

think process!

WP Kemper



UC PRO
the helix mixer

WP BAKERYGROUP

think process!

UC PRO



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.

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

OPTIONS

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

TECHNICAL SPECIFICATION

UC PRO	80	120	Products	Capacity
Machine width	1,264 mm (49.8")	1,419 mm (55.9")	<ul style="list-style-type: none"> ■ Wheat doughs ■ Mixed wheat doughs ■ Mixed rye doughs ■ Rye doughs 	<ul style="list-style-type: none"> ■ 2 sizes: 80, 120 ■ 130 - 200 kg (287 - 441 lb.) dough / batch ■ 80 - 120 kg (176 - 265 lb.) flour / batch
Machine height (head raised)	2,148 mm (84.6")	2,268 mm (89.3")		
Machine length (with bowl)	1,895 mm (74.6")	2,050 mm (80.7")		
Power requirement	12.85 kW (17.2 hp)	18.1 kW (24.6 hp)		
Fusing	400 V / 32 A	400 V / 63 A		
Bowl Ø	950 mm (37.4")	1,110 mm (43.3")		

WP KEMPER GMBH

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