

# HOT SHOTS & COOL NOTES

**KEMPER**  
HORSTMANN GROUP

## In this issue

Letter from the President .....	1
Crustica .....	2
Product Testing .....	4

Stay Tuned for Next Week's  
**HOT SHOTS & COOL NOTES:**  
WP Matador Deck Oven  
Installations—(no more  
back-breaking rotation)

**Kemper Bakery Systems**  
tel 203.929.6530, ext 318

[www.kemperusa.com](http://www.kemperusa.com)  
[info@kemperusa.com](mailto:info@kemperusa.com)

## Planning Ahead

**W**e are proud that the exchange of information between engineers and customers in the past has helped influence the design of our equipment. Seminars and bakery tours encourage these exchanges of information and so once again, Kemper Bakery Systems is planning a seminar at the end of 2006.



This seminar will be similar in format to the one in Sonoma in 1998, which united bakers from across the states as we tested different formulas on our equipment versus handwork and compared the results. A beautiful setting, useful information, a community of bakers and lots of fun added up to a successful event.

We'll keep you posted on the seminar details in upcoming newsletters.

This week's newsletter features the Crustica and some revealing product tests conducted by Michael Eggebrecht on the equipment during his trip to our German factories.

Enjoy the read!

**Patricia Kennedy,**  
*President*  
Kemper Bakery Systems



Sonoma 1998: After a weekend of lectures, hands-on demonstrations, bread judging and socializing, the seminar concluded with a "cheers."



***The Voluminator, pictured in front at WP Haton's test center, is the key to low stress dividing.***

## WHY ARE WE DIFFERENT?

On the outside several of our pieces of equipment look similar to other equipment on the market today, but that's where the comparison stops. We use technology developed by our Certified Engineers and Master Bakers, such as the patented "Voluminator" on our dough divider, to lead the industry in craftsmanship, quality, and innovative bread equipment.

Crustica is Dutch-engineered for reliability. Combine that with the WERNER & PFLEIDERER-HATON name and you get equipment that lasts a lifetime!

### Product produced on the Crustica.



# Crustica

Are you able to make world class artisan bread at a high volume output with two bakers?

The Crustica Bread Line is the ideal equipment to automate soft artisan bread that in recent years was only obtainable from the hands of a master baker.

Now with proper attention to dough quality, any baker can produce thousands of loaves an hour with the help from one assistant. The Crustica's flexibility allows you to produce all of the most popular shapes and sizes, from boules, batards and baguettes to small ficelles.

The Crustica is ideal for processing very soft dough with a water content of up to 80%. The Crustica distinguishes itself from other regular bread lines by being flexible enough to make-up classical dough as well as dough with a long floor time.

### Technical Specifications

- Floor time <3 Hours
- Capacity <1500 pcs/h.
- Weight range <1000 grams
- Intermediate proof 0 or <20 min at 1000 pcs/h.
- Molding length <700 mm (with Extender)

### The bread line consists of:

- Dough Hopper
- Divider with Voluminator
- Conical Rounder
- Checkweigher
- Intermediate Proofer
- By-Pass for 0 Intermediate Proof
- Moulder with one or two moulding devices (i.e., extender, automatic tray depositing)

### Applications:

- Baguettes
- Pugliese
- Classical Pan Breads
- Flat Breads
- Rustic Breads
- Petits Pains
- Brioche
- Multi Grain Bread
- Variety Breads with additional ingredients (e.g., walnuts, raisins, sun dried tomatoes)

### Product produced on the Crustica.



# Just the Facts.

For the bread baker!

The Crustica was specifically designed to achieve an open holed irregular crumb structure, when desired, for bread dough that has under gone a bulk fermentation of up to 3 hours. The Crustica can divide, rest, and mold bread dough with a hydration of up to 80%, with a production capacity of 500 - 3200 pieces per hour. Using our stress free divider with Voluminator we are able to divide the dough pieces without degassing the delicate air pockets that are typical in bulk fermented bread dough.

The gentle handling doesn't stop there; we have carefully tuned each piece of the line to handle the wettest bread dough possible. The **Conical Rounder** has been designed with adjustable rails to lightly round mold the dough piece with minimal stress. The Intermediate Proofer has also been developed to give an extended resting period to the dough without excess flour.

The final shaping of the loaves comes from the **Combi U Long Molder**. With the flexibility that the Combi U offers; you have the ability



**ABOVE / These French baguettes, tested on the WP Crustica automated artisan bread line, were made with 30% of the flour fermented in a poolish for 12 hours and a hydration of about 66%. See Michael's article on page 4 for the full report.**

to by-pass the rollers for extremely delicate loaves or use them to gently lengthen the dough for Baguettes and other long molded breads.

All of these features, in conjunction with a completely automated control panel for each bread specification and recipe, makes the Crustica the leading choice for today's Artisan Baker.

For the number  
cruncher!

No, we did not forget about you while developing the Crustica. The Crustica was not only developed with the bread baker in mind, **we also kept in mind your bottom line.**

With advanced features such as dough piece control, which yields zero waste and high weight accuracy, along with an all stainless steel design for easy clean-up and care, you can guarantee a profitable loaf of bread.

With our service guarantee and access to our Master Bakers you can be assured that your Crustica Line will cut cost and increase quality. So give us a call and let us help you do the calculations to see if the Crustica will cut labor and increase productivity for you and your business.

# ME product testing

Michael's focus is to ensure U.S. formulas are consistently successful on Kemper and WP equipment. Read the results of Michael's tests of two popular formulas.

I was fortunate to test one of WP's most exciting pieces of equipment for the American Market, the **Crustica**, during my visit to Holland. Robert Reesink the Master Baker at the factory assisted me in testing two formulas that represent the vast majority of artisan bread here in the states: the **French Baguette** and an **Italian Pugliese** also known as Rustic Italian. We made both of these breads using flour that was on hand at the time, so I can not comment on the flour specification except that it was from Sweden and it was a lower protein bread flour—my guess is that it was about 11.5% - 12% protein.

With my trip winding down we only had one day to prepare the starters and then bake the following morning. So the goals were to push the envelope with the hydration and not to assist the equipment in anyway during the make-up process. I decided to use the formulas I had developed for the First and Last Bakery Café in Hartford so I could show them the results.

The French baguette was made with 30% of the flour fermented in a poolish



**ABOVE / The Italian pugliese tested on the WP Crustica automated artisan bread line.**

for 12 hours and a hydration of about 66%. After mixing the baguette was bulk fermented for 2.5 hours with a fold at the 1.5 hour mark.

The pugliese was made with a mixed starter using a small piece of fermented dough to leaven the starter. The total amount of flour fermented in the starter was 33% of the total flour in the formula. The hydration of the final dough was pushed passed 70%. After mixing the pugliese was bulk fermented for 3 hours with a fold at the 2 hour mark.

The one area that we focused on during the fermentation of both of these bread doughs was to keep the dough young. By keeping the dough young **the Crustica's Voluminator was able to handle the high hydration and not damage the dough during dividing. Also the**

**Combi U was able to long mold the Pugliese and Baguettes with no tears and with out much degassing of the loaves.**

I chose to lengthen the rest time in the intermediate proofer from 15 minutes to 20 minutes. This allowed the loaves to relax and recover from any stress that the initial dividing and rounding caused in the first stage of make up. When the loaves exited the intermediate proofer they were very relaxed and we were able to open the rollers on the Combi U long molder to gently lengthen the loaves into their final shape.

The test bakery at the factory was not equipped with couches and did not have enough baskets to final proof all of the loaves. I noticed that the breads were beginning to flatten somewhat during the final stage so we chose to go to the oven a bit earlier than desired. I had to laugh when explaining to my new friend from the Netherlands that I wanted the breads baked much darker than the photos he had shown me of his previous trials. Which after returning from lunch I realized he took me very serious; several of the loaves were burnt!

**Overall the test was a huge success. I would recommend the Crustica to anyone who has the production needs and the desire to have a fully automated line that will produce all types of European breads with high water content.** I since have recommended the line to my clients at the First and Last Bakery Café in Hartford. They plan to take possession of their new Crustica Line in the spring of this year.