

# First insight

THE NEW KAMPS PRODUCTION PLANT IN NORTHERN GERMANY WILL BE ONE OF THE MOST IMPORTANT PRODUCTION LOCATIONS OF THE GROUP



**++ figure 1 (right page)**  
Situated alone in the open countryside: the new Kamps' production facility

**++ figure 2 (right page)**  
A Dough Master by Benier shapes the dough pieces for the frozen rolls production in Megalines

**++ figure 3 (right page)**  
Fully automatic palletizer by Komatec

**+** The nearest highway is only one kilometer away, and from the plant any sales outlet in the north-west part of Germany can be reached within one hour by truck. The distance to Hamburg is only 80 km. The Danish border is also only one hour away, and Germany's capital Berlin is within easy reach. Not a bad location for a bread factory. The 80,000 sqm lot owned by Kamps AG will accommodate a 26,000 sqm building and will still have sufficient space for further expansion. Almost half of the investment budget of about 90m euros has already been spent on machines and equipment. This plant is different from their other factories as this time Kamps has not re-used any old equipment but has bought everything new. By doing this, construction supervisor Dipl. Ing. Peter Ritzler and designated plant manager and food technician

Kim Folmeg were able to try new suppliers, for example Wolf for the frozen products packaging process and Komatec for the transport of the frozen products into the frozen storage area, a 22 m high building capable of accommodating 4,000 pallets.

The dispatch hall with a total of 21 docking stations is arranged at right angles at the end of the production. Dispatch and return of used bread baskets are strictly separate. Silos surrounded by brick walls are used for waste disposal. This helps with pest control and avoids scattered product residues. The emptied boxes are taken by a two level high box washing and storage system which has been constructed by DMA.

Situated at the end of the production halls is the raw material supply which is another

++ figure 1



++ figure 1



++ figure 1



completely separate area. Outside the building, which is 314 m long, there are 18 outdoor silos with a capacity of 900 t flour. The entire raw materials handling unit including 45 different silos as well as equipment for sourdough and sponge was installed by Reimelt GmbH, Rödermark, Germany.

The production halls themselves have a length of 120 m and are separated lengthwise into three different areas:

- a) line 1: toast bread, lines 2 and 3: pan bread
- b) lines 4 and 5: un moulded bread
- c) line 6: frozen baguettes, line 7: frozen hard rolls

The bread lines start with mixers made by Diosna Dierks & Söhne GmbH, Osnabrück, Germany. The entire toast bread line is by Dutch company Kaak, except for the oven. Kaak will also provide the proofing plants and mould management for the pan bread lines while the gas-heated ovens for all lines come from Werner & Pfleiderer Industrielle ▶

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**++ figure 4**  
HD Wiegetechnik supplied the weighers, the packaging plant was made by Wolf Verpackungsmaschinen GmbH, Lich-Birklar, Germany



**++ figure 5**  
Most of the raw materials handling and logistics is made by Reimelt

**++ figure 6**  
End of 2005 employees produced baked goods in three shifts

**++ figure 7**  
Dough make-up plant by Kemper

Backtechnik, Tamm, Germany. They also supply the lines for unmoulded bread including proofing equipment and baking technology. The lines are connected via a joint make-up plant by Kemper. One of the ovens used for unmoulded products has an integrated 6 m pre-baking oven whose construction resembles the units built by former oven manufacturer Winkler, now together with WP-IB part of the Horstmann group, Germany. The entire cutting and packaging process including clean room is also completely separate.

The lines for frozen products are Mecatherm's domain while the make-up is supplied by Benier. Two two-stage Codos mixers by Reimelt prepare 2.9 t dough per hour for each line. Both lines have already been completed; the baguette line is also operating with a capacity of 24,000 pieces. The line for rolls with a ca-

capacity of 30,000 pieces is currently used for customer-specific trials. Ritzler and Fomeg decided to order multi-head weighers from HD Wiegetechnik, Wetzlar, Germany, and Wolf, Lich-birklar, Germany, have supplied the packaging equipment for frozen products.

By the end of 2006, the production of Golden toast and Lieken Urkorn products should be in full operation supported by 250 staff members. Each day 10 tons of sourdough will be processed, and two million rolls will leave the company with its three-shift operation. In addition to that, 20,000 bread loaves and 6,000 sliced breads will be produced daily. The annual flour consumption will amount to 98,000 tons. The next production line – another line for rolls is being planned – and should start operation at the beginning of 2007. +++



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