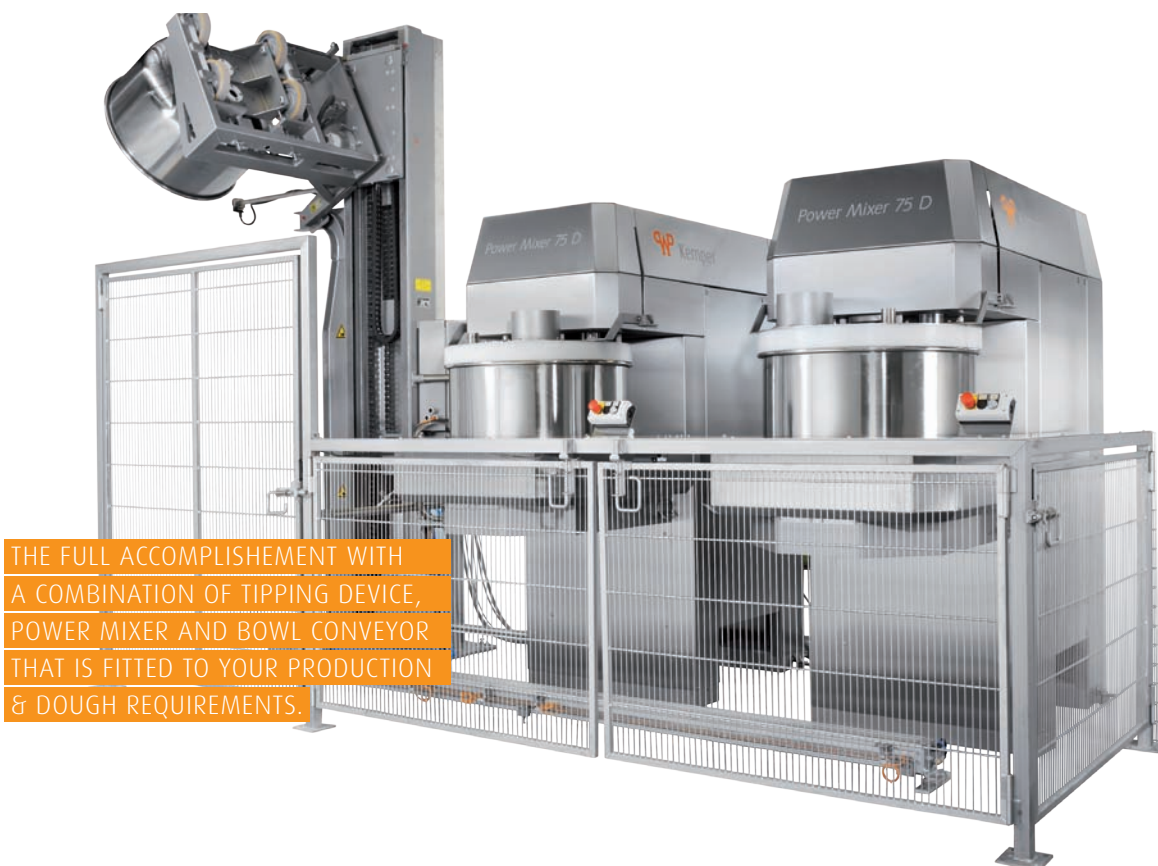




# POWER ROLL SYSTEM

the automatic mixing system

# POWER ROLL SYSTEM SHORTFACTS



THE FULL ACCOMPLISHMENT WITH  
A COMBINATION OF TIPPING DEVICE,  
POWER MIXER AND BOWL CONVEYOR  
THAT IS FITTED TO YOUR PRODUCTION  
& DOUGH REQUIREMENTS.

## BENEFIT

- Fully automatic industrial mixing system
- Basic version: double spiral mixer with base discharge, tipping device & bowl conveyor
- Extendable for your individual requirements
- High process security due to well-arranged recipe control
- Little staff assignment

## OPTIONS

- 1-3 Power Mixer 75/150/250
- Tipping device
- Bowl transport unit
- Platform with dosing hopper

Products	Capacity
<ul style="list-style-type: none"> <li>■ Wheat dough</li> <li>■ Mixed wheat dough</li> <li>■ Mixed rye dough</li> </ul>	<ul style="list-style-type: none"> <li>■ 3 Power Mixer</li> <li>■ Up to 7,200 Kg dough / h</li> <li>■ up to 1,200 kg dough</li> <li>■ Batches / h: 15-18</li> </ul>

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