

*think process!*

**WP** Kemper



# KRONOS PRO

the spiral mixer

**WP** BAKERYGROUP

# KRONOS PRO

**KRONOS PRO IS A ROBUST AND RELIABLE MIXER WITH WHEEL-OUT BOWLS, WHICH CAN BE EASILY ADJUSTED TO THE INDIVIDUAL NEEDS OF THE CUSTOMER THROUGH DIFFERENT AVAILABLE OPTIONS - EITHER AS A STAND-ALONE-MIXER OR IN A MIXING SYSTEM.**

## BENEFIT

- Quick, intensive mixing of the ingredients and optimal, reproducible mixing results by Kemper's own 3-Zone Mixing Principle
- High level of serviceability through the modular design of the KRONOS
- Compatible with existing WP Kemper TITAN and PRESIDENT bowls
- Flexible applicable due to different, adapted to the application, mixing tools

Products	Capacity
<ul style="list-style-type: none"> <li>■ Wheat dough</li> <li>■ Mixed wheat dough</li> <li>■ Mixed rye dough</li> <li>■ Rye dough</li> </ul>	<ul style="list-style-type: none"> <li>■ 5 different sizes 120, 160, 200, 240, 400</li> <li>■ 120 - 400 kg (265 - 880 lb) dough / batch</li> <li>■ 75 - 250 kg (165 - 550 lb) flour / batch</li> <li>■ Up to 630 liter (143 US.dry.gal.) bowl volume</li> </ul>

## TECHNICAL SPECIFICATION

KRONOS Pro		120	160	200	240	400
Drive power	(kw)	3,2/9 (4.3/12 hp)	12/20 (16/26.8 hp)	12/20 (16/26.8 hp)	12/20 (16/26.8 hp)	22/35 (29.5/47 hp)
Fusing	(A)	400 V / 32 Amp	400 V / 50 Amp	400 V / 50 Amp	400 V / 50 Amp	400 V / 80 Amp
Bowl Ø	(mm)	760 (30")	900 (35")	900 (35")	990 (39")	1,220 (48")
Ground clearance	(mm)	125 (5")	125 (5")	125 (5")	125 (5")	125 (5")

### WP KEMPER GMBH

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Optimal processing of small batches

Bowl reversing switch



Constant rotating speed of the bowl

Fork lock and stands made from stainless steel

Easy cleaning due to large ground clearance and a smooth surface

## OPTIONS

- Electronic time switches, touch panel with program control or touch panel with multiphase control
- Temperature sensor PT100 (incl. with touch panel)
- Connection to a superordinate control system
- Pretzel package for the production of stiff wheat doughs (absorption rate 48 - 54 %\*) for example pretzel- or bagel doughs
- Rye package for the production of mixed rye or rye doughs (> 60 % rye) consisting of rye tool and bowl scraper
- Various special mixing tools
- Bowl scraper
- Stainless steel version: machine body, panelling and control cabinet made from stainless steel

\* based on standard German flour