

HOT SHOTS & COOL NOTES

KEMPER
HORSTMANN GROUP

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Stay Tuned for Next Week's
HOT SHOTS & COOL NOTES:

Smart Equipment for Big Production: **The President Mixer & Power Rail, In-line Mixing System**

What Every Artisan Bakery Should Look Into: **Mini QuadroRound**

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Deck Ovens: No More Back Breaking Rotation"



I went on a customer visit the other day in San Francisco. The customer, sharing some of his deck oven woes, was thrilled to hear about the superior capabilities of the WP Matador. We described the steam system strength but what really made his eyes light up was when we explained the WP patented heating system in which the Matador heats from the front to the back, guaranteeing even baking. He shouted out, "No more back breaking rotation?"

WP has over 60,000 Matador deck ovens installed. In the five years, we have made great inroads to bring the Matador technology into the U.S. market. Even baking is possible. Energy efficiency is possible. Reliability is possible and yes! ... no more backbreaking rotations.

For a complete review of deck ovens (steam tube, thermal oil and cyclothermic), check out Michael's article on page 2. Like Michael says, "You can have an oven that gives a perfect bake every time all you have to do is ask!"

Patricia Kennedy,
President
Kemper Bakery Systems



Baskets and more!

*Kemper Bakery Systems
to Offer Smallwares*

Kemper Bakery Systems joins forces with Artisan Baking Resources to offer a full line of baskets and smallwares, giving customers a chance to opt for online shopping. (see full story on page 5).



ME on deck

Michael Eggebrecht lends his experience and thoughts on deck ovens.



Before coming aboard with Kemper Bakery systems I was consulting for my own company Artisan Baking Resources. Many of my clients, at that time, were in a position to upgrade their current hearth ovens, or purchase a hearth oven for the first time. Always the question came up as to which type to buy. Not only were they concerned about the manufacturer's reputation but they also wanted to learn first hand which type of heating system that would suit their needs. So I set out on a quest to learn as much about ovens and their manufacturers as possible.

Over the last few years the artisan baker has had an increasing number of options of equipment to choose from, but early on we had very few. The predominate number of ovens sold in the US in the 1980s to artisan bakers were steam tube ovens from France. This made sense at the time because most artisan bakers were copying the French bakers and duplicating not only their bread and baking techniques, but also their equipment.



**WP
Matador
Deck Ovens
use cyclothermic
technology for an even
bake.**

Throughout the 1990s I worked in a number of bakeries across the United States and most of them had a steam tube deck oven. I have had thousands of hours running these ovens in every corner of the United States and I always wondered why I had to rotate the bread. It just didn't seem right after paying \$60,000 why we had to rotate the loaves on an increasing scale after 3 hours of baking. But like most bakers I just dealt with it and thought that was what making artisan bread was all about.

I began to question this more and more as I was promoted to Production

Manager and given a budget. I began to realize that I had to schedule extra help on the hearth ovens on busy days just to assist the head baker. Now if you stop and consider how long it takes to load a 12 door oven and then double that time because you have to rotate the bread, you are doubling your labor cost in that area. It just doesn't make any sense!

Last year I was fortunate to bake in the three main types of ovens for the professional baker: the cyclothermic, the steam tube, and the thermal oil. *The main difference between these ovens is how the heat gets to the baking chamber.*

Steam Tube

The *steam tube* oven transfers the heat through, yes, steam tubes. These tubes are enclosed partially with water and when the water passes through the tube in front of the burner it turns to steam and begins to circulate through part of the oven. These ovens have these tubes from front to back and the steam moves clockwise through the oven inside its own self contained pipe. Early on in the baking cycle the steam is very efficient in transferring the heat to the decks, but when the heat begins to be depleted as the baker loads and unloads, the steam in the tubes turn to water. When the steam no longer can remain a vapor through its entire course, the baker starts to experience an uneven bake. The only way that this can be controlled is to not push the oven. The burner on a steam tube oven struggles to maintain the correct temperature because of the mass of the oven. In most cases it is simply out of balance.

Thermal Oil

Thermal oil is the most resilient heat of the three. Thermal oil technology has not been around as long as steam tube and cyclothermic technology, but it gives you a massive amount of heat to each baking chamber with only a minor drop in temperature during the loading phase.

A thermal oil oven consist of two parts: the first being the oven and the second is a remote boiler that heats the oil that is then pumped to the oven from another area of the bakery through pipes that usually run across the ceiling of the bakery. These large

boilers can run up to five ovens in some cases. The oil is pumped through the ovens like the steam in a steam tube oven, but then returns to the boiler to be reheated. These ovens only experience a minor drop in heat when loaded with cool dough and have claims to be the most energy efficient on the market.

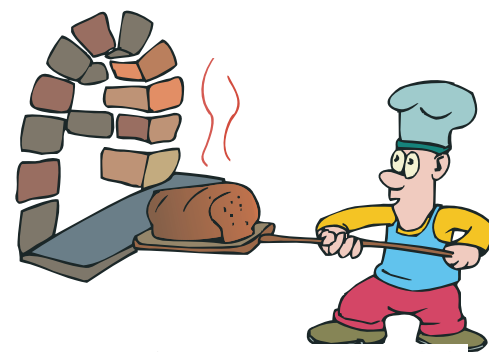
The downside to these ovens is that the baker cannot adjust the baking temperature from bake to bake or even one hour to the next. These ovens have such an overwhelming amount of mass that it is almost impossible to fluctuate the temperature during a shift. The other major disappointment is the price tag! Everyone knows that equipment is expensive, but these ovens are often 3 to 4 times more than the other two types of ovens and when you factor in the installation of heavy duty pipe that can carry 450 degree oil across the ceiling of the bakery, many bakery owners need another option. These ovens are designed for par bake plants that have a massive amount of output of one product during a shift.

Cyclothermic

Cyclothermic technology has been around for almost 100 years. To this day, it is still the most popular oven in Germany and the Eastern portion of Europe. The cyclothermic oven is based on simple technology that uses air to move the heat to the baking chambers. The air moves inside panels above and below the baking chamber. It has slightly less mass than the other two, but can recover more quickly to the fluctuations of the baking cycle. It has the ability to give each loaf of bread a perfect bake from the first loaf of the day to the

last, and it can be adjusted to raise or lower the temperature depending on what your needs are. In most cases the temperature of the decks recovers fully in 6 - 8 minutes and can even be adjusted in temperature for the specific bread. So you can unload the baguettes and in 6 minutes, begin loading the large miche and know that you will have perfect bread.

Get Real



Many of us romanticize about baking in a wood fired oven and we even compare our choice of ovens to these nostalgic visions from the past ... Baking in massive stone hearth ovens where the baker needs years to become one with the oven ... Having to bake the breads in specific order to achieve a perfect loaf ... Always adjusting to the oven, rotating the loaves, and then without hurry allowing the oven to recover its heat from deep inside the walls so we can finish our bake. SNAP OUT OF IT!

We have schedules to keep and great bread to bake. You can have an oven that gives a perfect bake every time and not have to wait around on it or spend your high-end labor on rotating. All you have to do is ask!

WP Matador

Multi-Deck Hearth Oven



The Matador provides the best oven spring in the baking process.

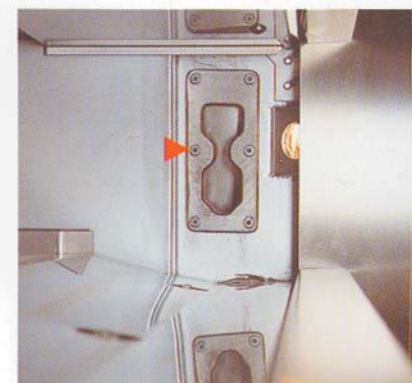
Even, Crisp Crust Every Time

**Over 60,000 ovens
installed worldwide!**

The oven is the heart of the bakery. For any bakery, large or small, that wants to produce hearth-baked products, the Matador Multi-Deck Hearth Oven is the oven of choice. The Matador comes in 15 different sizes to accommodate the needs of the retail shop to the whole-sale environment.

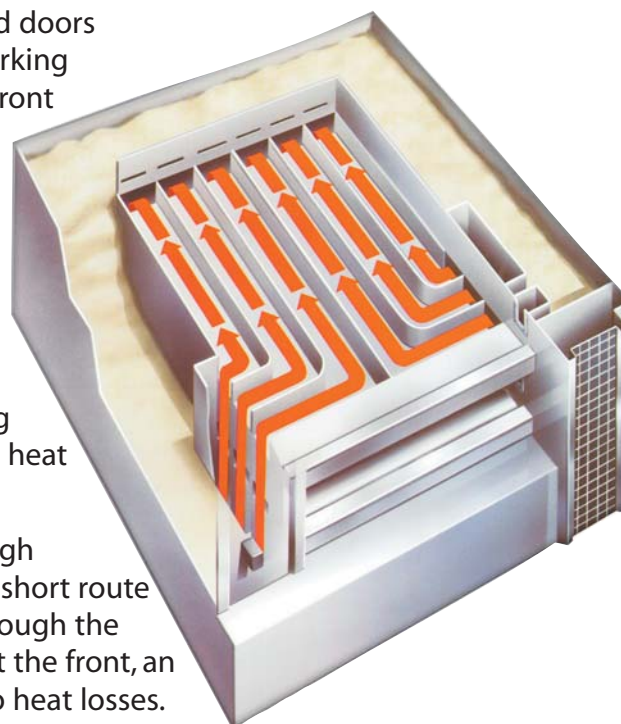
- **Unbeatable heat recovery performance**
1 minute for every 2.5 to 3 degrees lost.
- **Energy efficient**
The Matador 190 (with 19 sq meters baking space) uses 7.3-11 cubic meters of fuel per hr or 73KW -110KW per hr.
- **Steam system is unbeatable**
Every 20 minutes equals 3 liters of water or 5.1 cbm of steam. Relative humidity of 75% is achieved in less than 1 minute.
- **Ergonomic Benefits**
Steam tight, insulated doors provide excellent working conditions near the front of the oven for the baker.
- **Guaranteed even baking**
Front to back heating using the patented WP Cyclothermic Heating System ensures even heat distribution.

RIGHT / A section through the chamber shows the short route of the heating gases through the ducts. The gases enter at the front, an area most susceptible to heat losses.



ABOVE / Two relief valves for excess steam.

Each oven deck is equipped with two relief valves permitting the escape of excess steam and dry heat.



Coming Soon

Kemper to Offer Smallwares On-line

Michael Eggebrecht is now working with Kemper Bakery Systems to offer smallwares.

“Adding smallwares is another way for us to serve our customers better,” says **Patricia Kennedy**, President of KBS.



I started offering small wares to my customers two years ago because on my trips to Europe I was always impressed with how many great tools were available to the bakers. If you have ever been to a bakery trade show in Europe such as the “European Exposition” in Paris, you know what I am talking about. The baking industry is extremely large in Europe, and they have a much longer history with great bread and with great equipment than we do here in the US.

My goal was not to become a wholesaler in small wares. I just couldn’t find what I wanted here in

the U.S. so I went to Europe and found it.

Now the business has picked up enough that I asked Patricia if she could take over what I started and offer these items through the Kemper website. Kemper has always stood for quality equipment and service; now with the addition of consulting services and small wares we can fill our customers needs better than ever.

It’s very interesting to see a new bakery come together with the right equipment, the right hand tools and the right racks. When everything is thought out and worked out ahead

of time, and is pieced together properly, the whole bakery begins to function like a machine itself. Whether it’s the right proofing basket for your products or oven tools like peels and brooms, all of the pieces play a role in your success. Putting in the right systems that make a bakery run smooth and efficient has always been my goal.

—**Michael Eggebrecht**

The web site will be up and running this summer. In the meantime, if you need smallwares, call Kemper Bakery Systems at 800.244.9819 and ask for Karen.