World of products

MIXING

Spiral Mixer SP 15 L
The compact Spiral Mixer
- Mobile trough smooth-running wheels
- Bowl & mixing tool made from stainless steel
- Proven 3-zone mixing principle

<table>
<thead>
<tr>
<th>PRODUCTS</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed-wheat dough</td>
<td>Flour 15 kg</td>
</tr>
<tr>
<td></td>
<td>Dough 25 kg</td>
</tr>
</tbody>
</table>

Spiral Mixer SP
The Mobile Spiral Mixer
- Flexibly applicable through changeable mixing tools
- Bowl & mixing tool made from stainless steel
- Proven 3-zone mixing principle

<table>
<thead>
<tr>
<th>PRODUCTS</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wheat dough</td>
<td>Flour 30 – 120 kg</td>
</tr>
<tr>
<td>Mixed-wheat dough</td>
<td>Dough 45 – 200 kg</td>
</tr>
<tr>
<td>Rye dough</td>
<td></td>
</tr>
<tr>
<td>Mixed rye dough</td>
<td></td>
</tr>
</tbody>
</table>

Spiral Mixer PRESIDENT
The Wheel-Out Spiral Mixer
- Optimal power transmission through DUO Direct Drive
- Clock- or timer control possible
- Proven 3-zone mixing principle

<table>
<thead>
<tr>
<th>PRODUCTS</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wheat dough</td>
<td>Flour 75 – 250 kg</td>
</tr>
<tr>
<td>Mixed-wheat dough</td>
<td>Dough 120 – 400 kg</td>
</tr>
<tr>
<td>Rye dough</td>
<td></td>
</tr>
<tr>
<td>Mixed rye dough</td>
<td></td>
</tr>
</tbody>
</table>

Batch mixer UC
The Multi-Purpose Batch Mixer
- Short mixing time & optimum mixing results due to unique dual-spiral-mixing tool
- Minimum dough warming
- Maximum flexibility through two speeds

<table>
<thead>
<tr>
<th>PRODUCTS</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed-wheat dough</td>
<td>Flour 80 – 120 kg</td>
</tr>
<tr>
<td>Mixed rye dough</td>
<td>Dough 130 – 200 kg</td>
</tr>
</tbody>
</table>

Spiral Mixer TITAN
The High Performance Spiral Mixer
- Easy cleaning through CleanTec architecture
- The strongest of its species with single or double spiral
- Proven 3-zone mixing principle

<table>
<thead>
<tr>
<th>PRODUCTS</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wheat dough</td>
<td>Flour 150 – 250 kg</td>
</tr>
<tr>
<td>Mixed-wheat dough</td>
<td>Dough 240 – 250 kg</td>
</tr>
<tr>
<td>Rye dough</td>
<td></td>
</tr>
<tr>
<td>Mixed rye dough</td>
<td></td>
</tr>
</tbody>
</table>
### Spiral Mixer Power Mixer

**The Industrial Spiral Mixer**
- Industrial base discharge mixer for high dough capacity
- Extendable to a fully automatic mixing system
- Proven 3-zone mixing principle

### Mixing system Power Roll

**The Automatic mixing system**
- Fully automatic industrial mixing system
- Basic version: double spiral mixer with base discharge, tipping device & bowl conveyor
- Extendable for your individual requirements

### Mixing Carrousel TITAN INDUSTRY SOLUTION

**the fully automatic mixing carrousel**
- Fully automatic, integrated cleaning system Titan
- Clean for a minimum of cleaning efforts
- Good accessibility and ground clearance of the system
- Patented quick locking device

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#### ROLLS

### Dough dividing machine ROTATAM EN

**Automatic dough dividing and moulding machine for round and quadratic small baked goods**
- Very exact dough portioning
- Very exact dough weight
- Very gentle dough handling

### Dough dividing machine QUADRO FILIUS

**The Compact Dough Divider for Creative bakers**
- Only 1m² standing area
- Ergonomic height for a healthy & pleasant use
- 230 volt standard power supply

### Dough dividing machine MINI QUADRO ROUND

**The Dough Divider for Rounds and Squares**
- Production of round & square products with one machine
- Artisan quality of rolls
- INUS inside

### Dough dividing machine MULTIMATIC C/CG

**Dough Dividing and Moulding Machine**
- Drum moulding principle similar to manual processing
- Patented twin piston system for gentle dividing of all weights

### Dough dividing machine MULTIMATIC S/SG

**Dough dividing and moulding machine**
- Rotatable flour duster for easy cleaning
- Adjustable hydraulic operating pressure for the adaption to different types of dough

### Dough Dividing and Roundmoulding Machine TEWIMAT

**High capacity Dough Dividing and Roundmoulding Machine for the production of round dough pieces using**
- Large production range
- Oil free dividing process
- Hygiene safety

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**PRODUCTS**

| Classic roll dough | 30 - 70 g | 30 pcs./press |
| Mixed and special roll dough | 25 - 360 g | 1,400 - 4,000 pcs./h |
| Pretzel doughs | 30 - 1000g | 3,000 - 8,000 pcs./h |
| Doughnut doughs | | |
| Sweet doughs usual within the baking industry | | |
| square rolls | 28 – 300 g | max. 3,000 pcs./h |
| stamped rolls | | |
| round rolls | | |
| Ciabatta | | |
| Schusterjungen rolls | | |
| Mini-Baguette | | |
| triangle rolls | | |

---

**Capacity**

- Wheat dough
- Mixed wheat dough
- Rye dough
- Mixed rye dough
- Depends on configuration
- 1-3 Titan Mixer 150 or 250
- 3-6 bowls
- Titan Lift
# Dough dividing and moulding machine SOFT STAR

The Accurate Dough Dividing & Moulding machine

- Saving of resources due to very high weight accuracy
- Gentle to dough through unique processing of dough
- Visible production control via Macrolon windows

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weight range</td>
<td>25 - 140 g up to 65%</td>
</tr>
<tr>
<td>Capacity</td>
<td>9,600 - 30,000 pcs./h</td>
</tr>
</tbody>
</table>

# Dough dividing and moulding machine SOFT STAR CT

The hygienic high-performance dough dividing & moulding machines

- Easy cleaning due to open & easily accessible construction
- Dough touching part can be loosened for cleaning high performance and gentle to the dough

<table>
<thead>
<tr>
<th>Feature</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round dough pieces</td>
<td>12 - 180 g max. 36,000 pcs./h</td>
</tr>
</tbody>
</table>

# Head machine PANNE

The individual solution for various artisan products

- Processing a variety of round and square products
- Choose between weight accuracy and volume accuracy through WP Kemper Accurator
- Additional expandability with various modules

<table>
<thead>
<tr>
<th>Product</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artisan Baguette</td>
<td>25 - 150 g</td>
</tr>
<tr>
<td>Papoese rolls</td>
<td>square: 10 - 3,840 g max. 12,000 pcs./h</td>
</tr>
<tr>
<td>Passauer rose rolls</td>
<td>Ciabatta bread</td>
</tr>
<tr>
<td>Folded rolls</td>
<td>Dough confectionary</td>
</tr>
</tbody>
</table>

# Roll line MINIROLL

Compact roll line - High output on a small area

- User-friendly
- Energy-saving
- Less flour dust

<table>
<thead>
<tr>
<th>Product</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rolls rolled lengthways</td>
<td>35 - 90 gr (35 - 150 gr optional)</td>
</tr>
<tr>
<td>Plain round loaves</td>
<td>Hamburger rolls</td>
</tr>
<tr>
<td>Cylindrical rolls</td>
<td></td>
</tr>
</tbody>
</table>

# Cut Roll System ROLLPROFI

Compact hard roll machine with integrated head machine

- Optimum baking appearance
- Consistent reproducible quality even with changing personnel
- High volume yield

<table>
<thead>
<tr>
<th>Product</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hard rolls</td>
<td>30 - 85 gr (depending on the number of rows and the design of the products) max. 7,750 pcs./h</td>
</tr>
<tr>
<td>Smooth round rolls</td>
<td>Twin products</td>
</tr>
</tbody>
</table>

# Form baking system FORMPROFI

Form baking system with integrated dough divider

- No dust emissions
- Minimum construction size

<table>
<thead>
<tr>
<th>Product</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kaiser rolls</td>
<td>40 - 75 gr max. 4,500 pcs./h</td>
</tr>
<tr>
<td>Smooth round rolls</td>
<td>Formed rolls</td>
</tr>
<tr>
<td>Double pieces</td>
<td></td>
</tr>
</tbody>
</table>

# Roll line MULTIROLL

MULTIROLL MEGA LINE Modular roll plant with external head machine MULTIMATIC®S or TEWIMAT for a maximum of flexibility and variety

- Seeding unit extendable and washable
- Great product range
- High flexibility

<table>
<thead>
<tr>
<th>Product</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>Formed products</td>
<td>150 - 160 gr max. 12,000 pcs./h</td>
</tr>
<tr>
<td>Round dough pieces</td>
<td>Flat-rolled dough pieces</td>
</tr>
<tr>
<td>Curled products</td>
<td>Long-rolled dough pieces</td>
</tr>
<tr>
<td>Moisened products</td>
<td>Dusted products</td>
</tr>
<tr>
<td>Angle-cut products</td>
<td></td>
</tr>
</tbody>
</table>

# Roll line SELECTA MODULAR

Stamped rolls, cut rolls and much, much more...

- Flexible, modular system concept that meets highest demands
- Variable performance
- Extremely easy to clean

<table>
<thead>
<tr>
<th>Product</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stamped rolls</td>
<td>40 - 65 g max. 9,000 units/h</td>
</tr>
<tr>
<td>Cut rolls</td>
<td>Baguette rolls</td>
</tr>
</tbody>
</table>

# Dough dividing machine QUADRO RELAXS

The Dough Divider for Squares

- Innovative CleanTec architecture due to the pull-out frame Easy CaP INUS inside
- Gentle processing of extremely soft dough

<table>
<thead>
<tr>
<th>Product</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>square rolls</td>
<td>25 - 1000 g max. 12,000 pcs./h</td>
</tr>
<tr>
<td>stamped rolls</td>
<td>Ciabatta triangle rolls</td>
</tr>
</tbody>
</table>

# Roll line EVOLUTION COMPACT

The Modular & Compact Roll Line

<table>
<thead>
<tr>
<th>Product</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>split rolls</td>
<td>25 - 140 g</td>
</tr>
<tr>
<td>longmoulded rolls</td>
<td>Kaiser rolls</td>
</tr>
<tr>
<td>9,000 - 24,000 pcs./h</td>
<td></td>
</tr>
</tbody>
</table>
Compact & extendable roll line for products with a second proofing time
Continuous transparent, hinge mounted doors for production security & hygiene
High product diversity

Roll line EVOLUTION LINE
The Modular Roll Line
Assembly of modules in line
Continuous transparent, hinge mounted doors for production security & hygiene
High product diversity

- stamped rolls
- folded rolls
- round rolls
- long moulded rolls
- Kaiser rolls
- Finger Rolls
- Hot Dogs
- curled rolls
- 25 - 140 g
- 9,000 - 24,000 pcs./h

BREAD

Dough dividing machine B/V 300
Universal Dough Divider
High weight precision
Dough friendly dividing at a high capacity
Self-cleaning knife

PRODUCTS
Wheat doughs
Wheat/rye doughs
Stiff (Pizza) doughs
Soft (French) doughs

CAPACITY
Variable (option): 637 - 1456 pcs./h

Dough Divider B/V 300 D
This dough divider is suitable for most common types of dough as well as sensitive doughs.
Minimum oil consumption
High weight precision
Dough friendly dividing at a high capacity

PRODUCTS
Wheat doughs
Wheat/rye doughs
Stiff (Pizza) doughs
Soft (French) doughs

CAPACITY
Variable (option): max. 6,400 pcs./h

Dough Divider B 300 GV
Universal dough divider
High weight precision
Especially developed for baguettes dough’s
Suitable for high capacity lines

PRODUCTS
Mixed wheat doughs
Baguette doughs
Petit Pain doughs

CAPACITY
max. 3,000 pcs./h

Conical Rounder CR 59
Conical rounder without oil / with oil
Excellent round moulding result
Minimum of dough crumbs
Perfect transfer from dough pieces on the out feed side

PRODUCTS
Wheat doughs
Wheat/rye doughs
Multigrain doughs
Whole wheat doughs

CAPACITY
max. 5,000 pcs./h

Conical Rounder CR 59 AT
Conical Rounder with/without oiling
Wide weight range
Cone speed adjustable (option)
Easy handling of dough's with a high water absorption

PRODUCTS
Wheat doughs
Wheat/rye doughs
Multigrain doughs
Whole wheat doughs

CAPACITY
max. 5,000 pcs./h

Conical Rounder CCR 59
Cylindrical Conical Rounder without oil/with oil
Excellent round moulding result
Perfect separation between dough pieces coming from the divider
Minimum of dough crumbs

PRODUCTS
Wheat doughs
Wheat/rye doughs
Multigrain doughs
Whole wheat doughs

CAPACITY
max. 5,000 pcs./h

Conical Rounder CCR 69 AT
Industrial Cylindrical Conical Rounder
Cylindrical / conical rounder
Tracks, individual adjustable: excellent moulding result

PRODUCTS
Wheat/rye doughs
Stiff wheat doughs
Soft wheat doughs

CAPACITY
max. 10,000 pcs./h

PRODUCTS
Round Bread
Tin Loaf
Taart bread
Baguette

CAPACITY
150 - 2,900g
600 - 1,500 pcs./h
Dough dividing machine **IMPERATOR CT**
The Dough Divider for every Bread Dough
Production of small & high weights possible
Very gentle to dough via hydraulic system
Easy cleaning through CleanTec architecture

### COMPACT BREAD LINE
Quality non-stop in the production of unique breads
Highest product quality through gentle dough processing of various weights with high weight accuracy and optimal moulding

<table>
<thead>
<tr>
<th>Model</th>
<th>Feature</th>
<th>Dough Type</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPERATOR CT</td>
<td>Round Bread, Tin Loaf</td>
<td>500 - 2,000 g</td>
<td>800 - 1,500 pcs./h</td>
</tr>
</tbody>
</table>

Dough Divider **PARTA U**
Universal dough divider
Suitable for all kinds of dough
Gentle dough treatment
Maximum adaption to mixer capacity

<table>
<thead>
<tr>
<th>Model</th>
<th>Feature</th>
<th>Dough Type</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>PARTA U</td>
<td>Round Bread, Tin Loaf</td>
<td>Wheat doughs, Mixed wheat doughs, Mixed rye doughs</td>
<td>max. 3,150 pcs./h</td>
</tr>
</tbody>
</table>

Dough Divider **PARTA U DIREKT**
Universal dough divider
Dough friendly and weight exact dividing
Processing of very soft dough types
Dividing pressure and suction level adjustable

<table>
<thead>
<tr>
<th>Model</th>
<th>Feature</th>
<th>Dough Type</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>PARTA U DIREKT</td>
<td>Round Bread, Tin Loaf, Baguette</td>
<td>Rye doughs, Batter doughs</td>
<td>max. 2,100 pcs./h</td>
</tr>
</tbody>
</table>

Dough dividing machine **V100**
The Compact Dough Divider
Tiltable hopper for easy cleaning & hygienic production
Ergonomic height for a healthy & pleasant use
Round covers prevent from dirt

<table>
<thead>
<tr>
<th>Model</th>
<th>Feature</th>
<th>Dough Type</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>V100</td>
<td>Round Bread, Tin Loaf, Toast bread, Baguette</td>
<td>Wheat doughs</td>
<td>200 - 1,250 g</td>
</tr>
</tbody>
</table>

Dough Divider **V 500**
Oil reduced version
Dough friendly dividing at a high capacity
Self-cleaning knife

<table>
<thead>
<tr>
<th>Model</th>
<th>Feature</th>
<th>Dough Type</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>V 500</td>
<td></td>
<td>Wheat doughs, Wheat/rye doughs, Multi grain doughs, Whole wheat doughs, Soft (French) doughs</td>
<td>1,500 - 6,000 pcs./h</td>
</tr>
</tbody>
</table>

Dough Divider **V 700**
Universal dough divider, suitable for all common dough types
High weight accuracy
Dough friendly dividing with hydraulic adjustable pressure compensator
Large weight range

<table>
<thead>
<tr>
<th>Model</th>
<th>Feature</th>
<th>Dough Type</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>V 700</td>
<td></td>
<td>Wheat doughs, Wheat/rye doughs, Multi grain doughs, Whole wheat doughs, Soft (Pizzazz) doughs, Soft (French) doughs</td>
<td>max. 9,600 pcs./h</td>
</tr>
</tbody>
</table>

Dough dividing machine **B 600**
Industrial Dough Divider
Many different configurations
Heavy duty construction
Automatic position stop for easy cleaning

<table>
<thead>
<tr>
<th>Model</th>
<th>Feature</th>
<th>Dough Type</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>B 600</td>
<td></td>
<td>Wheat doughs, Rye doughs, And all common type of doughs that are processed in automatic or semi-automatic bread production lines</td>
<td>max. 9,000 pcs./h</td>
</tr>
</tbody>
</table>

Dough dividing machine **B 700**
Universal dough divider, suitable for all common dough types
High weight accuracy
Robust design
Large weight range

<table>
<thead>
<tr>
<th>Model</th>
<th>Feature</th>
<th>Dough Type</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>B 700</td>
<td></td>
<td>Wheat doughs, Wheat/rye doughs, Multi grain doughs, Whole wheat doughs, Soft (Pizzazz) doughs, Soft (French) doughs</td>
<td>max. 9,000 pcs./h</td>
</tr>
</tbody>
</table>

Dough Divider **V 900**
High weight precision
Reduced oil, 40-60% less oil usage

<table>
<thead>
<tr>
<th>Model</th>
<th>Feature</th>
<th>Dough Type</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>V 900</td>
<td></td>
<td>Wheat doughs, Wheat/rye doughs, Multi grain doughs, Whole wheat doughs</td>
<td>max. 12,000 pcs./h</td>
</tr>
</tbody>
</table>
### Long Moulder BM 51 B
Universal Long Moulder

- Perfect long moulding results by drum principle
- Possibility to process many types of dough

**Applications:**
- Wheat doughs
- Wheat/rye doughs (<30% rye)

**Specifications:**
- 110 - 1,600 gr.
- Max. 2,000 pcs/h (depending on dough weight)

### Long Moulder BM 54 BT
Universal Long Moulder

- Perfect long moulding results
- Separate curling belt

**Applications:**
- Wheat doughs
- Wheat/rye doughs (<30% rye)

**Specifications:**
- 200 - 1,100 gr
- Max. 3,000 pcs/h (by 1,000 gr dough weight)

### Long Moulder BM 2-40
Universal Long Moulder

- Excellent moulding results
- Two separate individually driven sheeting rollers with adjustable speed
- Curling- and sheeting belt are adjustable in speed

**Applications:**
- Wheat doughs
- Mixed rye/wheat doughs (up to max. 30% rye)

**Specifications:**
- Up to 3,000 pcs/h (by 1,000 gr dough weight)

### Belt Rounder BOB 300
Industrial belt rounder

- Quick cleaning
- Adjustable inserts
- Use of plastic parts

**Applications:**
- Wheat dough
- Mixed rye dough
- Mixed rye dough

**Specifications:**
- Maximum 3,000 pcs/h (depending on weight)

### Round- and longmoulding machine SUPERBA

The Round- and Longmoulder

- Variable adjustments enable a optimal moulding
- Efficient use of production area
- Multiple applications due to a short setup time

**Applications:**
- Round Bread
- Tin Loaf
- Toast bread
- Baguette
- Square Rolls
- Triangle Rolls
- Stamped Rolls
- Ciabatta

**Specifications:**
- Max product length: 500mm
- Roundmoulding length: 2,500 mm

### Long Moulder Combi E
Universal Long Moulder

- Easy cleaning and access
- Precise centering of dough pieces before sheeting/long moulding

**Applications:**
- Wheat doughs
- Wheat/rye doughs (<60% rye)

**Specifications:**
- 200 - 2,000 gr
- Max. 1,500 pcs/h

### Long Moulder Combi E 2
Universal long moulder

- Even sheeting of the preproofed dough pieces by 2 sets of sheeter rollers with different speeds for progressive sheeting

**Applications:**
- Wheat doughs
- Rye doughs (<60% of rye)
- Multi grain doughs
- Whole wheat doughs

**Specifications:**
- 30 - 2,000 gr
- Max. 3,000 pcs/h (depending on dough weight/type)

### Long Moulder Combi U
Universal Long Moulder

- Perfect moulding results of both stiff and soft doughs
- Machine capable of handling round, long and flat dough pieces

**Applications:**
- Wheat doughs
- Wheat/rye doughs (30-70% rye)
- Rye doughs

**Specifications:**
- 200 - 2,000 gr
- Max. 2,500 pcs/h (depending on dough weight/type)

### Servoroller 4-80 BT
Universal Long Moulder

- Perfect reading of settings for good repeating of processes
- Sheetin of round dough pieces as well oblong dough pieces

**Applications:**
- Wheat doughs
- Wheat/rye doughs

**Specifications:**
- 400 - 1,100 gr
- Max. 4,200 pcs/h (by 1,000 gr dough weight)

---

**Dough dividing machine Crustica**
Production line for Mediterranean doughs, wholemeal bread and traditional types of bread

High weight accuracy
The Crustica line can process doughs with high water contents (< 180)

Seeding unit DECOSEEDER
Automatic seeding unit
- Stainless steel frame
- Synthetic belting
- Decoration belt

Seeding dough pieces max. 4,200 pcs/h (depending on dough weight)

FRIED PRODUCTS

DONUT LINE
Lower fat - higher value
- Saving of fat by 50%
- 70% less scrap dough
- The whole process from dough production till frying

Continuous Open Kettle Fryer DLA 150
Automated continuous Open Kettle Fryer for submerged and floating frying.
- Constant frying result and output
- Reduction in working and frying time by approx. 40%

Continuous deep fryer DLA 600-3 with tank
Especially designed for catering and food production.
- Constant frying result and output
- Digital heating control for constant temperature

Open Kettle Fryer ECONOMY
- Available as a tabletop unit or freestanding unit with castors
- Digital heater control for precise temperature control
- Tightly closing steam lid

FETTBOY DIGITAL
- Digital heating and temperature control
- Additional unit for small quantities
- Ideal for visual baking

Industrial continuous deep fryer IDA 1100-X
Yeast raised ball donuts, ring donuts, splash cakes, curd cheese balls - continuously produced.
- Minimized fat absorption thanks to digital temperature control

Open Kettle Fryer L2000A
Fully automated Open Kettle Fryer to meet the highest demands.
- Cyclical heating to prevent any burning of the fat
- Lockable castors and movable castors without any surcharge
- Alarm standard without any surcharge

Open Kettle Fryer L2000M/D
Manual open kettle frying with turning basket and program control

- 3 frying programs with 4 turns each
- Audible turning and end of frying time signals
- Remaining frying time display

**CRULLERS**

**Quark balls**

**FRYER**

Energy-efficient by using different heating systems

- Gentle frying by means of baskets
- Consistency in product quality

**BERLINER / JAM DONUTS**

**DONUTS**

**LONG JOHN**

25 - 80 g up to 30,000 pcs./h

Audible turning and end of frying time signals

Remaining frying time display

Energy-efficient by using different heating systems

Gentle frying by means of baskets

Consistency in product quality

**PRETZEL LYE APPLICATION**

**PRODUCTS**

**CAPACITY**

- **PRETZEL**
- **LAUGENSEMMEL**

**Lye application machine ALLROUND**

Allround lye application machine for perfect production processes

**Automated lye application machine COMJET**

Fully automated lye application process for approx. 300 trays per hour with only 1 employee

- Extensive analysis options provided by the electronic control unit

**Lye application machine RMBB**

The RMBB lye application machine is the quickest of its size and was developed specifically for the medium-sized production sector.

**Lye application machine Tauchboy**

The Tauchboy provides an easy introduction to applying lye for lower quantities or stores that apply lye on site

- Mobile thanks to rolling base frame
- Quick and easy cleaning
- Completely lockable

**PROOFING**

**PRODUCTS**

**CAPACITY**

- **Wheat doughs**
- **Wheat/rye doughs (with a low percentage of rye)**

**Intermediate Proofer BIP E**

Processing without flour dusting

- Teflonized transfer box for dough transfer between pockets without sticking problems
- Constant climatisation

1,200 pcs/h

**Intermediate Proofer AF 2002**

Different proofing time possible

- No turning station, dough pieces are not moved
- Dough friendly proofing

Max. 1,500 pcs/h

**Intermediate Proofer BIP M**

Processing without flour dusting

- Teflonized transfer box for dough transfer between pockets without sticking problems
- Round dough cups for dough balls results in an optimum proofing

1,600 gr (1,800 gr for mixed dough)

Max. 3,600 pcs/h
Proofing chamber GRF
- Supports flavour development
- Optimum use of oven capacity
  - Temperature range: up to +35 °C
  - Moisture range: approx. 75 -95% rel. hum.

Retarder Proofer GUH AROMAT
- Semi-automatic Retarder Proofer
- Supports flavour development
- Optimum use of oven capacity
  - Temperature range: -20 /+15 °C or -20/+20 °C
  - Moisture range: approx. 65 -95% rel. hum.
  - Output: from 92 to 928 kg dough pieces per batch

Retarder Proofer GUY AROMAT
- Fully Automatic Retarder Proofer
- Supports flavour development
- Optimum use of oven capacity
  - Temperature range: -20 /+35 °C
  - Moisture range: approx. 65 -95% rel. hum.
  - Output: from 92 to 1,244 kg dough pieces per batch

Retarder Proofer GV AROMAT
- Storage and Retarder Proofing System in Aroma process GV
  - Optimal aroma, taste, shine, crispness and freshness
  - Optimal, soft / moist dough piece due to much less moisture extraction
  - Temperature range: -5 /+15 °C
  - Humidity range: approx. ca. 70 - 95%

LOADING

Loading system OBER PRO, OBER + STEWARD
- Fully automatic loading systems for loading and emptying multi deck baking ovens
- Saves time
- Saves energy

Loading system PAGE
- Semi-automatic loading systems for loading and emptying multi deck baking ovens
- Low space requirement
- Operated by only one person

COOLING

AROMA+COOLER
- 40.30 through 40.120
  - Energy efficient
  - Optimum aroma, taste, glossiness, crunchiness and freshness
  - Optimum soft, moist dough pieces
  - Output: 3,000 to 12,000 rolls per hour
  - Temperature range: -20°C / -28°C
  - Moisture range: approx. 70 -95 % relative humidity

AROMA+COOLER Compact
- 40.15
  - Specifically for the cooling down of dough pieces that have gone through the proofing process and those that have not
  - Short cool-down times
  - Output: 1,500 rolls per hour
  - Temperature range: -15°C / -20°C
  - Moisture range: Approx. 70 - 95% relative humidity

High Power Vacuum Cooling System VACUSPEED
- Rolls
  - Bread, including rye bread
  - Assorted danishes and donuts
  - Cookies and other fine
- Trays: 1 (980x580 or 780x580 mm), 2 (580x980 mm), 3 (780x580 mm)
### BAKING

**Deck Oven MATADOR**
- **MATADOR** – truly multi talented
  - Special hot gas conduction – ZYKLOTHERM®
  - Guaranteed consistency
  - Crispy crusts
  - Batch-after-batch baking
  - Thick steam
- **Products**
  - Bread
  - Pan bread
  - Toast
  - Rolls
  - Pastries
- **Capacity**
  - Baking area from 8 - 19 m²

**Production oven MATADOR MDV**
- Optimum Production Oven for Use in Combination with Semi- and Fully Automatic Loading and Automation Systems
  - Burner on the rear of the oven
  - Guaranteed even baking quality thanks to ZYKLOTHERM®
- **Products**
  - Bread
  - Pan bread
  - Toast
  - Rolls
  - Pastries
- **Capacity**
  - Baking area from 8 - 43 m²

**Deck Oven MATADOR V**
- Optimum Production Oven for Use in Combination with Semi- and Fully Automatic Loading and Automation Systems
  - Special hot gas conduction – ZYKLOTHERM®
  - Guaranteed consistency
  - Crispy crusts
- **Products**
  - Bread
  - Pan bread
  - Toast
  - Rolls
  - Pastries
- **Capacity**
  - Baking area from 8 - 43 m²

**Wood-Burning Oven PELLADOR**
- Directly fired wood-burning baking oven
  - Greater added value on the market – higher bread price
  - Intensive wood flavour (aroma) on product
  - No bitter flavours from soot on bread/pastry
- **Products**
  - Bread
  - Pan bread
  - Toast
  - Rolls
  - Pastries
- **Capacity**
  - Baking area from 4.8 – 12.96 m²

**Baking cabinet ROTOTHERM GREEN**
- Baking with the energy savings factor
  - Rack oven with rotating racks
  - Thick steam
  - Batch-to-batch
  - Energy-efficient WP oven technology
- **Products**
  - Bread
  - Pan bread
  - Toast
  - Rolls
  - Pastries
- **Capacity**
  - Max. baking area 10.1 m²

**Deck Oven UNITHERM**
- Rack oven with standing trolley
  - Short heating times
  - Flexible steam system with high power steam
  - Hygiene baking chamber
  - Supreme baking results
- **Products**
  - Dark bread
  - Traditional loaves
  - All types of rolls
  - Soft rolls
  - Cakes
  - Biscuits
  - Croissants
- **Capacity**
  - Baking area from 5.9 – 11.9 m²

**Baking cabinet WINNER**
- High performance – low cost
  - No overheating
  - Low number of welding points, long service life
  - Suitable for all trolley types
- **Products**
  - Rolls
  - Baguette
  - Pretzel
  - Croissant
- **Capacity**
  - Rolls/pretzels inserts units
  - 120 pcs./96 pcs.

### INSTORE BAKING

**Instore Baking Oven MATADOR STORE**
- Instore Baking Oven with Baking Stone
  - Top and bottom heat can be separately controlled
  - With special baking plates
  - Modular design
  - High performance steaming system
- **Products**
  - Rolls
  - Baguette
  - Pretzel
  - Croissant
- **Capacity**
  - Rolls/pretzels inserts units
  - 180 pcs./144 pcs.
## Instore Baking Oven MATADOR STORE GREEN
- Instore Baking Oven with Baking Stone
- Energy saving
- Double baking chamber for larger baking area
- Flexible baking in every oven

## Instore Baking Oven MATADOR STORE HISTORY
- Saturated Steam
- Special-Stone baking plate
- Top and bottom heat can be controlled separately
- Flexibility

## Instore Baking Oven MATADOR STORE SUPERIOR
- Maximum flexibility in store
- Maximum flexibility
- High-Performance steam
- Most ideal baking process for every product
- Fastest possible availability

## Instore Baking Oven SUPERIOR HISTORY
- Rolls
- Baguette
- Pretzel
- Croissant
- Number of bread rolls/pretzels 120 pcs./96 pcs.

## Instore Baking Oven TORERO STORE
- The convection Instore-Oven
- Meringues
- Pretzel
- Rolls
- Number of rolls/pretzels 150 pcs./120 pcs.

## INDUSTRIAL BAKERY TECHNOLOGIES

### PAN BREAD PRODUCTION LINES
- Premium quality of the products as a result of gentle dough kneading and finishing by WP systems
- Fine cross-linkage thanks to 4-piece unit
- Flexible proofing times and optimum climate

### Tunnel oven THERMADOR
- Efficient, modular and versatile
- Zero error technology: the system is self-regulating
- 99 different recipes can be stored
- Display of all operating data and of temperature profile along all oven zones reproducibility and product traceability

### Deck Oven MEGADOR
- Flexible and space saving
- Ideal for wide range production with frequent batch changing
- In time production due to individual baking times for each layer

### STICKS PRESS SP
- Variable and customised
- Easy to operate
- High-product quality
- Short amortisation phase
- High availability

### PRODUCTS
- Toast bread
- Pan bread
- Rye Tin bread
- Wholegrain tin bread
- French bread
- Strand bread
- Baton bread

### CAPACITY
- Toast
- Bread rolls
- Soft rolls
- Ciabatta bread/Baguettes
- Cake
- Wheat/rye bread
- Parbaked products

### Dough exit speed: up to 14 m/min
- max. 400 kg of baked sticks/h