

think process!

WP Kemper



KEMPER MIXING

Linear Systems

WP BAKERYGROUP

DOUGH TO VALUE - KEMPER MIXING

The focus in industrial dough production is on dough quality and on the operational efficiency of the mixers and mixing systems used. The 3-zone or helix mixing principle in the mixers used ensures soft, ideally mixed doughs. The flexibility of the **LINEAR SYSTEMS** enables the achievement of long dough resting times with high performance. Different types of dough with different dough resting times can be produced at the same time. However, the systems can be expanded at any time. An open and thus during production accessible construction without safety fence is possible. The robust construction of all components, designed for 3-shift operations, make the **LINEAR SYSTEMS** particularly reliable. Easy access to easy-to-clean modules ensures easy cleaning. Fixed cleaning brushes and optional cleaning modules for the bowls help to clean the **LINEAR SYSTEMS** regularly.



MODULES

DOSING

The dosing module is used for automatic and manual filling with dry raw materials and liquids. The necessary dosing connections are freely selectable.

SAFETY SYSTEMS

Every **LINEAR SYSTEM** is enclosed by a fence. All doors are monitored.

BOWL CONVEYOR MODULE

The bowl conveyor module consists of ground-level bowl transport rails and a single or double carrier for holding one or two bowls. The self-propelled carrier is laser-controlled and detects its position in the system without homing. Operating personnel is not necessary. For additional cleanliness and safety, the carrier wheels are equipped with cleaning brushes.

BOWL TIPPER

The integrated bowl tipper always feeds the following modules evenly, regardless of the filling quantity of the bowl. The low-maintenance bowl tipper is free in its installation position, the tipping direction can be selected flexibly. For optimal adaptation to the subsequent dough processing process, the speed of the bowl tipper can be adjusted.

KRONOS

LINEAR SYSTEM

- available with DymoMix



- Optimal for use with wheat, mixed wheat, mixed rye and rye doughs
- DymoMix: blending of dry and liquid ingredients by centrifugal force during dosing
- No flour dust, blending process already takes place in the DymoMix
- 40% shorter mixing process, the DymoMix already produces an immediately mixable dough during blending
- High dough quality: both the DymoMix and the KRONOS are gentle to the dough and stand for high dough quality

TITAN

LINEAR SYSTEM



- Optimal for use with wheat, mixed wheat and mixed rye doughs
- Hose water cleaning of the TITAN mixer possible
- High oxygen intake and homogeneous doughs through the 3-zone mixing principle
- The bearings, motors and hydraulics of the TITAN mixer are permanently monitored

UC PRO

LINEAR SYSTEM



- Optimal for use with soft, Mediterranean wheat doughs
- Unique helix mixing principle ensures doughs with a lot of tension and volume
- High water absorption for a longer freshness of the products
- Low dough heating

KEMPER MIXING

TECHNICAL SPECIFICATIONS

		UC PRO	KRONOS	KRONOS with DymoMix	TITAN
Dough capacity / h	(kg)	650 - 2,000	960 - 4,000	1,440 - 5,600	1,680 - 6,400
	(lb.)	1,433 - 4,409	2,116 - 8,818	3,175 - 12,346	3,704 - 14,110
Station time / batch	(min.)	6 - 12	6 - 15	4.3 - 10	3.5 - 8.6
Batches / h		5-10	4 - 10	6 -14	7-17
Batch size / mixer	(kg)	130 - 200	240 - 400	240 - 400	240 - 400
	(lb.)	287 - 441	529 - 882	529 - 882	529 - 882
Resting positions		2-15	2-15	2-15	2-15
Dough resting time	(min.)	up to 60	up to 60	up to 60	up to 90
Number of mixers		1-2	1-2	1-2	1-3

OPTIONS

- Fully automatic bowl cleaning module
- Bowl tipper with bowl scraper
- LINEAR SYSTEM without safety fence
- Scrap dough return
- Dough residue guard (TITAN)

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