

think process!

WP Kemper



KRONOS

the spiral mixer

WP BAKERYGROUP

KRONOS

THE WHEEL-OUT SPIRAL MIXER KRONOS CONVINCES THROUGH ITS STABILITY AND TOP QUALITY, SINCE STANDS, FORKS AND THE BOWL ARE MADE FROM STAINLESS STEEL. HIGH DOUGH QUALITY AND ITS EASE OF USE FAVOR THE KRONOS AS A STAND-ALONE MIXER.

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 structure of the KRONOS
- Compatible with existing WP Kemper TITAN and PRESIDENT bowls

Products	Capacity
<ul style="list-style-type: none"> ■ Wheat dough ■ Mixed wheat dough ■ Mixed rye dough ■ Rye dough 	<ul style="list-style-type: none"> ■ 4 different sizes 120, 160, 200, 240 ■ 120 - 240 kg (265 - 530 lb) dough / batch ■ 75 - 150 kg (165 - 330 lb) flour / batch

TECHNICAL SPECIFICATION

KRONOS		120	160	200	240
Drive power	(kw)	3.2 / 9 (4.3 / 12 hp)	12 / 18 (16 / 24 hp)	12 / 18 (16 / 24 hp)	12 / 18 (16 / 24 hp)
Fusing	(A)	400 V / 32 Amp	400 V / 50 Amp	400 V / 50 Amp	400 V / 50 Amp
Bowl Ø	(mm)	760 (30")	900 (35")	900 (35")	990 (39")
Ground clearance	(mm)	125 (5")	125 (5")	125 (5")	125 (5")

WP KEMPER GMBH

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OPTIONS

- Temperature sensor PT100
- 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
- Bowl scraper

* based on standard German flour