



MINI QUADRO ROUND

the dough divider for rounds and squares

MINI QUADRO ROUND SHORTFACTS

Good processing of doughs with long resting time



ROUND OR SQUARE? YOU CANNOT DECIDE? TAKE BOTH. YOU PRODUCE ROUND & SQUARE PRODUCTS WITH THE MINI QUADRO ROUND & INCREASE YOUR PRODUCT DIVERSITY.

BENEFIT

- Production of round & square products with one machine
- Artisan, reproducible quality of rolls
- Easy operating and high production safety due to WP Kemper INUS control
- Flexible due to short setup time
- Expandible to a fully automatic mini line

OPTIONS

- Various roller knives
- Stamping station
- Various, individual stamping tools
- Sheeting & curling longmoulder
- Belt longmoulder
- Seeding unit with rotary plate incl. moistening system
- Automatic seeding station
- Reciprocating belt

TECHNICAL SPECIFICATION

Products	Capacity	Weight range
<ul style="list-style-type: none"> ■ Dough confectionary ■ Long dough pieces ■ Triangle rolls ■ Diamond-shaped rolls ■ Ciabatta bread ■ Ciabatta rolls ■ Square rolls ■ Stamped rolls ■ Round rolls ■ Mini-Baguette 	1-6 rows absorption rate up to 70% 3 rows: rounds: up to 3,000 pcs/h á 70g (0.15 lb) squares: up to 4,000 pcs./h á 70g (0.15 lb)	round: 30 - 130 g (0.07 - 0.29 lb) square: 30 - 1,000 g (0.07 - 2.2 lb)

Mini Quadro Round	Measure
Machine width	760 mm (30")
Machine length	1,700 mm (67")
Machine height	2,350 mm (92.5")
Drive power	1.5 kW (2 hp)

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