

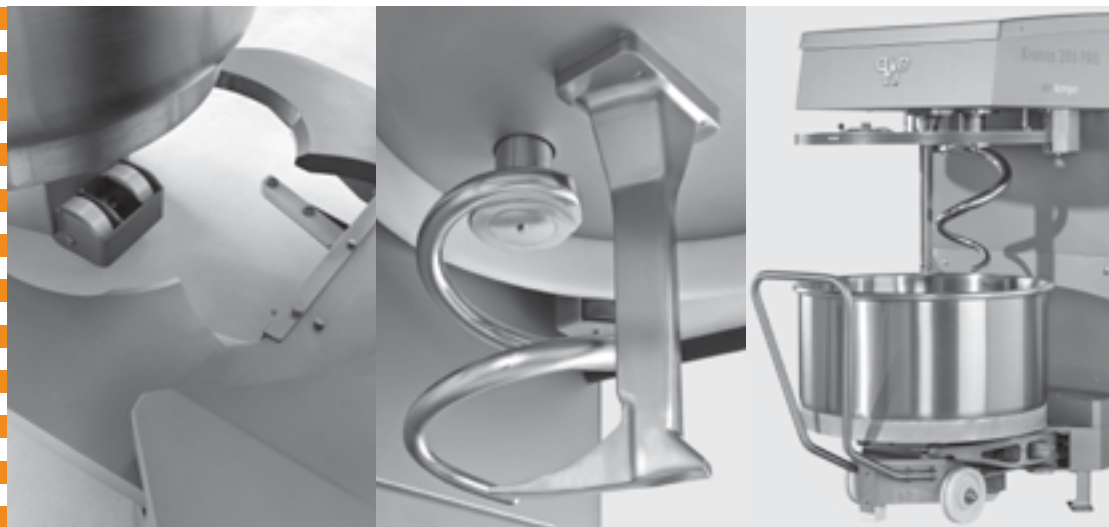
think process!

KEMPER MIXING



we kemper it.

We are **WP** Kemper. We work for bakers. We develop, build, install and maintain production lines and machinery for all kinds of bakeries from artisan enterprises to full-scale industrial operations. Worldwide. We have been in the business for over 100 years and know pretty much everything there is to know about how bakeries work. We are the experts when it comes to mixers and mixing systems for dough processing, for frying systems (ring donuts, ball donuts, etc.), for roll lines with dough dividing and moulding machines and based on sheeting technology for roll and bread production.



We are a company of the **WP BAKERYGROUP**, which means we cover the entire process chain of bakery technology for all purposes ranging from finest artisan to large industrialized production, for fresh and durable baked goods. We are the only supplier in the industry with that all-round capability, making us market leader in the field, worldwide. We produce everything the market needs. Our machine equipment covers everything from dough processing, dough dividing and moulding, proofing and frying through to baking in multi-deck, rack and tunnel ovens.

WP Kemper

We know what's important in bakeries. We understand bakers and their products, the processes they use in production, and the technology that goes into their systems. We are mechanical engineers, and we are bakers. Always have been. That's how we build state-of-the-art machines and production lines for successful bakers.

We develop and build all our production lines and machines completely in our own company. We care deeply about our customers, which is exactly what our **ProductionCare** approach is all about. We are highly innovative and always have our eyes on tomorrow's developments – **FutureWork** is our passion.

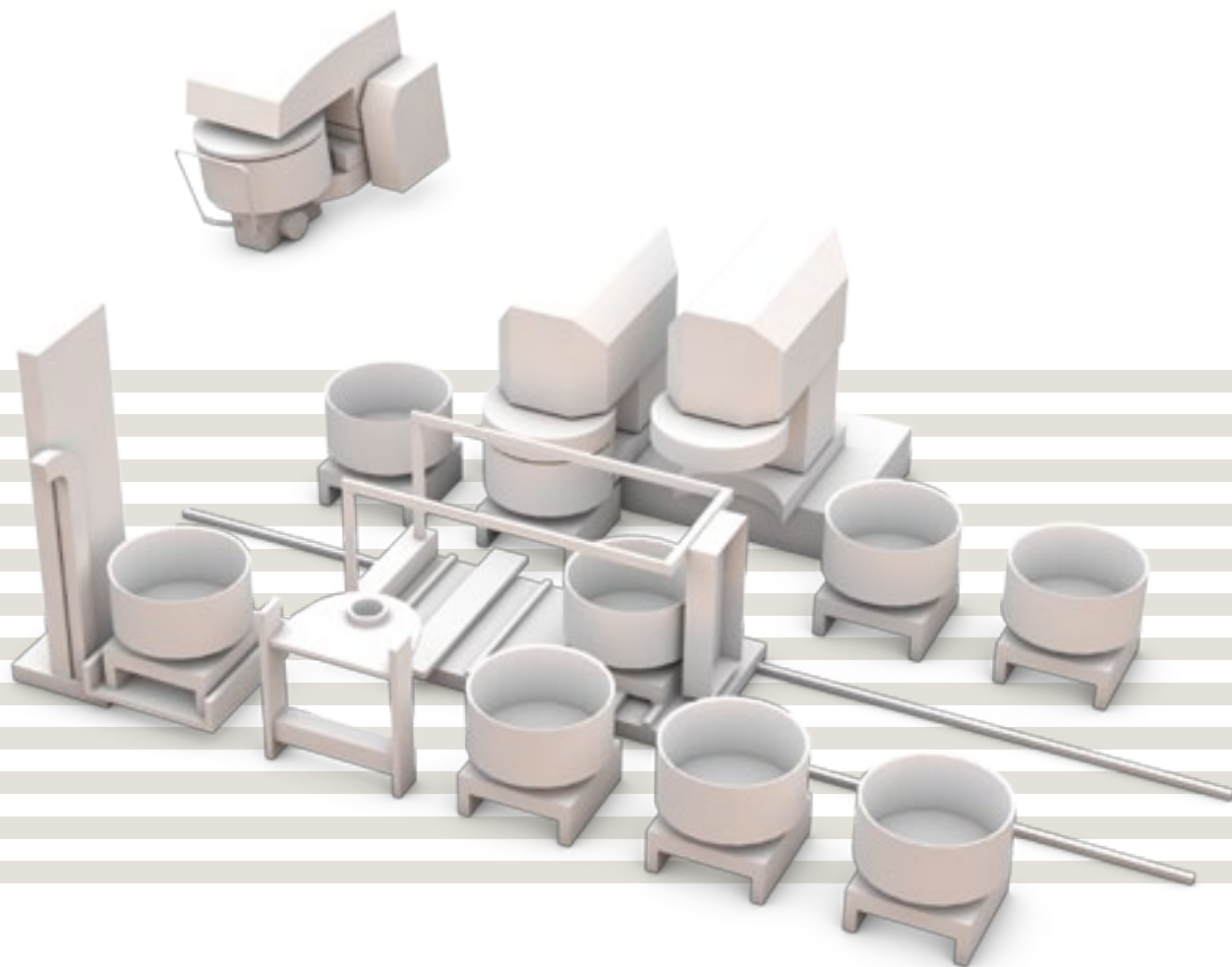
It's the spirit that drives us to make it happen, whatever our customers need. Proud of the name **WP Kemper**, we just say, **we kemper it.**

Every production process in the bakery starts with dough processing. It is the first step, decisive to the quality of the entire process and the final product. Bakers are on the safe side with our mixers and mixing systems.

When it comes to dough quality, there's nobody out there who knows the business better than us. Our systems are second to none, both in artisan dough processing relying on stand-alone universal mixers or single batch equipment, and in industrial dough processing with fully automated mixing systems precisely customized to specific production conditions.

>>> like to know more? www.wp-kemper.de

KEMPER MIXING



The name Kemper has always been synonymous with mixing and dough processing. Worldwide. For more than 100 years. We have continuously developed and refined our mixers, and have repeatedly brought new, innovative mixers and mixing systems onto the market – a success story based on proven technologies.

WP KEMPER MIXING systems are customized to the specific product and process requirements of our customers to ensure optimal integration and networking of all parts in the overall process. We take care of the engineering planning and deliver customized turn-key solutions.

To make the right choice of mixer, bakers need to take into account the processes they use in dough preparation and dough processing as well as the final product they are looking at. **WP** Kemper mixers are optimally designed for flexible use in bakeries. They meet the highest demands on versatility and easy handling. Alongside the classic spiral tools, a wide array of special tools are available for individual dough requirements. These are used e.g. to reduce mixing times or dough temperature increase.

Optimal mixing is the key to perfect end products. All **WP** Kemper mixers are equipped with our proprietary 3-zone mixing principle (spiral and guide bar). This patented process adds more oxygen to the dough, producing soft, easy to process doughs in reproducible quality.

The daily use of mixers and mixing systems in multi-shift productions demands extremely durable equipment and consistently high processing quality. Mixers and mixing systems from **WP** Kemper meet these requirements every day.

>>> like to know more? www.wp-kemper.de

#doughquality

WP Kemper

Small batch Mixing

SP

25–200kg dough/batch

semi-industrial Mixing

UC PRO

130–200kg dough/batch

KRONOS

120–400kg dough/batch

TITAN

240–400kg dough/batch

POWER MIXER

120–400kg dough/batch

fully automatic Mixing

KRONOS LINEAR SYSTEM

up to 5,600kg dough/hour

UC PRO LINEAR SYSTEM

up to 3,600kg dough/hour

POWER MIXER INDUSTRY SOLUTIONS

up to 7,200kg dough/hour

TITAN INDUSTRY SOLUTIONS

up to 6,400kg dough/hour





SP SPIRAL MIXER

25–200kg dough/batch
Wheat, mixed wheat, mixed rye, rye doughs

VALUE ADDED

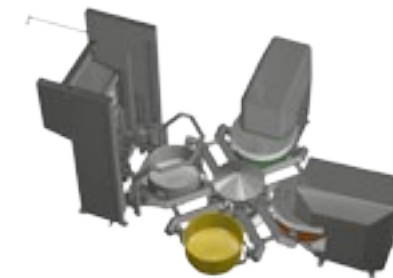
- Highly flexible through a variety of different tools
- Bowl and mixing tools made of stainless steel
- Optimal mixing results even with very small quantities

TITAN CAROUSEL SYSTEM

up to 4,800kg dough/hour _ to 15 mins. Resting time
Wheat, mixed wheat, mixed rye, rye doughs

VALUE ADDED

- Modern, hygiene-friendly design
- Easy accessibility and ground clearance of the system
- Fast, patented locking



KRONOS SPIRAL MIXER

120–400kg dough/batch
Wheat, mixed wheat, mixed rye, rye doughs

VALUE ADDED

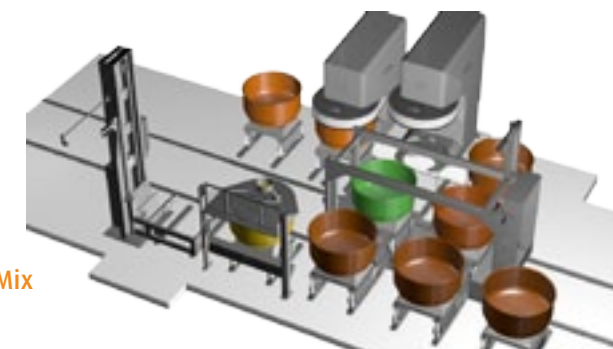
- Fast, complete mixing of ingredients
- Robust and reliable
- Easy to steer bowl for easy handling
- High, reproducible dough quality

UC PRO LINEAR SYSTEM

up to 3,600kg dough/hour _ to 60 mins. Resting time
soft wheat dough

KRONOS LINEAR SYSTEM – available with DymoMix

up to 5,600kg dough/hour _ to 60 mins. Resting time
Wheat, mixed wheat, mixed rye, rye doughs



TITAN LINEAR SYSTEM

up to 6,400kg dough/hour _ to 90 mins. Resting time
Wheat, mixed wheat, rye doughs

VALUE ADDED

- Open design without safety fence optionally available for accessibility during production
- System expandable
- Various dough types and dough resting times feasible



UC PRO HELIX MIXER

130–200kg dough/batch
Wheat, mixed wheat, mixed rye doughs

VALUE ADDED

- Ideal for very soft doughs
- Low temperature dough heating
- Short mixing times



TITAN SPIRAL MIXER

240–400kg dough/batch
Wheat, mixed wheat, mixed rye doughs

VALUE ADDED

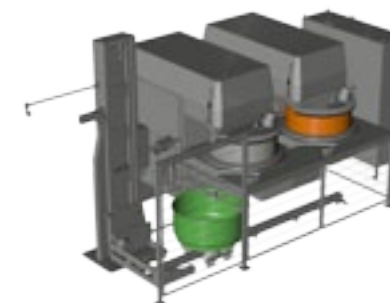
- Reproducible doughs through high processing accuracy
- Monitoring system optimizes machine capacity
- Robust construction for long machine life

POWER ROLL SYSTEM

up to 6,000kg dough/hour _ to 3 mins. Resting time
Wheat, mixed wheat doughs

VALUE ADDED

- Short cycle times due to large diameter base opening
- Low staffing requirements
- High process reliability due to consistent dough quality and robust construction



POWER MIXER BASE DISCHARGE

120–400kg dough/batch
Wheat, mixed wheat doughs

VALUE ADDED

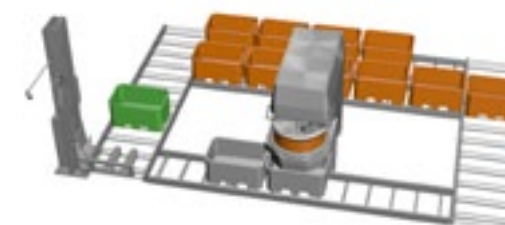
- Large diameter base opening for minimum dough emptying times
- Smooth surfaces for easy cleaning
- Expandable to fully automated mixing system

POWER SQUARE SYSTEM

up to 7,200kg dough/hour _ to 240 mins. Resting time
Wheat, mixed wheat doughs

VALUE ADDED

- Automatic settings for very long dough resting times
- Smooth surfaces for easy cleaning
- All system-relevant parameters are monitored and evaluated



The focus in industrial dough production is on dough quality and the operational efficiency of the mixers and mixing systems used. Premium quality is achieved through our patented 3-zone mixing principle and patented intelligent monitoring systems. **KEMPER MIXING** means dough processing at the highest level – tailored to individual requirements.

Quality . The quality of the raw materials water and flour are core to the quality of the end product. Good raw materials are, however, only as good as they are mixed. Water absorption increases, for example, when the ingredients are mixed quickly. Mixing tools specially designed for the specific type of dough being processed increase dough quality significantly. The helix tool used by the UC PRO processes very soft doughs to optimum condition and volume.

Cleaning . Open component and system structures, CLEAN TEC design and complementary tools simplify compliance with hygiene standards. Dough catchment plates and cleaning brushes are used for on-going cleaning procedures. CIP cleaning systems perform fully automated cleaning of the mixing area and bowls.

Intelligence . WP Kemper mixers offer the right programme for every requirement, including for example intelligent monitoring systems and full connectivity to higher-level control systems. These systems help extend the life of the mixers and enhance process reliability.



Reliability . The use of monitoring systems to control all relevant component temperatures and the robust design of all sections offer maximum reliability and extend the service life of our mixers and mixing systems. Centralized lubrication for moving components reduces system maintenance effort.

Industrial Solutions . WP Kemper industrial mixing systems can be configured to customer requirements. Differentiated dough resting times can be handled by specifically designed mixing systems. Large base openings and quick position changes enable short cycle times and high performance. Fully automatic cleaning systems and intelligent cleaning tools help ensure that high hygiene standards are maintained at all times.

Experience . Decades of experience in the construction of mixers and mixing systems make WP Kemper a reliable partner. As inventor of the 3-zone mixing principle, we focus on reliability, functionality and dough quality.



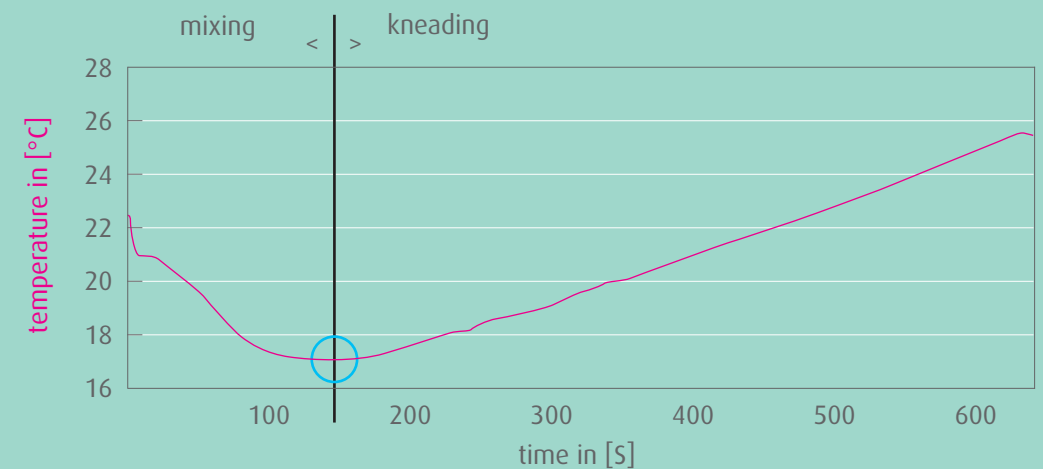
The future always starts right now, and it starts over and over again. That's where we get our drive from and how we understand our mission. A mission we pursue with stringent structure and passion. At **WP Kemper**, we call it **FutureWork**, our active work on shaping our own future and the future of our customers.

FutureWork, as we understand it, is a forward-looking orientation of all our employees to what the future holds, and it is a central element of our corporate philosophy. For us, **FutureWork** is about motivation, about the drive to find new things, about passion, implementing structured ways of working, closely following market developments, sensing new customer requirements and following up on them, developing new ideas in creative processes, and never compromising on finding the best solution.



We invest extensively in research and development, and we are involved in numerous research projects, especially in future technologies. Industry 4.0 digitalization is an integral part of our developments focused on networking our production lines, implementing new sensor technology for controlling machines, and using autonomous systems wherever they make sense. We like to say, let the future come ... we'll be in the mix!

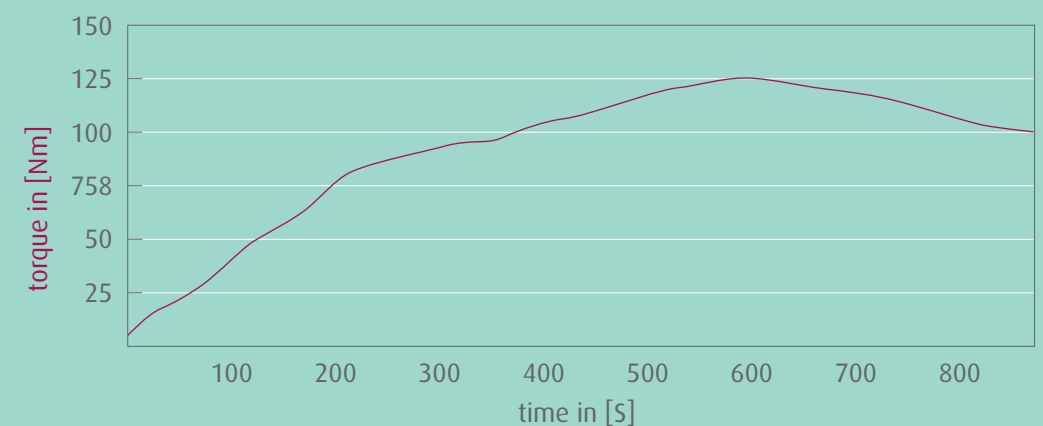
>>> like to know more? www.wp-kemper.de/future



FutureWork

We build intelligent mixers.

Our intelligent **WP Kemper** mixer develops a feeling for the dough. We teach it what to do. Its implanted expert knowledge bank is based on extensive experience; it knows how to recognize the right parameters and when to end the mixing process. It always delivers identical, completely reproducible dough qualities - independently of staff training and experience. It is also extremely easy to operate. The intelligent mixer performs all tasks as soon as it is given the signal to start. For quality control purposes, it documents every data.





ProductionCare

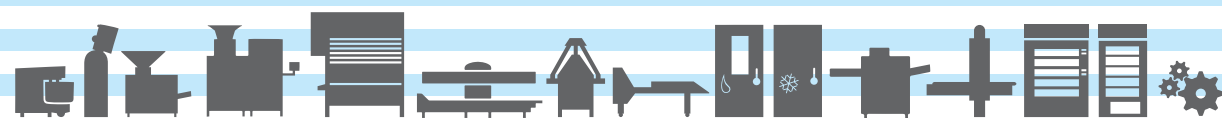
We at **WP**Kemper do everything to make sure that our customers' production lines run ... and run ... and run. Perfectly operating service is just a part of the equation – it actually takes more, and that's what we call **ProductionCare**.

The equipment, the production line is always at the core of our considerations. We check over and over again the functionality and operational reliability of all assemblies and components. Design engineers, technicians, master bakers and service staff are constantly exchanging information and ideas at **WP**Kemper in direct contact with our customers. **ProductionCare** means initiating, structuring and organizing feedback processes, intelligently evaluating them and taking the appropriate action wherever necessary.

Professional handling of production lines is absolutely key to our customers' success. Our **training offering** covers the full range of qualifications needed. Our master bakers and machine operators train on site at customer locations or at our own baking center.

We offer the full **service** bakeries need to run round the clock: regular maintenance, 24/7-availability, telephone help desk, online analysis of machine data, continuous remote control, monitoring, custom stock of wearing parts and consumables, online ordering 24/7, regular information service, worldwide network of service stations, personal presence on demand at short notice. Delivered with a smile by highly competent and motivated employees.

WP SERVICELINE 24 . +49 1805 777 123



RESOLUTE implementation of **process thinking** at all steps taps into significant productivity reserves and creates immense opportunities for higher quality. A **strong partner** for bakery machinery has to be able to build the right machines and to offer a full range of backup services such as reliable engineering and best service.

Think process is at the centre of our corporate philosophy and describes the implementation of networked technology across all stages of production with the goal of achieving fully integrated processes. **WP**Kemper mixers and mixing systems can be used at the beginning of every process chain and offer optimum dough production for high-quality products.

think process!

WP BAKERYGROUP

 Kemper

 Haton

 Riehle

 Werner & Pfleiderer
Bakery Technologies

 Werner & Pfleiderer
Industrial Bakery Technologies

OUR BRANDS

WP DONUT

WP ROLL

WP TOAST

WP PIZZA

WP BAKER'S EQUIPMENT

WP KEMPER GMBH

Lange Strasse 8-10
D-33397 Rietberg
Germany
Phone +49 (0) 52 44-402 0
Fax +49 (0) 52 44-402 4220
info@wp-kemper.de
www.wp-kemper.de

www.wpbakerygroup.org