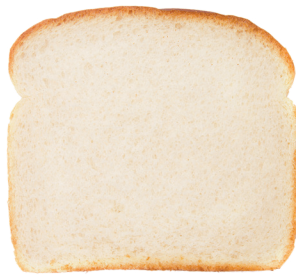


think process!

WP BAKER'S EQUIPMENT



We are WP.

We are **WP** Bakery Technologies. For more than 140 years we have been developing technical solutions for bakers. We build, install and maintain baking ovens, machines and production lines for all kinds of bakeries from artisan enterprises to full-scale industrial production lines. Worldwide. MATADOR®, our multi-deck oven, is a legend in bakery technology. Within the **WP BAKERYGROUP** we are the experts for every type of oven and the feeding systems that best work with them, for artisan dough dividers, roll production lines and vacuum cooling systems.



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, baking in multi-deck, rack and tunnel ovens, automated feeding, proofing and frying through to vacuum cooling.

WP Bakery Technologies

We have been working for bakers for a long time, and we're good at it. Our customers use our products all over the world to get best bakery results.

We are always looking for the better solution, better technology, ever better products. We observe the market very closely and know what customers are looking for. Which is why we are constantly looking for new ways, always in close collaboration with our customers. We are highly innovative and always have our eyes on tomorrow's developments – **FutureWork** is our passion.

For more than 140 years we have been developing new and innovative baking technologies – for multi-deck ovens, rack ovens, wood ovens, tunnel ovens, in-store ovens. Our patented brand ovens MATADOR®, ROTOTHERM®, UNITHERM®, PELLADOR® and MEGADOR® are used day-in, day-out for best results in bakeries all over the world.

We make absolutely sure that our customers' production lines run without interruption, which is what our **ProductionCare** is all about.

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



WP Baker's Equipment

With WP BAKER'S EQUIPMENT we offer craft and semi-industrial bakeries a wide choice of machines from the full range of WP BAKERYGROUP – machines and lines for dough production and dough processing, ovens and matching feeding systems as well as refrigeration units. We design production lines for every application and for a range of production offerings:

- Rolls	24-250 g	2,000-10,000 pcs/h
- Artisan products	25-350 g	500-12,000 pcs/h
- Pretzels	24-250 g	500-12,000 pcs/h
- Deep fried pastries	24-250 g	500-12,000 pcs/h
- Bread	150-2,900 g	100-2,000 pcs/h
- In-store baking	0.24-6.00 m ²	

The decisive performance features of our machines and production lines are their high functional reliability, their excellent profitability and the consistently high quality of the products that come off them.

We provide all process components needed from dough production through to the finished product. We cover everything from delivery, installation and commissioning to full service arrangements for uninterrupted production.

We find the best solution for our customers' needs.

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

#we equip you

MIXING	Rolls	Artisan Products	Pretzels	Deep fried pastries	Toast	Bread	In-store baking	
WP Spiral Mixer SP 25-200	X	X	X	X	X	X		Capacity . 15-120 kg flour . 25-200 kg dough
WP Spiral Mixer KRONOS 120-400	X	X	X	X	X	X		Capacity . 75-250 kg flour . 120-400 kg dough
WP Wendel Mixer UC 80/120	X	X		X				Capacity . 80-120 kg flour . 130-200 kg dough
FEEDING								
WP Box Tipper HK 100		X						max. 40 boxes/h . max. 60 kg dough/box
WP Bowl Tipper HK 150/200	X	X	X	X	X	X		Lifting capacity 1,000 kg
PROOFING / COOLING								
WP GUV PROOFING CHAMBER	X	X	X	X		X		Fully automatic proofing interrupter
PROCESSING								
WP MULTIMATIC® . Series	X	X	X	X				Product range 25-600 g
WP FORMPROFI	X	X	X	X				Product range 40-67 g . up to 4,000 pcs/h . stamped
WP ROLLPROFI	X	X	X	X				Product range 30-85 g . up to 3,750 pcs/h . round
WP MINIROLL	X	X	X	X				Product range 35-150 g . 7,500 pcs/h . long, round
WP SELECTA MODULAR . Series	X	X	X	X				Product range 35-150 g . 9,000 pcs/h . long, round, stamped, cut
WP MULTIROLL . Series	X	X	X	X				Product range 25-250 g . 12,000 pcs/h . long, round, stamped, cut
WP QUADRO FILIUS		X						Product range 25-360 g . 4,000 pcs/h . square
WP MINI QUADRO ROUND	X	X		X				Product range 30-130 g . round . 30-1,000 g . square
WP PANE PUR		X	X			X		Product range 25-1.500 g . square . 75-3,500 g . square
WP PANE	X	X	X	X		X		Product range 25-200 g . round . 25-1,500 g . square . 150-350 g . Baguette
LEACHING								
WP TAUCHBOY			X					Capacity . max. 800 pcs/day
WP RMBB			X					Capacity . 800-1,000 pcs/day
WP ALLROUND			X					Capacity . 300 trays/h
WP ALLROUND PEELBOARD			X					Capacity . 400 trays/h
WP COMJET			X					Capacity . 300 trays/h
FEEDING SYSTEMS								
WP JACK	X	X				X		Manual feeding assistance
WP PAGE®	X	X				X		for baking spaces up to 66 m² . semi automated
WP OBER® . Series	X	X				X		for baking spaces up to 200 m² . fully automatic
BAKING								
WP ROTOTHERM® . Series	X	X	X		X	X		Rack oven . with rotating trolley
WP UNITHERM®	X	X	X		X	X		Rack oven . with stationary trolley
WP MATADOR® MD . Series	X	X	X		X	X		Baking area 8-19 m²
WP MATADOR® MDE . Series	X	X	X		X	X		Baking area 8-18 m²
WP MATADOR® MDV . Series					X	X		Baking area 8-44 m²
WP PELLADOR® . Series	X	X				X		Baking area 4,8-21,6 m²
IN-STORE BAKING								
WP MATADOR® STORE . Series	X	X	X				X	Baking area 0.24-6,0m²
WP TORERO STORE	X	X	X			X	X	Baking area 0.96-2.4 m²
FRYING								
WP FETTBOY DIGITAL				X				Capacity . 20-30 pcs per run
WP MINI 20				X				Capacity . 20-30 pcs per run
WP LINIE 2000 M/D + 2000 A/2000 TOUCH				X				Capacity . 60 pcs per run
WP LINIE 2000 VARIO				X				Capacity . 120 pcs per run
WP INDUSTRIAL LINE IDA				X				Capacity . 900-4,000 ball donuts/6 min . 1.800 donuts/3 min
WP CONTINUOUS FRYER DLA 150/300				X				Capacity . 225-1,800 quark balls/5 min . 80-320 donuts/3 min
WP CONTINUOUS FRYER DLA 660 DONUT				X				Capacity . 300-660 donuts/6 min
COOLING								
WP VACUSPEED® . Series	X	X	X		X	X		Performance TYPE 14,5.10 10,000 rolls/hr at 8 degrees Performance TYPE 26.10 . 20,000 rolls/hr at 8 degrees

The data given depends on the relevant machine configuration.

MIXING

KRONOS

Spiral Mixer SP 25-200
25-200 kg dough / batch

Spiral Mixer KRONOS 120-400
120-400 kg dough / batch

Wendel Mixer UC 80 PRO 80 / 120
130-200 kg dough / batch

FEEDING

HK 200

Bowl Tipper HK 150
1,000 kg lifting capacity
Tipping height
1,300-3,000 mm

Bowl Tipper HK 200
1,000 kg lifting capacity
Standard tipping height
1,800 mm

MAKE UP

Pre-portioning machine VP 200
MULTIMATIC®
SELECTA MODULAR
ROBOMATIC

Pre-portioning machine VP 200
Capacity 200 kg of dough

Dough divider and round moulding station MULTIMATIC® C/CG . 25-150 g . 4,5,6 rows
max. 1,700 pcs/h/row*
PRO/PRO G . 80-150 g . 4,5,6 rows
max. 2,000 pcs/h/row*
VARIO . 25-600 g . 1,3,5 rows
max. 1,800 pcs/h/row*

Roll Line FORMPROFI . stamped
40-67 g . max. 4,000 pcs/h . round

Roll Line ROLLPROFI . cut
30-85 g . max. 3,750 pcs/h . round

Roll Line MINIROLL
35-150 g . max. 7,500 pcs/h . long, round

Roll Line SELECTA MODULAR . stamped, cut
35-150 g . max. 9,000 pcs/h . long, round

Roll Line MULTIROLL . stamped, cut
25-1,500 g . max. 12,000 pcs/h . long, round

Emptying robot ROBOMATIC
up to 240 trays/h

PROOFING / COOLING

GUV

GuV Proofing Chamber
Fully automatic
proofing interrupter

BAKING

fully automated .
Multi-deck oven
MATADOR® MDV
OBER® Series

Multi-deck ovens MATADOR®
MATADOR® MD
baking area 8-19 m²
MATADOR® MDV
Baking area 8-44 m²

Multi-deck oven PELLADOR®
fired by pellets
Baking area 4.8-21.6 m²

manual feeding system JACK
per deck oven

semi-automatic feeding system PAGE®
serviced ovens/stoves 3/18
operable baking area 66 m²

fully automatic feeding and automation system OBER® PRO II
serviced ovens/stoves 8/48
operable baking area 200 m²

BAKING

manual . Rack Oven
ROTOTHERM® Green

Multi-deck ovens MATADOR®
MATADOR® MD
baking area 8-19 m²
MATADOR® MDV
Baking area 8-44 m²

Multi-deck oven PELLADOR®
fired by pellets
Baking area 4.8-21.6 m²

Rack Oven ROTOTHERM® Green
Turning circle diagonal 1,100 mm / 1,300 mm

Rack Oven ROTOTHERM® Green HEAVY DUTY
Turning circle diagonal 1,560 mm

Drive through rack oven ROTOTHERM® Green drive through
with hygiene lock
Turning circle diagonal 1,100 mm / 1,300 mm

Rack Oven UNITHERM®
with stationary trolley

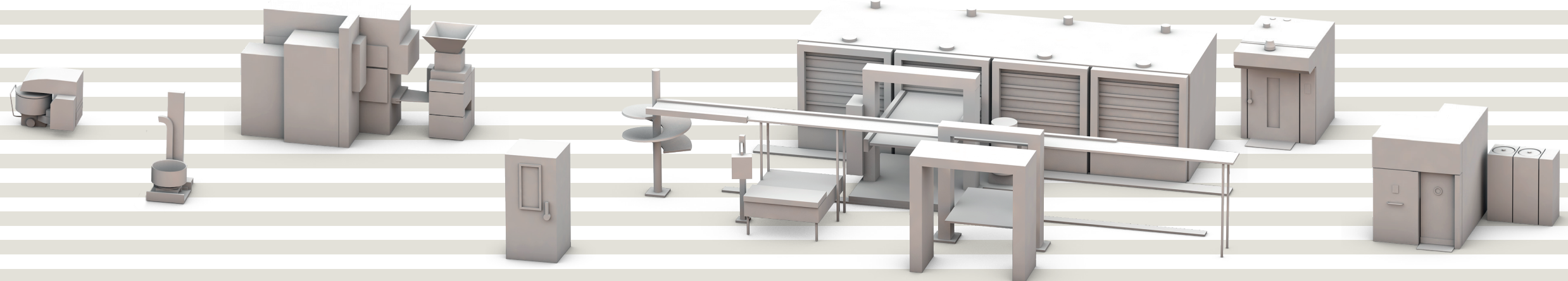
VACUUMCOOLING

VACUSPEED®

Vacuumcooling VACUSPEED®
with revolving door

Vacuumcooling VACUSPEED®
with sliding door
semi-automatic

Vacuumcooling VACUSPEED®
mit feeding and
automation system
OBER® PRO II fully automatic



* depending on machine configuration

ROLLS

For the production of round or long rolls – stamped or cut – in a capacity range of up to 9,000 pcs/h and a weight range of 35 g, we recommend the above configurations consisting of:

Spiral Mixer KRONOS . Bowl Tipper HK 200 Pre-portioning machine VP 200 + dough dividing & moulding machine MULTIMATIC® . Roll Line SELECTA MODULAR . Emptying Robot ROBOMATIK . GuV Proofing Chamber MATADOR® MDV Oven + fully automatic feeding and automation system OBER® PRO II (automated baking) *or, alternatively,* ROTOTHERM® Green drive through rack oven (manual baking). Vacuumcooling VACUSPEED®



MIXING KRONOS

Spiral Mixer SP 25-200
25-200 kg dough / batch

Spiral Mixer KRONOS 120-400
120-400 kg dough / batch

Wendel Mixer UC 80 PRO 80 / 120
130-200 kg dough / batch

FEEDING HK 100

Box Tipper HK 100
max. 40 boxes / h
max. 60 kg dough / box

Bowl Tipper HK 150
1,000 kg lifting capacity
Tipping height
1,300-3,000 mm

Bowl Tipper HK 200
1,000 kg lifting capacity
Standard tipping height
1,800 mm

MAKE UP . DOUGH STRIP PANE PUR

Dough Strip Line QUADRO FILIUS
320 kg dough/h
25-360 g . max. 4,000 pcs/h . square

Dough Strip Line MINI QUADRO ROUND
350 kg dough/h
30-130 g . max. 3,000 pcs/h . round
30-1.000 g . max. 4,000 pcs/h . square

Dough Strip Line PANE PUR
800 kg dough/h
25-1,500 g . max. 10,000 pcs/h . square
75-3.500 g . max. 10,000 pcs/h . square

Dough Strip Line PANE
960 kg dough/h
25-1,500 g . max. 12,000 pcs/h . square
25-200 g . max. 9,000 pcs/h . round
150-350 g . max. 1,200 pcs/h . Baguette (max 600 mm)

PROOFING / COOLING GUV

GuV Proofing Chamber
Fully automatic proofing interrupter

FEEDING / EMPTYING OBER® Series

manual feeding system JACK
per deck oven

semi-automatic feeding system PAGE®
serviced ovens / stoves 3 / 18
operable baking area 66 m²

fully automatic feeding and automation system OBER® PRO II
serviced ovens / stoves 8 / 48
operable baking area 200 m²

BAKING MATADOR® MDV

Multi-deck ovens MATADOR® MATADOR® MD MATADOR® MDV
baking area 8-19 m²
Baking area 8-44 m²

Multi-deck oven PELLADOR®
fired by pellets
Baking area 4.8-21.6 m²

Rack Oven ROTOTHERM® Green
Turning circle diagonal 1,100 mm / 1,300 mm

Rack Oven ROTOTHERM® Green HEAVY DUTY
Turning circle diagonal 1,560 mm

Drive through rack oven ROTOTHERM® Green drive through
with hygiene lock
Turning circle diagonal 1,100 mm / 1,300 mm

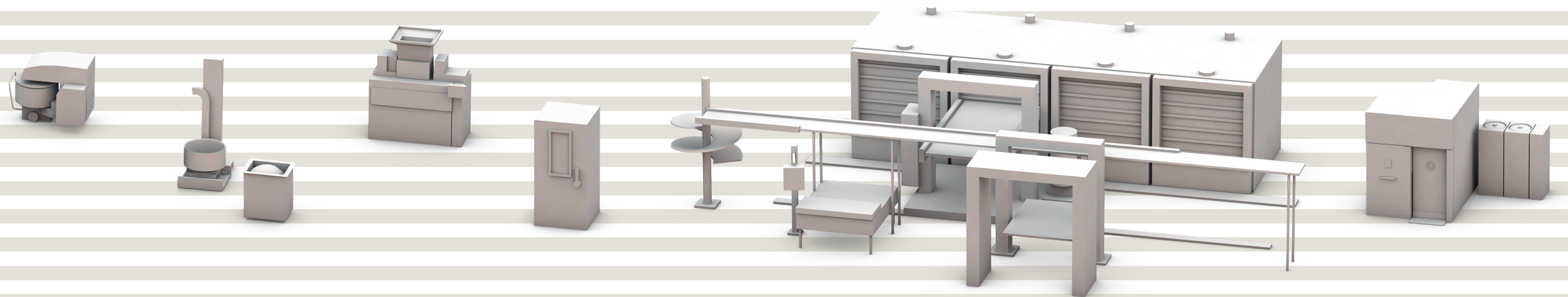
Rack Oven UNITHERM®
with stationary trolley

VACUUMCOOLING VACUSPEED®

Vacuumcooling VACUSPEED®
with revolving door

Vacuumcooling VACUSPEED®
with sliding door semi-automatic

Vacuumcooling VACUSPEED®
with feeding and automation system OBER® PRO II . fully automatic



ARTISAN PRODUCTS

For the production of artisan square and round products in a capacity range of up to 12,000 pcs/h and a weight range of 75-1,500 g, we recommend the above configuration consisting of:

Spiral Mixer KRONOS . Bowl Tipper HK 100 . Dough Strip Line PANE . GuV Proofing Chamber . MATADOR® MDV Oven + fully automatic feeding and automation system OBER® PRO II (automated baking) . Vacuumcooling VACUSPEED®



MIXING

KRONOS

Spiral Mixer SP 25-200

25-200 kg dough / batch

Spiral Mixer KRONOS 120-400

120-400 kg dough / batch

FEEDING

HK 200

Bowl Tipper HK 150

1,000 kg lifting capacity

Tipping height

1,300-3,000 mm

Bowl Tipper HK 200

1,000 kg lifting capacity

Standard tipping height

1,800 mm

MAKE UP

Pre-portioning machine VP 200

MULTIMATIC

SELECTA MODULAR

ROBOMATIC

Pre-portioning machine VP 200

Capacity 200 kg of dough

Dough divider and round moulding station MULTIMATIC C/CG

. 25-150 g . 4,5,6 rows

max. 1,700 pcs/h/row*

PRO/PRO G . 80-150 g . 4,5,6 rows

max. 2,000 pcs/h/row*

VARIO . 25-600 g . 1,2,3 rows

max. 1,800 pcs/h/row*

Roll Line FORMPROFI . stamped

40-67 g . max. 4,000 pcs/h . round

Roll Line ROLLPROFI . cut

30-85 g . max. 3,750 pcs/h . round

Roll Line MINIROLL

35-150 g . max. 7,500 pcs/h . long, round

Roll Line SELECTA MODULAR . stamped, cut

35-150 g . max. 9,000 pcs/h . long, round

Roll Line MULTIROLL . stamped, cut

25-1,500 g . max. 12,000 pcs/h . long, round

Emptying robot ROBOMATIC

up to 240 trays/h

LEACHING

ALLROUND

TAUCHBOY

max. 800 pcs/day

RMBB

800-1,000 pcs/day

ALLROUND

300 trays/h

ALLROUND PEELBOARD

400 trays/h

Comjet

300 trays/h

PROOFING / COOLING

GUV

GuV Proofing Chamber

Fully automatic proofing

interrupter

BAKING . fully automated

Multi-deck oven

MATADOR® MDV

OBER® Series

Multi-deck ovens MATADOR®

MATADOR® MD

baking area 8-19 m²

MATADOR® MDV

Baking area 8-44 m²

Multi-deck oven PELLADOR®

fired by pellets

Baking area 4.8-21.6 m²

manual

feeding system JACK

per deck oven

semi-automatic

feeding system PAGE®

serviced ovens/stoves 3/18

operable baking area 66 m²

fully automatic feeding

and automation system

OBER® PRO II

serviced ovens/stoves 8/48

operable baking area 200 m²

BAKING . manual

Rack Oven

ROTOTHERM® Green

Multi-deck ovens MATADOR®

MATADOR® MD

baking area 8-19 m²

MATADOR® MDV

Baking area 8-44 m²

Multi-deck oven PELLADOR®

fired by pellets

Baking area 4.8-21.6 m²

Rack Oven ROTOTHERM® Green

Turning circle diagonal 1,100 mm / 1,300 mm

Rack Oven ROTOTHERM® Green HEAVY DUTY

Turning circle diagonal 1,560 mm

Drive through rack oven

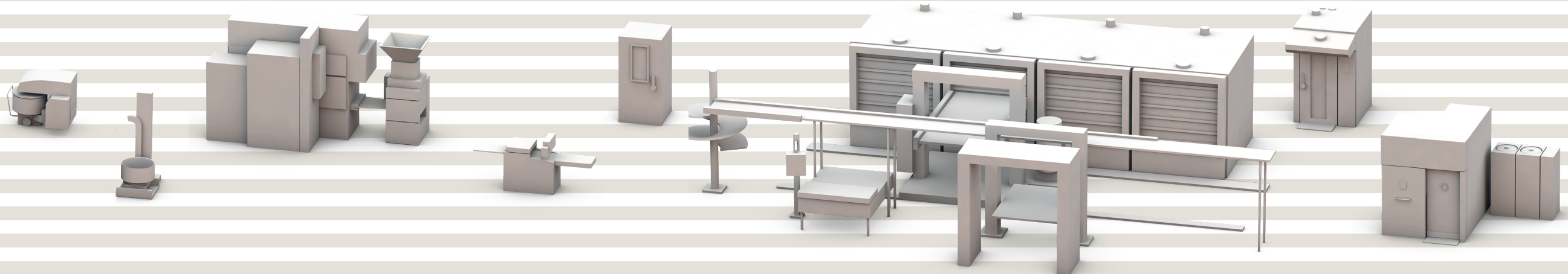
ROTOTHERM® Green drive through

with hygiene lock

Turning circle diagonal 1,100 mm / 1,300 mm

Rack Oven UNITHERM®

with stationary trolley



* depending on machine configuration



PRETZELS

For the production of pretzels in a capacity range of up to 9,000 pcs/h and a weight range of 35-150 g, we recommend the above configurations consisting of:

Spiral Mixer KRONOS . Bowl Tipper HK 200 . Pre-portioning machine VP 200 + dough dividing & moulding machine MULTIMATIC® . Roll Line SELECTA MODULAR . Emptying Robot ROBOMATIC . Leaching Unit ALLROUND . GuV Proofing Chamber MATADOR® MDV Oven + fully automatic feeding and automation system OBER® PRO II (automated baking) *or, alternatively,* ROTOTHERM® Green drive through rack oven (manual baking) . Vacuumcooling VACUSPEED®

MIXING
KRONOS

Spiral Mixer SP 25-200
25-200 kg dough / batch

Spiral Mixer KRONOS 120-400
120-400 kg dough / batch

Wendel Mixer UC 80 PRO 80 / 120
130-200 kg dough / batch

FEEDING
HK 200

Bowl Tipper HK 150
1,000 kg lifting capacity
Tipping height
1,300-3,000 mm

Bowl Tipper HK 200
1,000 kg lifting capacity
Standard tipping height
1,800 mm

MAKE UP

Pre-portioning machine VP 200
MULTIMATIC®
SELECTA MODULAR

Pre-portioning machine VP 200
Capacity 200 kg of dough

Dough divider and round moulding station MULTIMATIC®
C/CG . 25-150 g . 4,5,6 rows
max. 1,700 pcs/h/row*
PRO/PRO G . 80-150 g . 4,5,6 rows
max. 2,000 pcs/h/row*
VARIO . 25-600 g . 1,2,3 rows
max. 1,800 pcs/h/row*

Roll Line FORMPROFI . stamped
40-67 g . max. 4,000 pcs/h . round

Roll Line ROLLPROFI . cut
30-85 g . max. 3,750 pcs/h . round

Roll Line MINIROLL
35-150 g . max. 7,500 pcs/h . long, round

Roll Line SELECTA MODULAR . stamped, cut
35-150 g . max. 9,000 pcs/h . long, round

Roll Line MULTIROLL . stamped, cut
25-1,500 g . max. 12,000 pcs/h . long, round

PROOFING / COOLING
GUV

GuV Proofing Chamber
Fully automatic proofing
interrupter

FRYING
2000 M Line

FETTBOY Digital
20-30 pcs per run

Mini 20
20-30 pcs per run

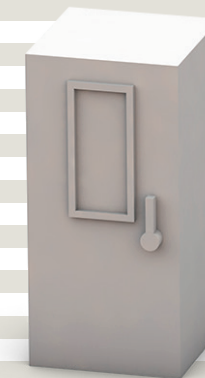
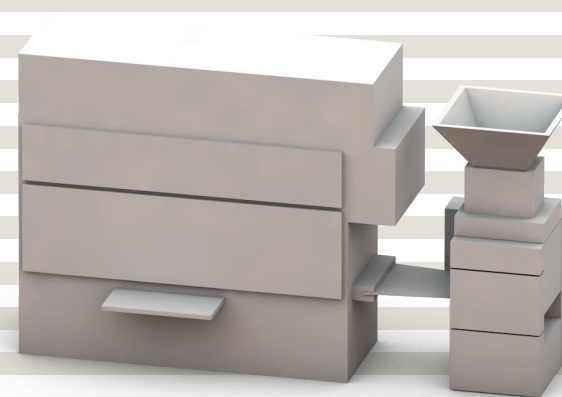
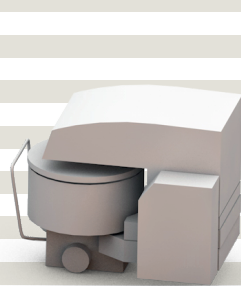
2000 M / D Line + 2000 A / 2000 Touch
60 pcs per run

2000 Vario Line
120 pcs per run

WP Industrial Line IDA
900-4,000 ball donuts / 6 min
1.800 donuts / 3 min

WP Continuous Fryer DLA 150 / 300
225-1,800 quark balls / 5 min
80 donuts / 3 min

Continuous Fryer DLS 660 Donut
300 donuts / 3 min



* depending on machine configuration

DEEP FRIED PASTRIES

For the production of deep fried pastries in a capacity range of up to 9,000 pcs/h and a weight range of 35-150 g, we recommend the above configuration consisting of:

Spiral Mixer KRONOS . Bowl Tipper HK 200 . Pre-portioning machine VP 200 + dough dividing & moulding machine MULTIMATIC® . Roll Line SELECTA MODULAR . Fryer Line 2000 M



MIXING

KRONOS

Spiral Mixer SP 25-200
25-200 kg dough / batch

Spiral Mixer KRONOS 120-400
120-400 kg dough / batch

FEEDING

HK 200

Bowl Tipper HK 150
1,000 kg lifting capacity
Tipping height
1,300-3,000 mm

Bowl Tipper HK 200
1,000 kg lifting capacity
Standard tipping height
1,800 mm

MAKE UP / BREAD LINE

IMPERATOR CT II
SUPERBA KOMPAKT

**Dough divider
IMPERATOR CT II**
600-1,500 pcs/h
150-2,900 g / piece

**Round and
longmoulding module
SUPERBA KOMPAKT**
800-2,000 pcs/h
500-2,000 g / piece

PROOFING / COOLING

GUV

**GuV Proofing
Chamber**
Fully automatic
proofing interrupter

FEEDING / EMPTYING

OBER® Series

**manual
feeding system JACK**
per deck oven

**semi-automatic
feeding system PAGE®**
serviced ovens / stoves 3 / 18
operable baking area 66 m²

**fully automatic feeding
and automation system
OBER® PRO II**
serviced ovens / stoves 8 / 48
operable baking area 200 m²

BAKING

MATADOR® MDV

**Multi-deck ovens MATADOR®
MATADOR® MD**
baking area 8-19 m²
MATADOR® MDV
Baking area 8-44 m²

Multi-deck oven PELLADOR®
fired by pellets
Baking area 4.8-21.6 m²

VACUUMCOOLING

VACUSPEED®

Vacuumcooling VACUSPEED®
with revolving door

Vacuumcooling VACUSPEED®
with sliding door semi-automatic

Vacuumcooling VACUSPEED®
with feeding and automation system
OBER® PRO II . fully automatic



* depending on disc performance



BREAD

For the production of breads in a capacity range of up to 600-1,500 pcs/h and a weight range of 500-2,000 g, we recommend the above configuration consisting of:

Spiral Mixer KRONOS . Bowl Tipper HK 200 . Dough divider IMPERATOR CT II . Round and longmoulding module SUPERBA KOMPAKT . GuV Proofing Chamber . MATADOR® MDV Oven + fully automatic feeding and automation system OBER® PRO II (automated baking) . Vacuumcooling VACUSPEED®

IN-STORE BAKING

Set a visual point of interest in your stores: the Colour Edition offers surfaces enamelled in any RAL colour of your choice.

Multi-deck oven MATADOR® STORE colour edition

Baking area 0.24–6 m²

- WP NAVIGO 3 comfortable touch display for each deck
- Hygiene Proofing Chamber for perfect use and easy cleaning without interfering parts
- SHOP IQ connectivity . optional
- BakeIT Cloud™ connectivity . optional



Convection oven TORERO STORE colour edition

Baking area 0.96–2.4 m²

- WP NAVIGO 3 comfortable touch operation
- easy to use using retrievable product programmes
- Hygienic baking chamber
- High-performance steam device
- consistent baking quality due to optimal air flow
- SHOP IQ connectivity . optional
- BakeIT Cloud™ connectivity . optional



IN-STORE BAKING

MATADOR® STORE

Baking bread rolls, baguettes, small breads, Danish pastry, pizza snacks, savory snacks (such as ham croissants, cheese items, etc.)

Heights . 125, 165, 220 mm (freely combinable within an oven tower)

Sizes . 60 x 40, 60 x 80, 80 x 60, 120 x 60, 120 x 80 cm (W x D)

TORERO STORE

Baking rolls and half-baked rolls

Snack area/hot food counter (e.g. frying meatloaf, vegetables, etc.)

4–6 trays . 40 x 60 cm (W x D)

10 trays . 40 x 60 cm (W x D)





ProductionCare

We at **WP Bakery Technologies** 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 baking oven, the machinery, the production line and the overall system are 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 Bakery Technologies** and on site at 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, at our own Baking Centers and per e-learning. **Learning tools** fully integrated in the controls facilitate the training of new employees.

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 stocking of wearing parts, online ordering 24/7, on-going 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 SERVICE LINE 24 . +49 1805 777 123

>>> like to know more? www.wp-l.de/productioncare



FutureWork

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 Bakery Technologies**, we call it **FutureWork**, our active work on shaping the future – in the Group, together with partners, with universities and in collaboration with research institutions. For ourselves and 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 systems, 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-l.de/futurework

BakeryLive



WP BAKINGCENTERS NORTH & SOUTH

Our Bakery Centers work exactly the routines that are run in real-life bakeries round the world. All the necessary machines – from mixers to in-store baking ovens – are available to apply and demonstrate how "think process" really works using products from the entire **WP BAKERYGROUP**.

Interested bakers are welcome to come and test their own doughs and recipes on our machines. Experienced master bakers work with visitors at our Centers on mixers, dough dividers, bread or roll lines and on a wide variety of different kinds of ovens. This is where you can see for yourself the high performance levels of our machines and equipment.

Equipped like professional bakeries, our Baking Centers provide the perfect setting for individual production tests and product demonstrations. We also offer regular events and seminars such as our Experience Bread Days, Craft Days, Donut Days, ...

Ask for our calendar of events and plan with us your visit to one of our **WP BAKINGCENTERS**.



WP BAKING CENTER NORTH

Lange Strasse 8-10
D-33397 Rietberg
info@wp-kemper.de
www.wp-kemper.de

WP BAKING CENTER SOUTH

von-Raumer-Strasse 8-18
D-91550 Dinkelsbühl
info@wp-l.de
www.wp-l.de

#bakingcenters

think process!

WP BAKERYGROUP

 **Werner & Pfleiderer**
Bakery Technologies

 **Werner & Pfleiderer**
Industrial Bakery Technologies

 **Kemper**

 **Haton**

 **Riehle**

OUR BRANDS

WP BAKER'S EQUIPMENT

WP PIZZA

WP DONUT

WP ROLL

WP TOAST

WP BAKERY TECHNOLOGIES

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