



TITAN

the high performance spiral mixer

TITAN SHORTFACTS

Smart mixing due to rapid alert system (monitoring system) and multi-phase-control

Spray water cleaning of mixing tools and mixer possible

THE TITAN MIXER IS THE STRONGEST OF ITS SPECIES FOR HIGHEST ACCOMPLISHMENT TO PERFORMANCE AND DOUGH QUALITY. IF SINGLE OR DOUBLE SPIRAL, THE TITAN MIXER FITS TO YOUR REQUIREMENTS. THE TITAN MIXER SECURES YOU NOT ONLY FROM BAD QUALITY, BUT ALSO FROM DIRT DUE TO ITS HOSE WATER PROTECTION FOR EASY CLEANING.



BENEFIT

- Easy hose water cleaning through CleanTec architecture (optional)
- Low abrasion due to reinforced design
- High dough quality through 3-Zone-Mixing Principle
 - Small batch sizes producible
 - Higher oxygen supply
 - Homogeneous dough
- Maximum reliability and high flexibility
 - Maintenance free through central lubrication
- Reproducible dough by high processing accuracy
- Monitoring System for increased availability

OPTIONS

- Single spiral
- Double spiral
- Professional-package
 - Stainless steel stand
 - Hose water protection
 - Data interchange with customers' server
 - Touch Panel „coloured“ with program control
 - Multi-Phase-Control
- Various mixing tools

TECHNICAL SPECIFICATION

Products	Capacity
<ul style="list-style-type: none"> ■ Wheat dough ■ Mixed wheat dough ■ Mixed rye dough 	<ul style="list-style-type: none"> ■ 2 different sizes: 240, 400 ■ Up to 3,200 kg (7055 lb) dough / h ■ Up to 400 kg (880 lb) dough / batch ■ Up to 250 kg (550 lb) flour / batch ■ Batches / h: 5-8 ■ Up to 630 litre bowl volume (143 gal)

Titan		Measure 240	Measure 400
Machine width	(mm)	1,460 (57.5")	1,635 (64.4")
Machine height	(mm)	2,335 (92")	2,656 (104.6")
Machine length	(mm)	2,287 (90")	2,677 (105.4")
Drive power	(kW)	41.2 (55 hp)	63 (84 hp)
Fusing	(A)	100	160
Bowl Ø	(mm)	990 (39")	1,220 (48")

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