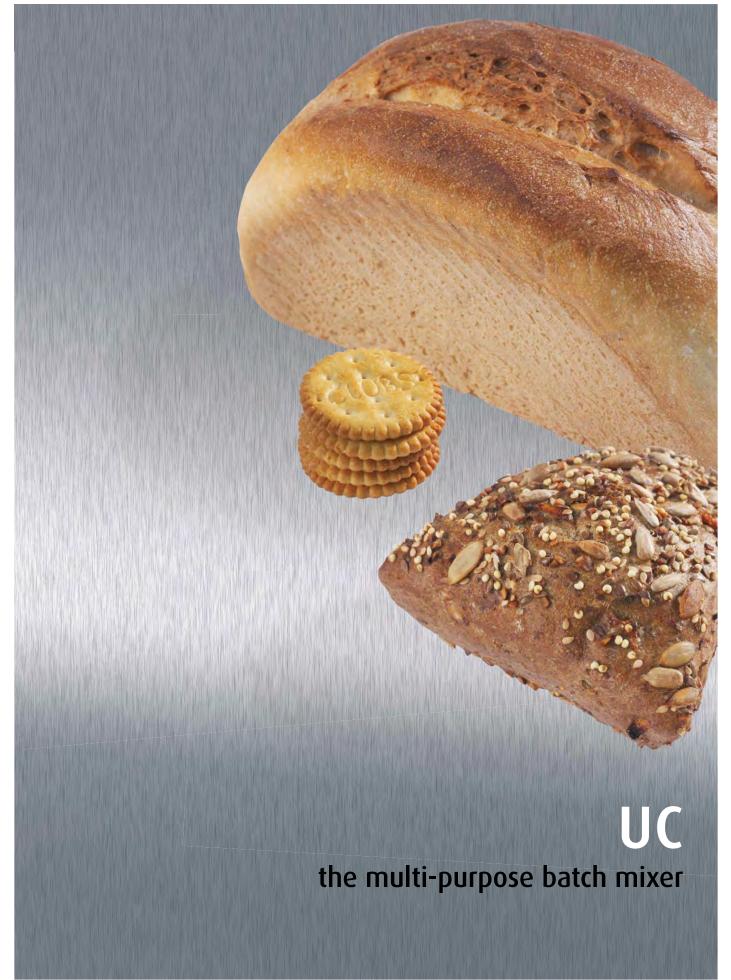
## **WP** Kemper



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# **UC** SHORTFACTS

THE MULTI-PURPOSE BATCH MIXER UC IS THE WHEEL-OUT MIXER FOR SOFT WHEAT DOUGHS & SOPHISTICATED MIXING. UNIQUE IS THE SPECIAL DUAL SPIRAL MIXING TOOL FOR A HIGHER AIR INSERTION & KNEADABLE DOUGHS.

#### BENEFIT

- Short mixing time
- Optimal mixing results due to unique dual-sprial-mixing tool
- Minimum dough warming
- Ideal for soft wheat doughs

#### **OPTIONS**

- Variospeed (2nd speed)
- Computer control with temperature-controlled switch-off
- Dough bowl oiling control
- Lid for filling opening

Products	
<ul><li>Wheat dough</li><li>Mixed wheat dough</li><li>Mixed rye dough</li></ul>	<ul> <li>2 different sizes: 130, 200</li> <li>130 - 200 kg dough</li> <li>80 - 120 kg flour</li> </ul>

#### **TECHNICAL SPECIFICATIONS**

UC		
Machine width	1,240 mm	1, 200 mm
Machine length	1,302 mm	1,460 mm
Machine height	1,740 mm	1,950 mm
Drive power	14.1 kW	20.1 kW
Bowl Ø	950 mm	1,110 mm

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