

# REDUCE MIXING TIME UP TO 50%!

## Workshop Invitation



May 8 & 9, 2019  
(2 separate, 1-day Workshops)

At the American Institute of  
Baking (AIB)  
Manhattan, Kansas

There is no cost for the seminar, but seating is limited.  
Reserve your seat by calling at +1 813-280-7869 by April 26th.



Reduce Mixing and Kneading  
Time up to 50%.



Increase Hydration  
up to 10%.



Improve Dough  
Quality.

**WP BAKERYGROUP USA**  
WP Kemper | WP L | WP Haton | WP Winkler | WP Riehle

Cooperation Between WP Kemper and Zeppelin Plant Engineering

**ZEPPELIN**  
WE CREATE SOLUTIONS

# BENEFITS

- Mix all kind of ingredients in up to 50% less time.
- Combine your process from material handling to finished dough.
- Increase hydration up to 10%.
- Automate your mixing process around energy, kneading time and dough temperature.
- Applicable to all kinds of dough, including bread, rolls, cookies, pizza, etc.
- Industrial capacity up to 4,800 Kg (10,600 lbs) per hour.
- Improved dough temperature control with lower energy costs compared to a horizontal batch mixer – no cooling jacket required!
- Low maintenance & easy to clean.
- Eliminate flour dust.
- Reduce dough temperature.
- Enhance capacity and product quality.
- Improve resting time for specialty breads.

# AWARD



IBA Trophy Innovation Award in Quality & Productivity Category won by KROMix.

Thanks to its advanced Technology, **KROMix** won the “IBA Trophy” Innovation Award at the IBA 2018. Every three years, an independent jury of scientists, practitioners and members of the trade press presents this coveted award to outstanding technical developments and solutions for the bakery trade. The new system convinced the jury in the Quality and Productivity category.

# ABOUT US

After years of research, Zeppelin Systems and WP Kemper announced a cooperative effort that matches pre-hydration with an advanced batch mixer to reduce mixing times by up to 50% with industrial capacity of up to 4.8 tons per hour.

Specifically, the two equipment manufacturers are combining Zeppelin's **DymoMix** pre-hydration system- also used as a standalone system for fermentation - with WP Kemper's **KRONOS** bowl mixing system.

[Contact Us](#)

For more information about this Innovative Technology to Reduce Mixing and Kneading Time Up to 50%.

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