



UC PRO

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UC PRO – the helix mixer

The proven UC mixing principle with latest technology.

Target group: Customers with soft and sophisticated doughs

- ❖ Use as a stand-alone mixer
- ❖ Use of existing bowls possible
- ❖ 5 executions

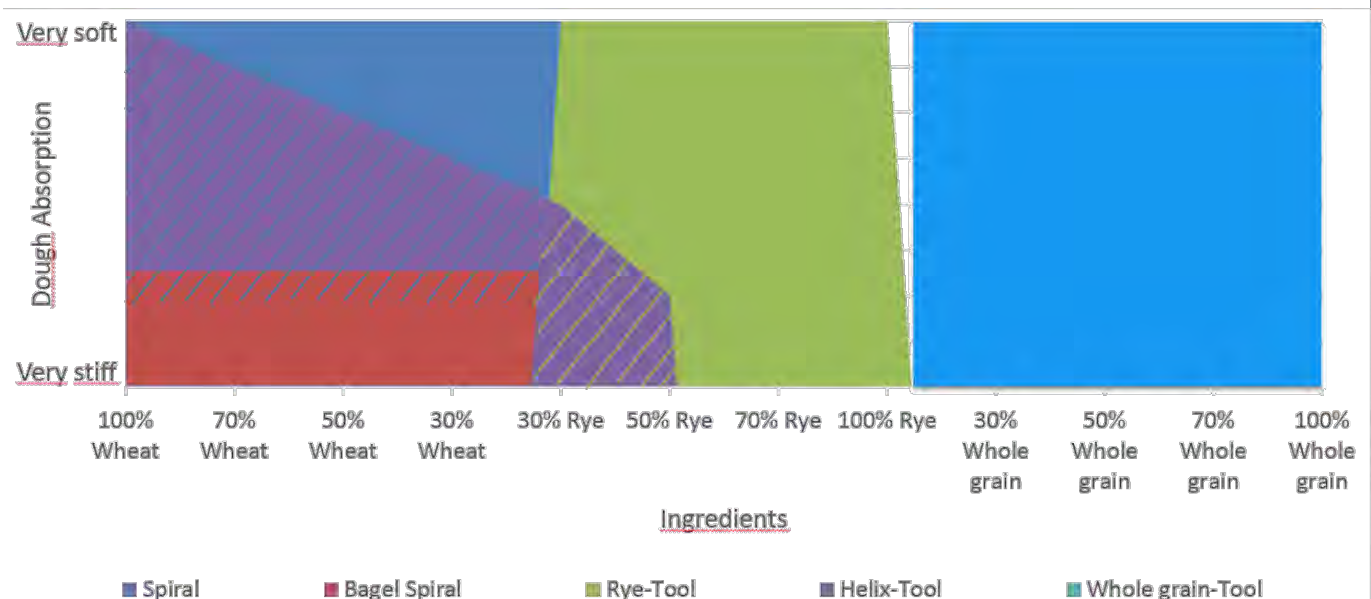
Size// Flour quantity (kg)	Dough quantity (kg) maximal	Dough quantity (kg) minimal
80	130	50
120	200	80

2. Doughs

- ❖ Wheat doughs
- ❖ Mixed wheat doughs
- ❖ Mixed rye doughs
- ❖ Rye doughs

Dough absorption: from 52% up to especially soft doughs

Additional ingredients: Raisins, Chocolate, Olives, Sun-dried tomatoes, etc.



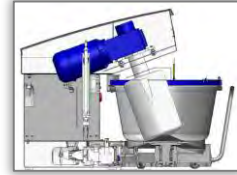
3. 5 Reasons for UC PRO Kemper



High dough quality



Quick



Robust & easy cleaning



One bowl



Easy operation

High dough quality

Unique mixing principle

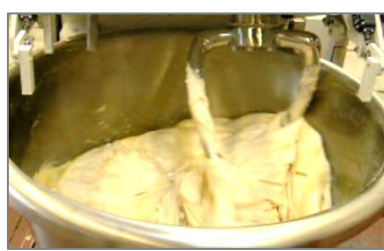
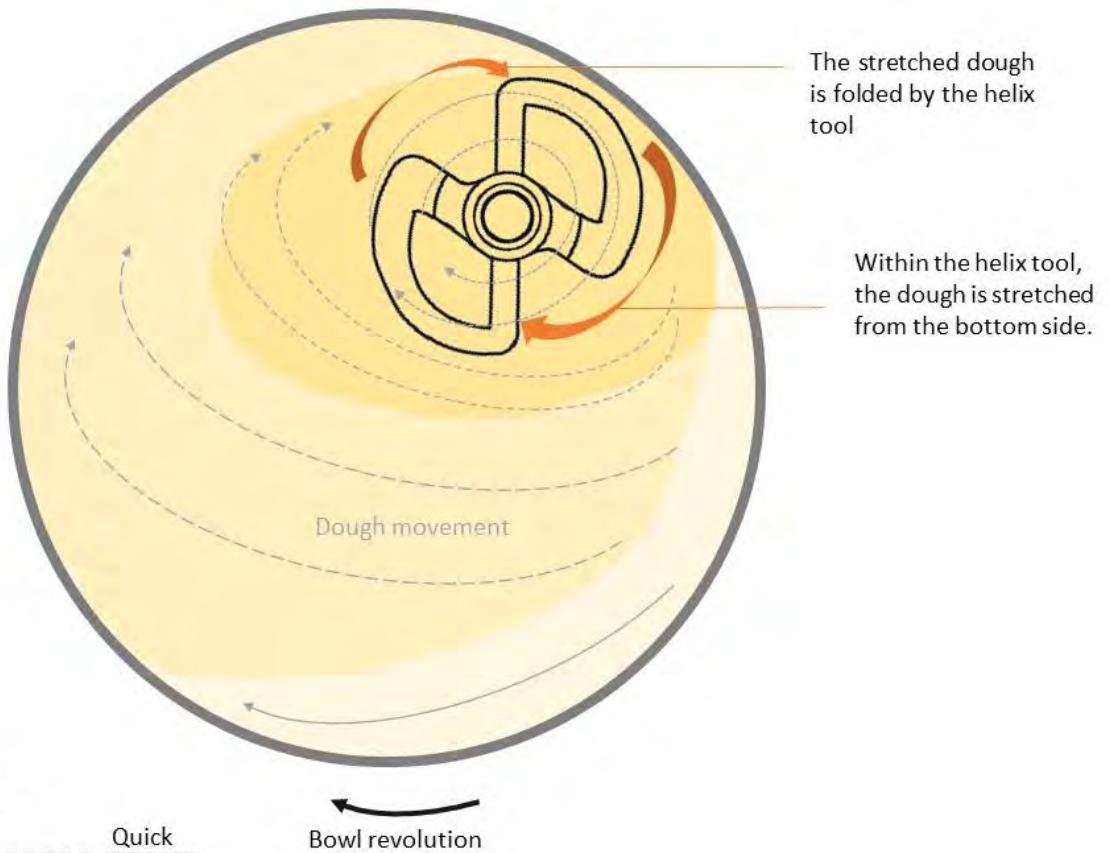
- ❖ Dough is folded and stretched → long gluten chains are build → higher oxygenation
→ soft doughs get more tension and volume
- ❖ Quick water absorption at the beginning of the mixing process
→ higher water absorption
- ❖ Low dough warming



Multi-phase control for the mixing tool

- ❖ Constant bowl revolution
- ❖ Infinitely adjustable tool rotational speed →
Variation of the energy input possible →
Adaption to the needs of the dough
→ Gentle to the dough and customer-specific mixing results
- ❖ Division of the mixing process into several phases → Merging & mixing phase, swelling time

The UC PRO mixing principle



Quick

Helix tool

- ❖ Stainless steel, rust-proof
- ❖ Direct drive
- ❖ Fast energy input
 - ➔ short mixing time, approximately 6 Min.
(depending on dough)



One bowl

Bowl compatible

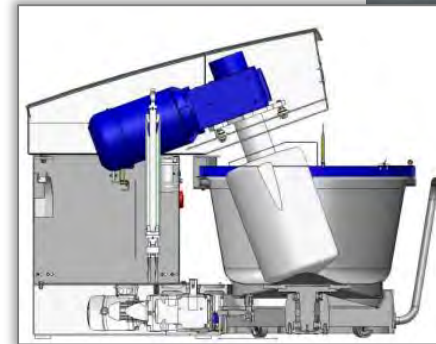
- ❖ Use of existing UC bowls
- ❖ Bowls among themselves exchangeable
- ❖ Use of existing lifter possible
- ❖ Hydraulic bowl lock with hooks
 - ➔ locks immediately (even before the head is down)



Design

Durable

- ❖ Robust design
- ❖ Head moves down hydraulically with a push of a button (button no longer has to be kept pressed)
- ❖ Low maintenance requirements



Clean

- ❖ Sealing of the machine body on the floor
→ no ground clearance
→ no impurity underneath the machine body
- ❖ Smooth surface
- ❖ Backward slanted head

Easy operation

INUS inside

- ❖ KEMPER KEY access control capable of being integrated → Reduction of operation faults → continuous quality
- ❖ INUS operating interface → the same operating unit for most of the WP Kemper machines
- ❖ Program control allows simple recipe management
- ❖ USB interface for the recipe management (back up, copying)
- ❖ Data back-up



4. Configurations & Options



Configuration UC PRO	Basic	Option
Stand painted steel silver gray	X	
Machine cover plastic silver gray	X	
Bowl cover plastic blue	X	
Program control with touch panel and INUS operating interface	X	
Bowl counter rotation	X	
Multi-phase control for the mixing tool	X	
Control cabinet on the right side of the machine body	X	
KEMPER KEY access control		X
Connection to a higher-level control system		X
Extra bowl with handle		X
Extra bowl without handle		X

5. Technical Data

Executions

5 different versions are available for the UC PRO. The technical settings (gap dimensions, rotation numbers etc.) of the respective variants are made at the factory and can not be adapted subsequently.

Basic

- ❖ Standard doughs
- ❖ Generally dough absorption 56-59%

Soft

- ❖ Soft doughs
- ❖ Generally dough absorption > 60%

Rye

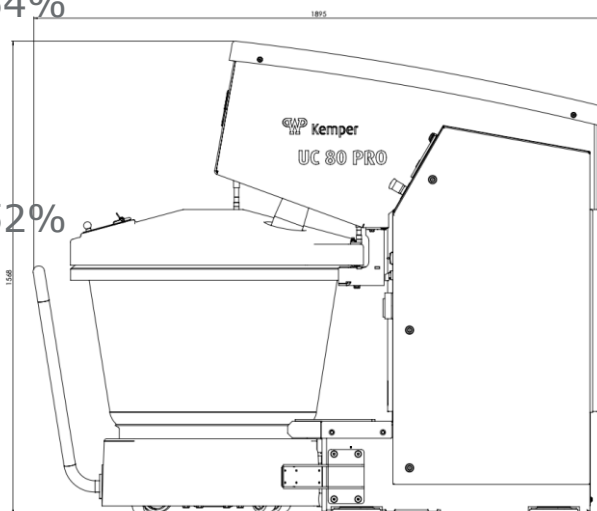
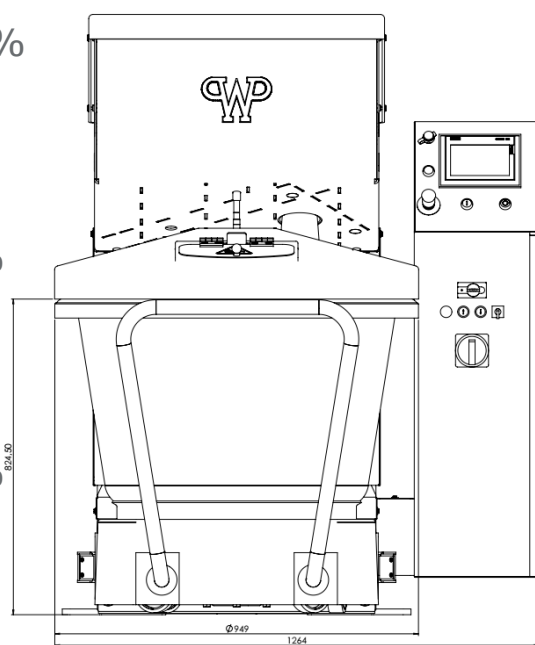
- ❖ Very soft doughs
- ❖ Generally dough absorption > 65%

Pretzel

- ❖ Stiff doughs
- ❖ Generally dough absorption > 54%

Strong

- ❖ Very stiff doughs
- ❖ Generally dough absorption > 52%



6. Changes UC PRO

Drives

- ❖ Bowl drive → new technology
- ❖ Mixing arm drive → new technology
- ❖ Mixing arm bearing → direct drive

Control

- ❖ Siemens touch panel
- ❖ Program control
- ❖ INUS operating interface

Bowl lock

- ❖ Hydraulic
- ❖ Bowl is locked immediately

Raise / lower machine head

- ❖ Hydraulic
- ❖ Head goes up and down straight

6. The WP Kemper Baking Center



Experience with all your senses!

True to the motto „*think process*“ the baking centre offers the entire process for the production of baked goods.

From mixer to in-store ovens, we can work on a variety of products from the whole WP BAKERYGROUP.

Equipped like a professional bakery, the baking centre offers the perfect setting for tests, demonstrations, seminars and events.

A team of experienced master bakers work together with you and your dough, in a relaxed atmosphere, on roll lines or bread lines, dough dividers or mixers.



7. Service & Support



Installation

Our installation team includes a master baker and an electrical mechanical technician.

Blue Box – Blue Value

With Blue Value, a comprehensive service and support package, the WP Bakery Group Service ensures consistent production reliability.

The customer oriented concepts increase the added value of WP machines and ovens by optimizing the production availability.

With Blue Value the WP Bakery Group Service increases the efficiency of the machinery, extends the life-time and reduces production costs. Down time and surprises are eliminated. Blue Value provides a higher level of safety.

Our Blue Value services are your assurance for a reliable production.



Kemper

 Werner & Pfleiderer
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Industrial Bakery Technologies

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Bakery Cooling

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Instore Baking

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Bakery Service

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