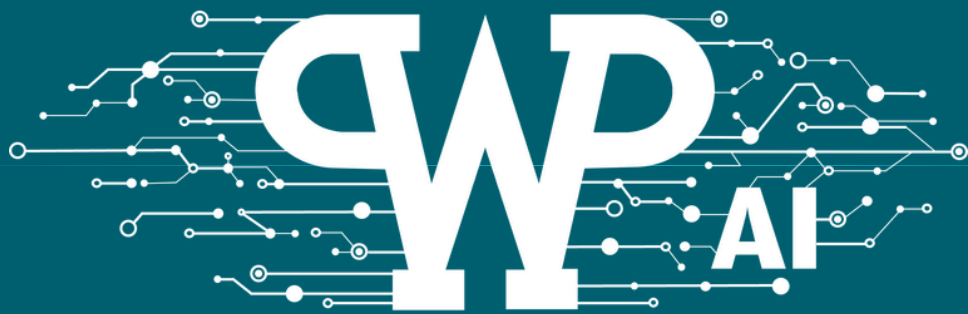


KAIROS



INFO PACKAGE



UNLOCK THE POWER OF AI



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**Same Dough -
Every Batch!**





FUNCTION

Always your dough expert.

Ensure quality, efficiency, and consistency with precise dough monitoring.



Capture all process data live throughout the mixing cycle.

This includes:

- Dough temperature
- Torque
- Mixing speed (number of revolutions)



Batch reports for the entire day's production are automatically compiled in a clear tabular overview.

Gain insights into:

- Final dough temperature
- Energy input
- Determined dough quality

**AI-
PREPARED**



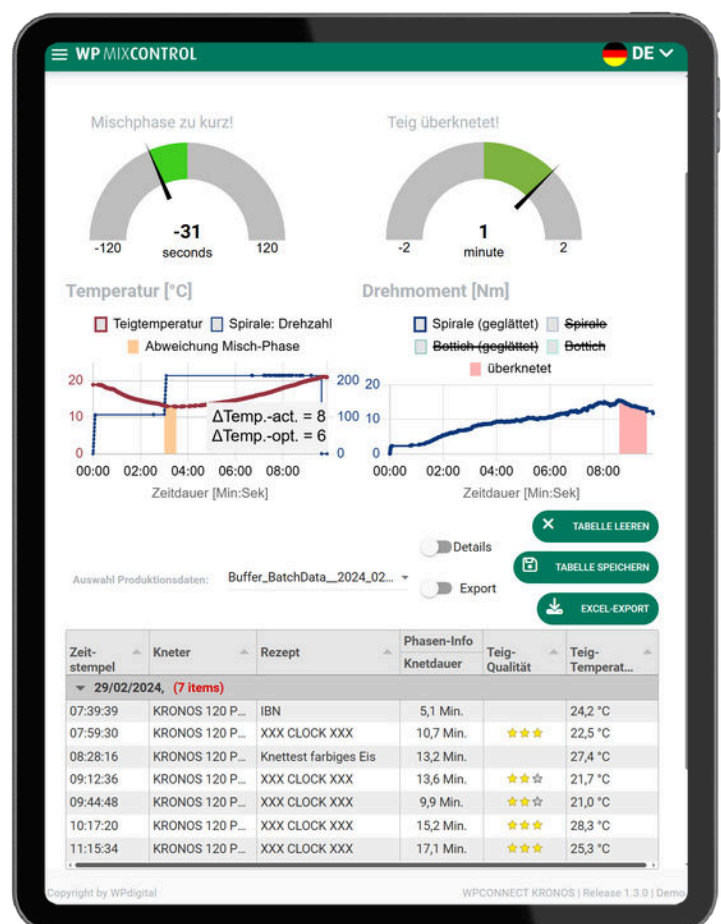
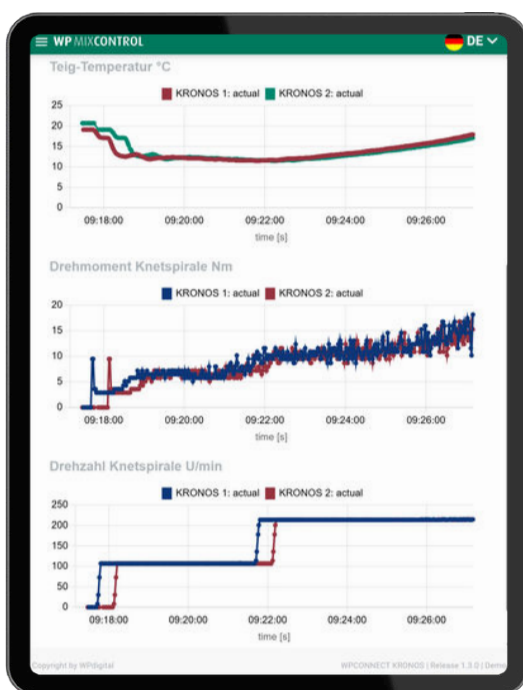


FUNCTION

How does KAIROS make it possible?

During the mixing process, integrated sensors continuously capture process data. The MIXCONTROL digital application records and analyzes this information in real time.

Intelligent analytics provide complete process visualization, identify deviations, and deliver data-driven recommendations to optimize dough quality and process consistency.



AI-
PREPARED

ADVANTAGES & BENEFITS



Consistent mixing results. Every batch.

Even under changing ambient temperatures and with different machine operators, **KAIROS** delivers consistent reliable mixing results.



KAIROS evaluates every mixing cycle and provides intelligent optimization recommendations to improve dough quality - batch after batch.



Comprehensive batch documentation with deviation analysis gives you full visibility into every mixing cycle.



Rapid fault detection. Live process data enables immediate detection of deviations, allowing operators to take corrective action before product quality is affected.

**AI-
ASSISTED**



ADVANTAGES & BENEFITS



Consistently perfect dough.

Like every WP Kemper spiral mixer, **KAIROS** is equipped with a spiral mixing tool and a guide bar, based on the proven 3-zone mixing principle.



Within the mixing and kneading zone, the spiral and guide bar keep the dough precisely positioned. This ensures rapid incorporation of water and dry ingredients while transferring energy efficiently into the dough.



An air turbulence created behind the guide bar introduces a high level of oxygen into the dough. This promotes strong gluten development, resulting in greater dough volume and a light, open crumb structure.



The guide bar guides the dough smoothly out of and back into the kneading zone, creating a controlled relaxation phase. During this stage, the dough can hydrate, develop, and cool before re-entering the mixing phase.

**Same Dough -
Every Batch!**



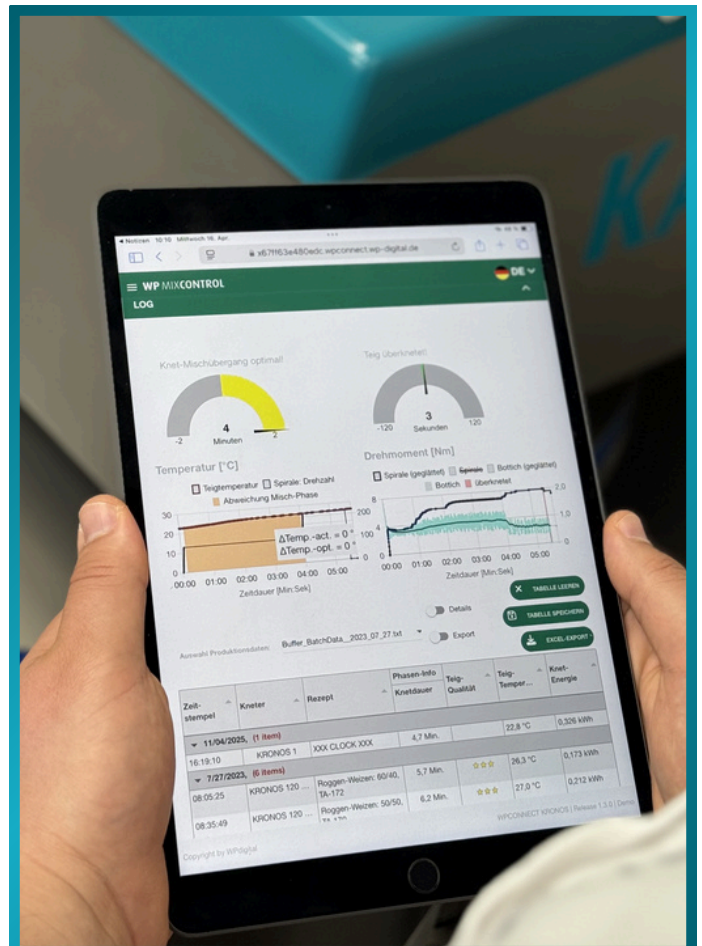


MIXCONTROL

Complete visibility into your mixing operations.

Every mixing cycle is automatically recorded and analyzed by MIXCONTROL. Review both current and past production runs at any time.

An intuitive star rating provides an instant overview of daily production performance, while detailed batch reports and analysis results remain accessible online whenever required.



AI-
DOCUMENTED



MIXCONTROL

How does it work?

WP MIXCONTROL provides a comprehensive dashboard via the WP DIGITAL PORTAL, enabling real-time monitoring of every mixing cycle with second-by-second process data.

At the end of each mixing cycle, WP MIXCONTROL combines the recipe parameters with the recorded sensor data to perform detailed analysis of the mixing process. By selecting a batch from the production logbook, users can access an analysis dashboard that provides the following information:

Transition from mixing to kneading: How closely did the actual changeover match the optimum transition point?

End of kneading: Was the dough mixed to the optimum endpoint, or was it overmixed? If so, by how long?

Process curves: **Dough temperature** and **spiral torque** trends throughout the entire mixing cycle.

Key process values: **Dough temperature**, **target** versus **actual mixing time** and **energy input**, broken down by each phase of the mixing process.

AI-
DOCUMENTED



CONFIGURATION

Always the right solution.

Standard configuration:

- Touchscreen control combined with a PT100 temperature sensor integrated into the guide bar
- Multiphase technology: Spiral and bowl speeds are controlled by frequency inverters to achieve optimum dough quality
- Stainless steel machine stand and electrical cabinet; durable plastic machine cover
- One bowl and handle made of stainless steel is included in the scope of delivery
- Bowl swivel-mounted on a carriage with rubberized rollers
- Bowl identification via RFID
- Fork lock: hydraulically
- Mixing tools made of stainless steel
- Automatic work process
- Bowl reversing function for bowl with right and left rotation
- Ground clearance: approx. 125 mm

**AI-
EQUIPPED**



OPTIONS

Tailored to your requirements.

- KEMPER KEY
- Data interface for integration with higher-level control system
- Separate electrical cabinet
- Additional mixing tool
- Water supply
- Rigid stainless steel bowl cover with safety contact strip
- Bowl scraper

**AI-
EQUIPPED**



APPLICATION & TARGET GROUP



Designed for the future.

Application as a batch mixer:

Size // dough quantity (kg)	Flour quantity (kg) maximal	Flour quantity (kg) minimal
400	250	125
240	150	75
200	125	63
120	75	38

Target group: forward-thinking bakeries seeking consistently high dough quality - independent of operator influence or raw material variations.

Suitable dough types: Wheat dough, mixed wheat dough, spelt dough, mixed spelt dough

