think process!

UC PRO
the helix mixer
**UC PRO**

Smooth, inclined surface

Unique helix tool

Touch Panel program control as standard

Multi-phase control of the mixing tool

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**TECHNICAL SPECIFICATION**

<table>
<thead>
<tr>
<th>UC PRO</th>
<th>80</th>
<th>120</th>
<th>Products</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Machine width</td>
<td>1,264 mm (49.8&quot;)</td>
<td>1,419 mm (55.9&quot;)</td>
<td>Wheat doughs</td>
<td>2 sizes: 80, 120</td>
</tr>
<tr>
<td>Machine height (head raised)</td>
<td>2,148 mm (84.6&quot;)</td>
<td>2,268 mm (89.3&quot;)</td>
<td>Mixed wheat doughs</td>
<td>130 - 200 kg (287 - 441 lb.) dough / batch</td>
</tr>
<tr>
<td>Machine length (with bowl)</td>
<td>1,895 mm (74.6&quot;)</td>
<td>2,050 mm (80.7&quot;)</td>
<td>Mixed rye doughs</td>
<td>80 - 120 kg (176 - 265 lb.) flour / batch</td>
</tr>
<tr>
<td>Power requirement</td>
<td>12.85 kW</td>
<td>18.1 kW (24.6 hp)</td>
<td>Rye doughs</td>
<td></td>
</tr>
<tr>
<td>Fusing</td>
<td>400 V / 32 A</td>
<td>400 V / 63 A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bowl Ø</td>
<td>950 mm (37.4&quot;)</td>
<td>1,110 mm (43.3&quot;)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**BENEFIT**

- Optimal and customer-specific mixing results through infinitely variable speed of the mixing tool
- Low dough warming
- High oxygenation
- Short mixing time, approximately 6 min. (depending on dough)
- Easy recipe control
- Low-maintenance due to the sturdy construction
- Existing UC bowls can be used

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**OPTIONS**

- KEMPER KEY access control
- Connection to a higher-level control system

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**THE UC PRO IS AN EXCEPTIONAL HELIX MIXER WITH A UNIQUE MIXING PRINCIPLE, BECAUSE THE DOUGH IS PULLED AND OVERLAID, THUS ADDING A LOT OF OXYGEN AND LITTLE ENERGY INTO THE DOUGH. THEREFORE, THE UC PRO IS IDEAL FOR THE PRODUCTION OF SOFT WHEAT AND RYE DOUGHS AND SOPHISTICATED MIXING, AS THE DOUGHS GET MORE TENSION AND VOLUME.**