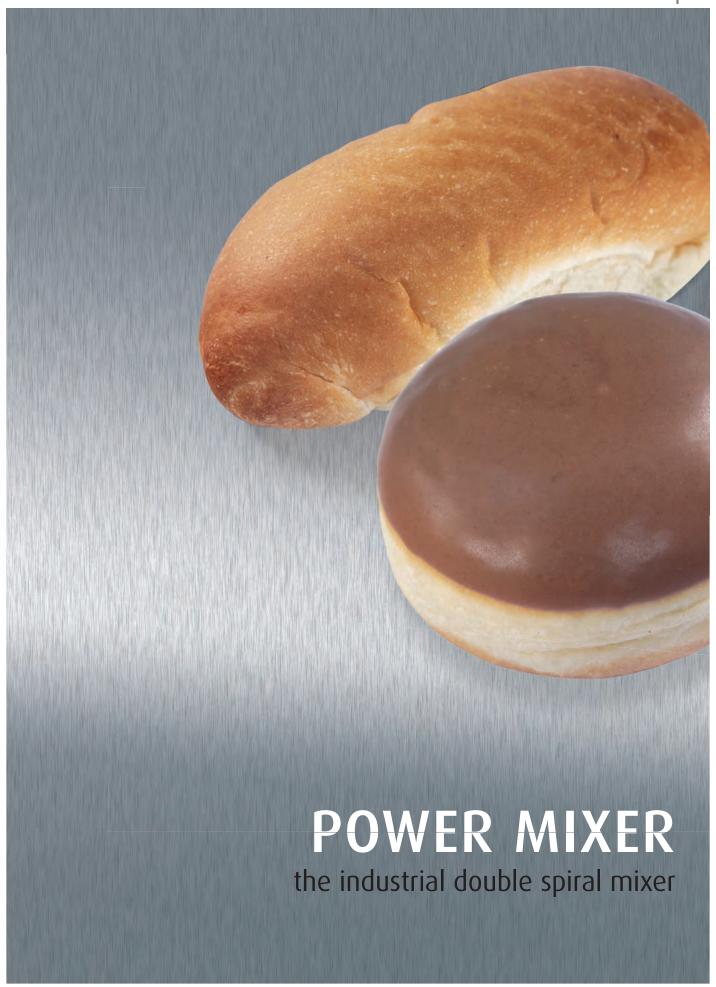


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POWER MIXER SHORTFACTS





Quick discharge of bowl due to large diameter base opening

BENEFIT

- Industrial base discharge mixer for high dough capacity
- Extendable to a fully automatic mixing system
- Smooth surface for easy cleaning
- Reproduceable quality of dough

Wheat doughMixed wheat doughRye doughMixed rye dough

OPTIONS

- Multi-phase control
- Revolution counter
- CO2 cooling
- Connection to central switch box
- Energy measuring system
- Batch journal management

TECHNICAL SPECIFICATIONS

Capacity	Power Mixer	75	150	250
 3 different sizes: 75, 150, 250 Up to 2,800 kg dough / h Up to 400 kg dough Up to 250 kg flour Batches / h: 5-7 Up to 630 Litre Volume 	Machine width (mm) Machine length (mm)	955 2,180	1,266 2,485	1,600 2,860
	Machine height (mm) Drive power (kW)	2,130	2,746	3,220 59
	Pneumatik (mm) Fusing	6 bar 160 A	6 bar 160 A	6 bar 160 A
	Bowl Ø (mm) Outlet opening Ø (mm)	760 350	990	1,220 550

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POWER MIXER SHORTFACTS





Quick discharge of bowl due to large diameter base opening

BENEFIT

■ Wheat dough

Rye doughMixed rye dough

■ Mixed wheat dough

- Industrial base discharge mixer for high dough capacity
- Extendable to a fully automatic mixing system
- Smooth surface for easy cleaning
- Reproduceable quality of dough

OPTIONS

- Multi-phase control
- Revolution counter
- CO2 cooling
- Connection to central switch box
- Energy measuring system
- Batch journal management

TECHNICAL SPECIFICATIONS

rowei Mixei		/3	130	230
Machine width	(mm)	955	1,266	1,600
Machine length	(mm)	2,180	2,485	2,860
Machine height	(mm)	2,130	2,746	3,220
Drive power	(kW)	21.1	35	59
Pneumatik	(mm)	6 bar	6 bar	6 bar
Fusing		160 A	160 A	160 A
Bowl Ø	(mm)	760	990	1,220
Outlet opening Ø	(mm)	350		550

■ 3 different sizes:

■ Up to 2,800 kg dough / h

Up to 400 kg dough
Up to 250 kg flour
Batches / h: 5-7
Up to 630 Litre Volume

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