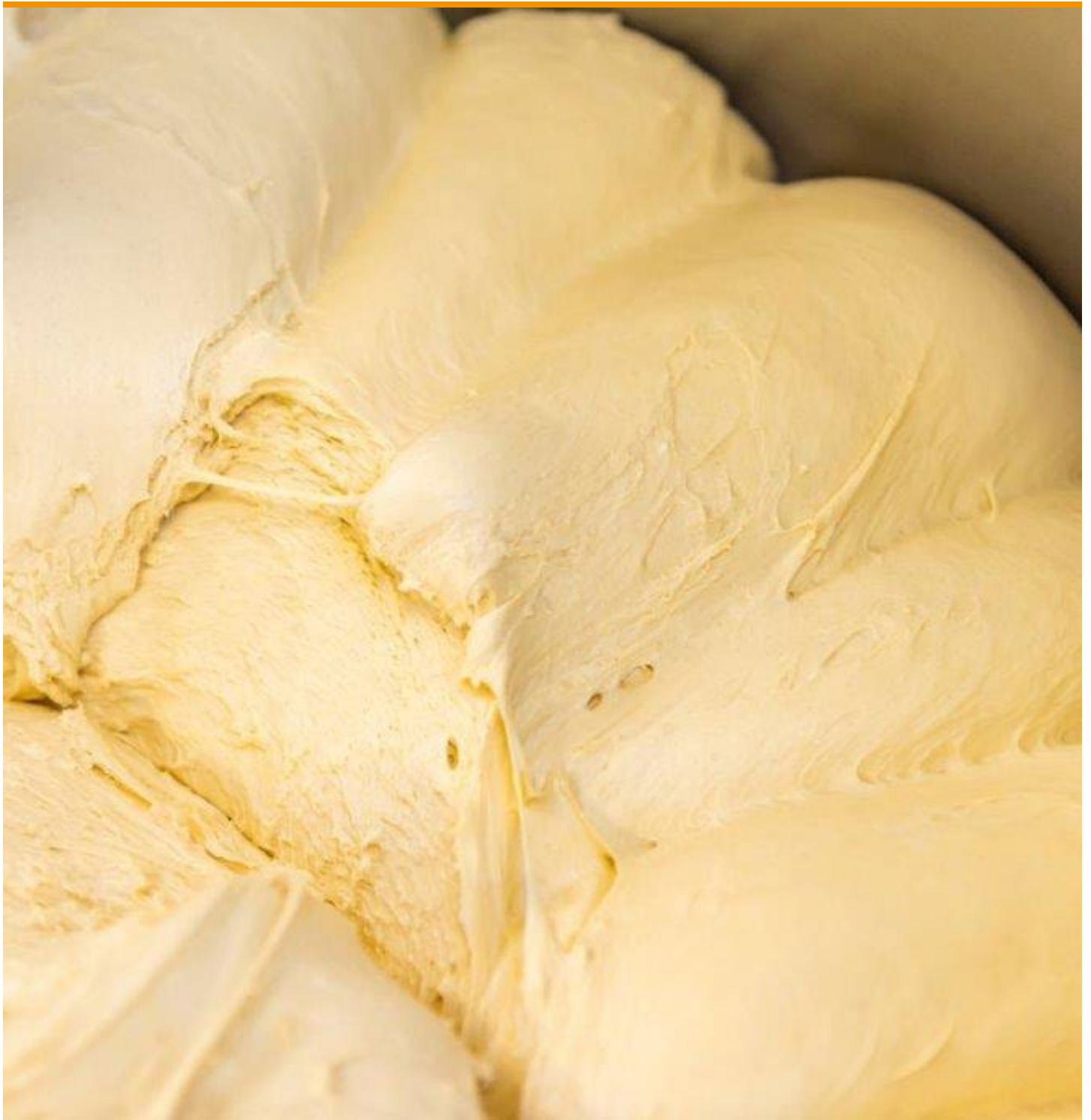


think process!

WP Kemper



KRONOS digital

the intelligent mixer

WP BAKERYGROUP

KRONOS digital

THE KRONOS DIGITAL DEVELOPS A FEELING FOR THE DOUGH. ITS IMPLANTED EXPERT KNOWLEDGE BANK IS BASED ON EXTENSIVE EXPERIENCE. IT KNOWS WHEN TO END THE MIXING PROCESS AND ALWAYS DELIVERS IDENTICAL, COMPLETELY REPRODUCIBLE DOUGH QUALITIES - INDEPENDENTLY OF STAFF TRAINING AND EXPERIENCE. IT IS ALSO EXTREMELY EASY TO OPERATE. THE KRONOS DIGITAL PERFORMS ALL TASKS AS SOON AS IT IS GIVEN THE SIGNAL TO START.

Independent switching from the blending to the mixing phases as a function of raw material quality and environmental conditions



BENEFIT

Doughs in optimal quality

- Reproducible, because defined determining factors are considered
- Independent of personnel, because of self-adjusting mixer
- Adaption to unsteady raw material and environmental conditions

Complete logging

- Allows conclusions about production conditions and raw materials
- Detectability of energy intake, environmental temperature, dough temperature etc.

Control of the mixing process based on measured dough properties

Ending of the mixing phase at the optimal dough quality

CONFIGURATION

- Stainless steel execution
- Large, clear touch panel (15") for graphical display of relevant parameters
- Powerful control and frequency-controlled drives
- Interface to higher-level MES for the transfer of all determined parameters and quality parameters

TECHNICAL SPECIFICATION

Products	Capacity
<ul style="list-style-type: none"> ■ Wheat dough 	<ul style="list-style-type: none"> ■ 240 kg (529 lb.) dough ■ 150 kg (330 lb.) flour

KRONOS digital	240
Drive power	(kw) 12/20 (16/26.8 hp)
Fusing	(A) 400 V / 50 Amp
Bowl Ø	(mm) 990 (39")
Ground clearance	(mm) 125 (5")

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