



# Kronos

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## Kronos

A robust, reliable mixer with wheel-out bowls.

Target Group: price-conscious buyers, capacity up to 240 kg / batch

- ❖ Use as stand-alone mixer
- ❖ Standard variety of options
  - ❖ Pretzel package: Pretzel / bagel spiral
  - ❖ Rye package: Rye tool + bowl scraper
  - ❖ Temperature sensor PT 100
- ❖ Standard drive power and number of revolutions
- ❖ Painted execution

Size // Amount of dough (kg)	Amount of flour maximal	Amount of flour minimal
120	75 kg	7,5 kg
160	100 kg	10 kg
200	125 kg	12,5 kg
240	150 kg	15 kg

# 1. Product information



## Kronos Pro

A robust, reliable mixer with wheel-out bowls.

Target group: demanding customer for customized solutions, capacity up to 400 kg / batch

- ❖ Use as stand-alone mixer, series connection of several mixers, use as an automated system
- ❖ Wide variety of options
- ❖ Very high capability (drive and number of revolutions)
- ❖ Stainless steel execution

Size // Amount of dough (kg)	Amount of flour maximal	Amount of flour minimal
120	75 kg	7,5 kg
160	100 kg	10 kg
200	125 kg	12,5 kg
240	150 kg	15 kg
400	250 kg	25 kg

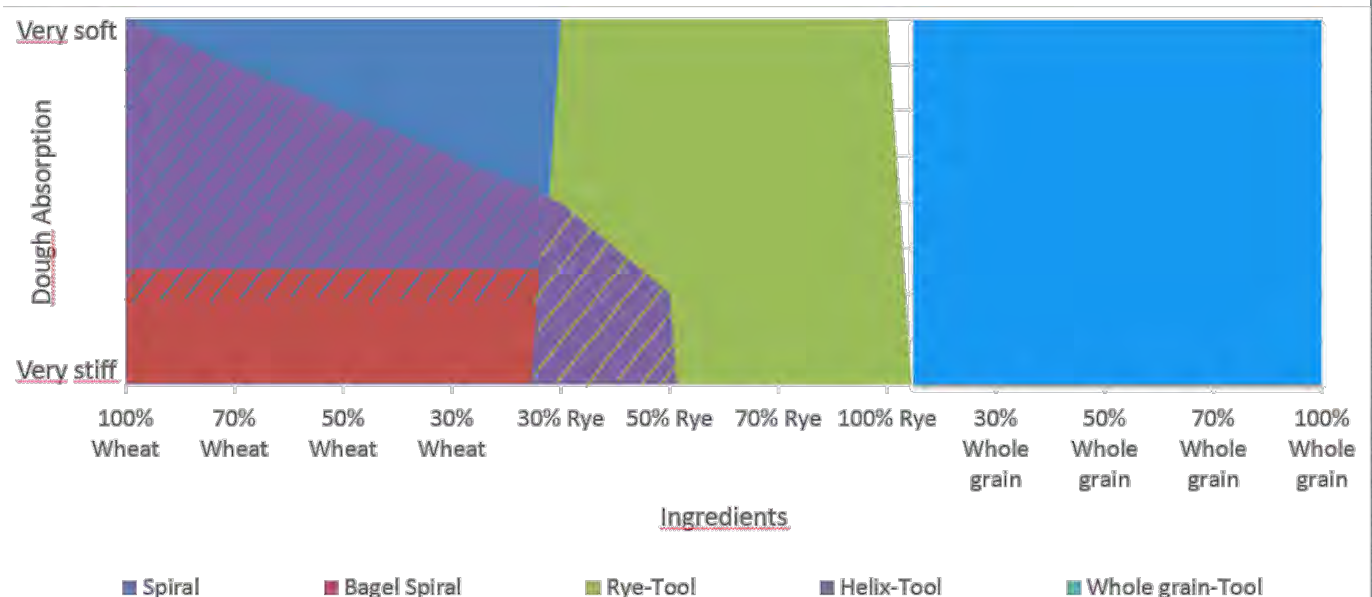


# 2. Doughs

- ❖ Wheat dough
- ❖ Mixed wheat dough
- ❖ Mixed rye dough
- ❖ Rye dough
- ❖ Whole grain dough
- ❖ Cake and crumble dough
- ❖ Fillings
- ❖ Creams

Dough absorption: from 45%

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



# 3. 5 Reasons for Kronos Kemper



Easy Cleaning



Reliability



High dough quality



One bowl

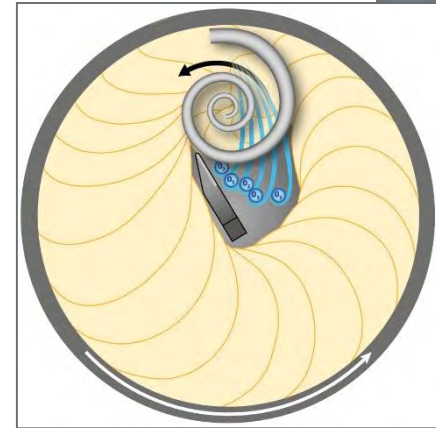


Easy operation

## High dough quality

### 3-Zone Mixing Principle

- ❖ Dry doughs
- ❖ Easy to process doughs → machine usable
- ❖ Quick, intensive mixing → higher water absorption in the mixing phase
- ❖ Higher oxygenation → stronger gluten development → larger proofing stability → greater product volume



### Fixed rotating speed of the bowl

- ❖ Reproducible mixing results

## High dough quality – mixing tools

The appropriate mixing tool for every application

- ❖ Spiral
  - ❖ Universal mixing tool
- ❖ Pretzel/Bagel-Spiral
  - ❖ Wheat doughs, dough absorption < 54%, 3° C less dough warming, especially with stiff doughs
- ❖ Rye-Tool
  - ❖ Rye doughs, ideal for +60% rye portion, small contact area, low energy input
- ❖ Whole grain-Tool
  - ❖ Whole grain doughs, uniform mixing, small contact area, low energy input
- ❖ Confectioner-Tool
  - ❖ Ideal for the production of cake and crumble dough
- ❖ Blending-Tool
  - ❖ Ideal for salads, mixtures, fillings
- ❖ Whisk
  - ❖ Fluffy whipped creams





# 3. Reasons for Kronos

## One bowl

### Bowl compatible

- ❖ Use of existing President / Titan bowls
- ❖ Bowls among themselves exchangeable
- ❖ Use of existing lifter possible
- ❖ Bowl equipped with rubberized rollers for a smooth run



## Reliable

### Durable

- ❖ Optimized design to reduce stress peaks
- ❖ Strong drive
- ❖ Solid set-up and 40% higher stiffness\*
- ❖ Reinforced hydraulic system
  - ❖ Lower pressure\*
  - ❖ 35% more performance\*
  - ❖ 1.1 kW\*
- ❖ Larger mixing arm bearing\*
- ❖ Robust bowl



\* Compared to the President mixer

# 3. Reasons for Kronos

## Easy Cleaning

### CleanTec Design

- ❖ High ground clearance – 135 mm
- ❖ Smooth, inclined surfaces
- ❖ Bowl scraper to clean the bowl during production
- ❖ Stainless steel panels



## Easy Operation

### INUS inside

- ❖ Kemper Key access control integrable
- ❖ INUS operating interface → the same operating unit for most of the WP Kemper machines
- ❖ Master-slave function allows the control / recipe management and recipe transmission to different mixers through one control panel
  - ❖ All mixers access the same recipes
- ❖ USB interface for the recipe management (back up, copying)
- ❖ Batch logging via USB or Ethernet interface
- ❖ Data back-up



# 4. Configuration & Options



	Kronos	Kronos Pro
Clock control with two electronic time switches	Standard	Standard
Program control with touch panel „Monochrom“		X
Multi-Phase control with touch panel		X
Kemper Key access control		X
Revolution counter		X
Temperature sensor PT 100	X	X
Connection to a superordinate control system		X
Pretzel package for stiff wheat doughs (Absorption < 54%)	X	X
Rye package for mixed rye or rye doughs (> 60% rye portion) incl. bowl scraper	X	X
Various special tools		X
Bowl scraper		X
Stainless steel execution		X
Integration into a WP Kemper linear system		X



# 5. Technical Data

## Changes compared to the previous model President

### Corpus und Design

- ❖ Inclined surfaces
- ❖ Operating panel within the control cabinet (fixed)
- ❖ 40% higher stiffness

### Drives

- ❖ Bowl drive via one friction wheel
- ❖ Reinforced drive
- ❖ Larger mixing arm bearing

### Hydraulic system

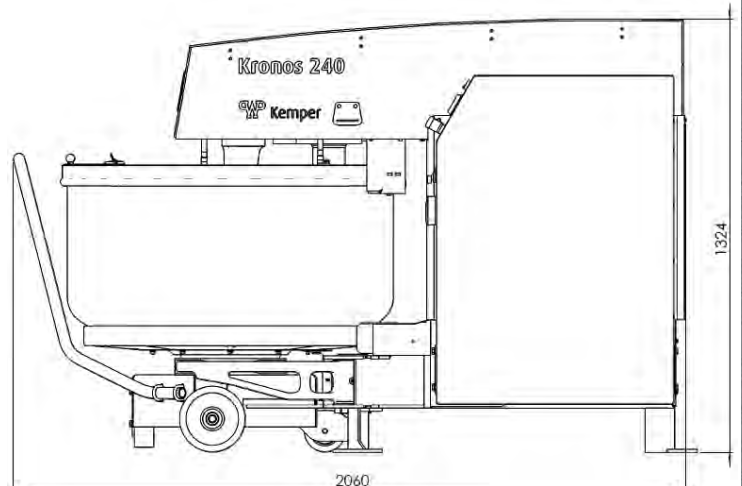
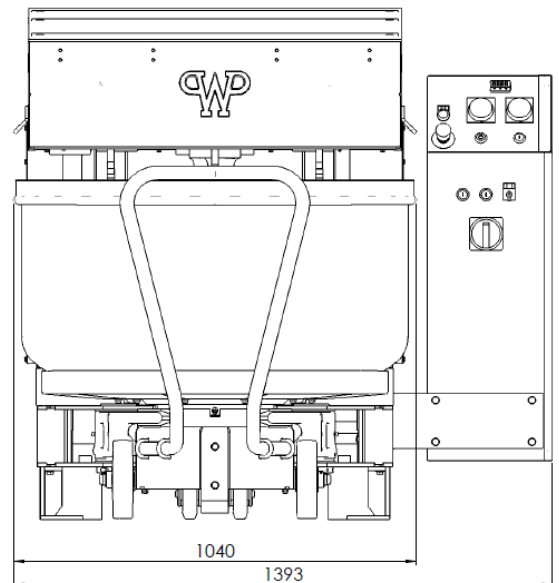
- ❖ Reinforced hydraulic system
- ❖ 35% more performance

### Operation

- ❖ INUS operating interface
- ❖ USB interface
- ❖ Master-Slave function
- ❖ Kemper Key integrable

### Two models

- ❖ Kronos
- ❖ Kronos Pro



# 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



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Werner & Pfleiderer  
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Werner & Pfleiderer  
Bakery Cooling



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