFT STAR CT & SOFT STAR CTi

the high-performance dough dividing &
moulding machines

WP BAKERYGROUP

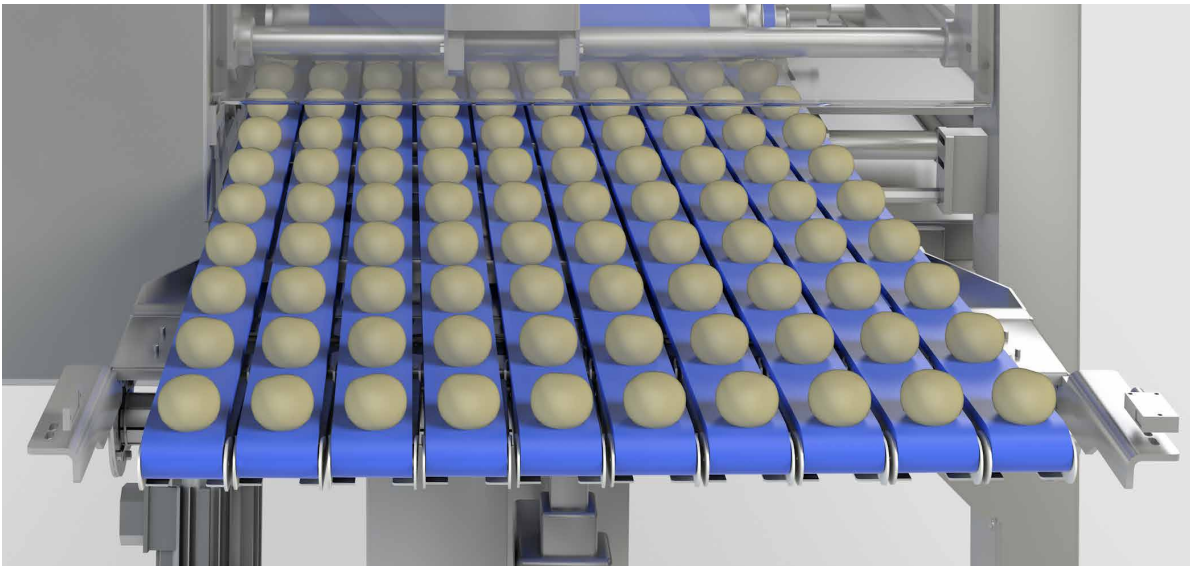
SOFT STAR CT & SOFT STAR CTi

HYGIENIC AND WEIGHT ACCURATE AT VERY SOFT DOUGHS

The dough dividing- and moulding machines Soft Star CT and Soft Star CTi produces particularly efficient dough balls with extremely high quality & weight accuracy. They are optimally adapted for processing doughs with extremely high dough absorption and dough rest.

The maintenance of the machines are facilitated due to the separation of the dough processing area and the drive area, as well as through the modular design of the machines.

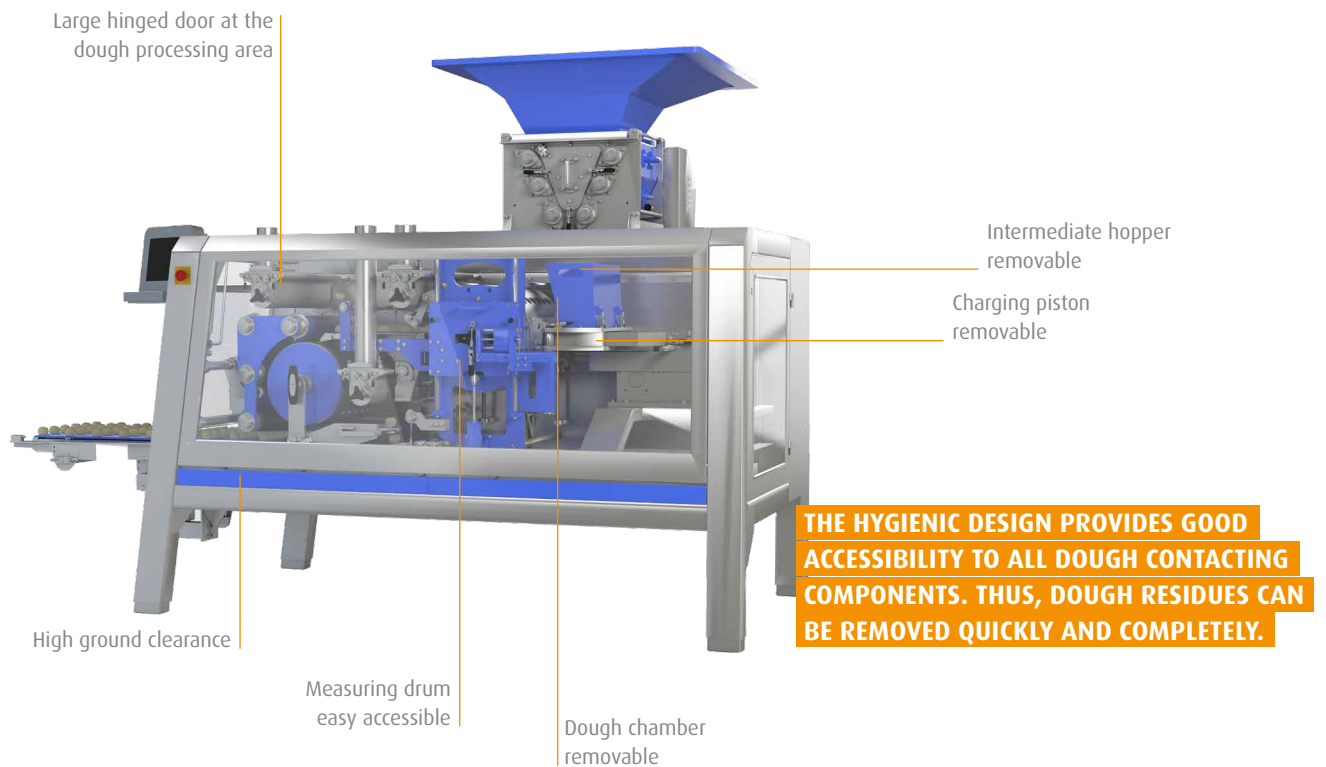
Simple handling through good ergonomics, optimal accessibility, easy-to-exchange interchangeable parts and a graphical user interface complete the profile of Soft Star CT and SoftStar CTi.



BENEFITS

- High weight accuracy and minimal dough losses through a closed dough chamber and a high-precision mouthpiece
- Optimal roundmoulding through long moulding time and adjustable moulding revolutions
- Separation of the dough processing area and the drive area enables an optimal access for cleaning and maintenance purposes
- Particular efficient, gentle production of dough balls by means of a special process of dough charging, conveying and processing
- By using long-lasting drives and the robust design, the SoftStar CT and the Soft Star CTi are specifically designed for the use in multi-shift operation

SOFT STAR CT & CTi IN DETAIL



The Soft Star CT fulfills high demands on performance and hygiene.

For claims on additional enhanced hygiene, as well as increased flexibility and automation provides the SoftStar CTi opposite the SoftStar CT following value:

- 20% higher performance (up to 36,000 pcs. / h.) through high-performance drives
- Block-off of the moulding drum at any position allows a flexible formation of rows
- Infinitely variable moulding revolutions for an individual adaption to product requirements
- Swiveling stainless steel dough chamber and tiltable mouthpiece for cleaning purposes
- Frame made from stainless steel
- Closed, patented flour duster with screw drive; decentralized filling

SOFT STAR CT & SOFT STAR CTi

TECHNICAL SPECIFICATION

Products	Capacity	Weight range
■ Round dough pieces	■ Soft Star CT 6 - 10 rows per row max. 3,000 pcs./h Dough absorption rate up to 65 %* Timly cycle (max.) 50 Strokes / min	■ Soft Star CT & Soft Star CTi 25 - 80 g (0.06 - 0.18 lb) (Standard) 15 - 180 g (0.03 - 0.4 lb) (Multi-Measuring Drum)
	■ Soft S tar CTi 6 - 10 rows per row max. 3,600 pcs./h Dough absorption rate up to 65 %* Timly cycle (max.) 60 Strokes / min	

* depending on recipe & dough

OPTIONS

- Blocking device
- Additional outer moulding drum
- Correction device on the spreading belt
- Multi-Measuring Drum for another weight range

WP KEMPER GMBH

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