

think process!

WP Kemper



SP

the mobile spiral mixer

WP BAKERYGROUP

SP

SP - THAT MEANS THE AGILITY OF A SMALL MOBILE MIXER COMBINED WITH THE POWER OF A QUALITY MIXER. DIRECT BOWL DRIVE & OPTIONAL REINFORCED GEAR MOTOR ARE MADE FOR CONFIDENT MIXING POWER.



BENEFIT

- Flexible use by means of various mixing tools
- Bowl & mixing tool made from stainless steel
- Better dough quality through 3-Zone-Mixing Principle
 - Small batch sizes producible
 - Higher oxygen supply
 - Homogeneous dough
- Easy to clean surface
- Optimal mixing of the ingredients by bowl turning switch (standard)

OPTIONS

- Temperature display & temperature sensor PT100
- Prezel Package : less dough heating for firmer wheat doughs
- Rye Bread Package: for rye doughs
- Bowl drain screw

Products	Capacity
<ul style="list-style-type: none"> ■ Wheat doughs ■ Mixed wheat doughs ■ Mixed rye doughs ■ Rye doughs 	<ul style="list-style-type: none"> ■ 5 different sizes: 45, 80, 120, 160, 200 ■ Up to 200 kg (440 lb) dough ■ Up to 125 kg (275 lb) flour

TECHNICAL SPECIFICATIONS

SP		45	80	120	160 & 200
Machine width	(mm)	782 (31")	782 (31")	885 (35")	940 (37")
Machine height	(mm)	1,265 (50")	1,265 (50")	1,300 (51")	1,300 (51")
Machine length	(mm)	1,085 (42.7")	1,195 (47")	1,280 (50.4")	1,420 (56")
Total drive power	(kW)	4.75 (6.37 hp)	4.75 (6.37 hp)	10.1 (13.54 hp)	10.1 (13.54 hp)
Fusing	(A)	16 A / CEE 16 A	16 A / CEE 16 A	25 A / CEE 32 A	25 A / CEE 32 A
Bowl Ø	(mm)	560 (22")	670 (26.4")	760 (30")	900 (35.4")

WP BAKERY GROUP USA

1 Enterprise Drive, Suite 408 | Shelton, CT 06484 // Phone: 203-929-6530 // Fax: 203-929-7089
 info@wpbakerygroupusa.com // www.wpbakerygroupusa.com