



POWER MIXER INDUSTRY SOLUTIONS

fully automatic base discharge mixing system

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DOUGH TO VALUE

The full accomplishment with a combination of tipping device, Power Mixer and bowl conveyor that is fitted to your production & dough requirements.

Up to three Power Mixer discharge the dough fully automatic in a bowl that is fixed on a traversing carriage. The bowl transfers the dough via a lifter to a downstream head machine.

The Power Square System enables the fully automatic production of very soft doughs with particular long dough resting times. After mixing, the dough is discharged into plastic dough resting containers and is automatically transferred to its resting position. The container is delivered to a lifter after the dough resting time.

BENEFITS

- Fully automatic dough production
- Continuous dough quality
- Low staff requirement
- Short station time
- 95 % availability due to projectable maintenance
- High process reliability



MODULES

POWER MIXER

The industry-mixer with its large base opening produces high amounts of dough at minimal discharge time.

MIXING TOOLS

The WP Kemper Mixing Tools are made from stainless steel. The Double-Mixing-Tool of the Power Mixer DS ensure short mixing times.

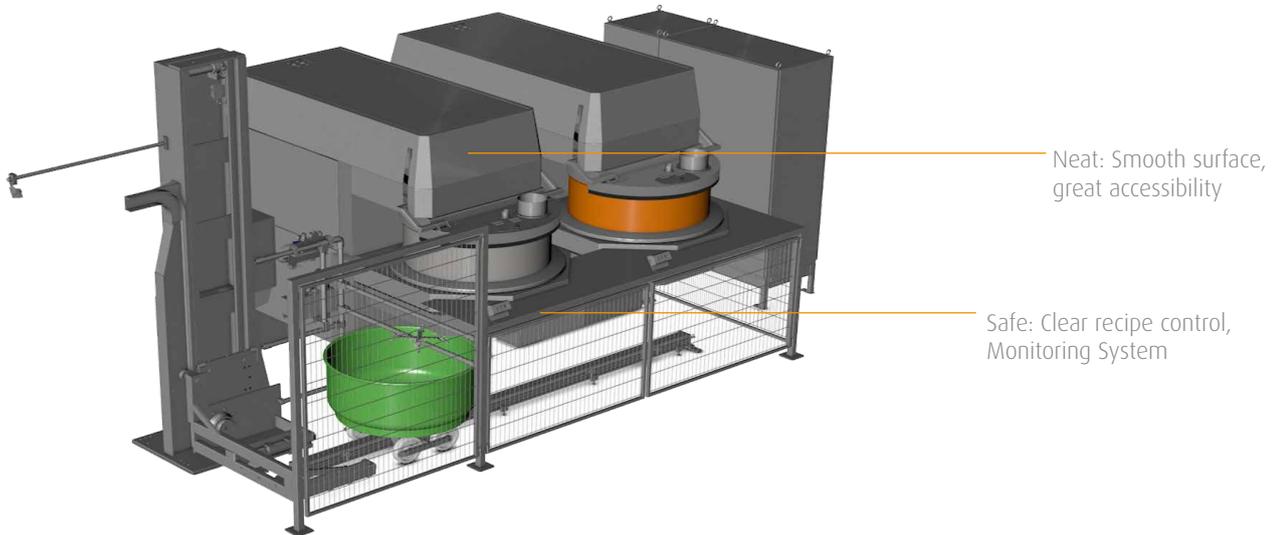
TRAVERSING UNIT FOR BOWLS / DOUGH RESTING CONTAINERS

The transport of the bowl / dough resting container is done automatically via a traversing unit.

LIFTER

The integrated lifter is used for fully automated feeding of the downstream head machine. For an optimal adaptation to the production process, the speed is adjustable.

POWER ROLL SYSTEM IN DETAIL

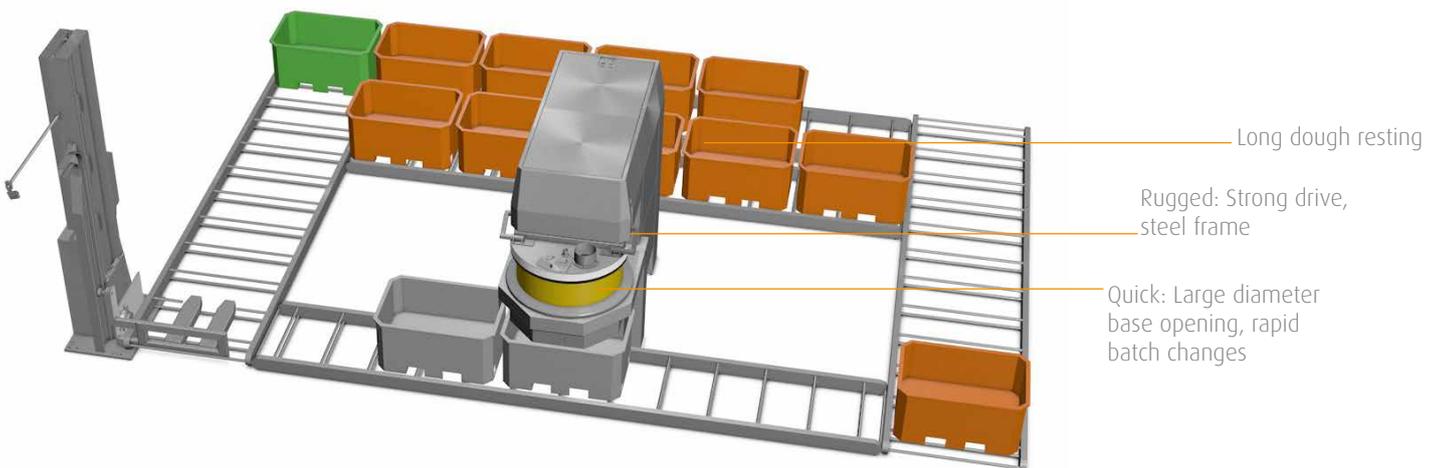


3-ZONE-MIXING PRINCIPLE

All WP Kemper spiral mixers are constructed with the 3-Zone-Mixing Principle, which is distinguished through the exceptionally light and easy to process doughs, as well as a high water absorption and excellent blending effect.



POWER SQUARE SYSTEM IN DETAIL



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Products

- | | |
|----------------------------|---|
| Power Roll System | <ul style="list-style-type: none"> ■ Wheat dough ■ Mixed wheat dough among others: ■ Toast bread ■ Rolls ■ Soft Buns |
| Power Square System | <ul style="list-style-type: none"> ■ Wheat doughs ■ Mixed wheat doughs among others: ■ Pita bread ■ Ciabatta ■ Baguette ■ Pizza |

OPTIONS

POWER ROLL SYSTEM & POWER SQUARE SYSTEM

- Portioning hopper
- Conveyor belt to transport the dough batch
- Multi-Phase-Control (incl. with Power Mixer 400 DS)
- CO₂ - cooling
- Interface for dosing
- Energy measurement
- Bowl scraping device for the lifter to ensure clean transfer to the intermediate hopper

CAPACITY

	Power Roll System	Power Square System
Dough capacity / h	480 - 6,000 kg (1,050 - 13,250 lb)	480 - 7,200 kg (1,050 - 15,870 lb)
Station time / batch	4 - 15 min.	4 - 15 min.
Batches / h	4 - 15	4 - 18
Resting time	up to 3 min.	up to 240 min

TECHNICAL SPECIFICATION

	Power Roll System	Power Square System
No. of Mixers	1 - 3 Power Mixer SPI / DS	1-3 Power Mixer SPI / DS
Batch Sizes (Dough)	120 / 240 / 400 kg (250 / 550 / 900 lb)	120 / 240 / 400 kg (250 / 550 / 900 lb)
Resting Positions	-	8 - 36

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