



POWER MIXER

the industrial base discharge mixer

POWER MIXER SHORTFACTS

THE POWER MIXER IS A PROFESSIONAL. THROUGH STRONG MOTORS & FULLY AUTOMATIC DOUGH DISCHARGE THE INDUSTRIAL MIXER PRODUCES A HIGH NUMBER OF BATCHES OF DOUGH.



Quick discharge of bowl due to large diameter base opening

BENEFIT

- Industrial base discharge mixer for high dough capacity with minimal discharge time
- Smooth surface for easy cleaning
- Reproducible quality of dough
- 3-Zone-Mixing Principle for higher oxygen support & homogeneous doughs
- Maximal reliability as maintenance-free up to 8,000 h. runtime

OPTIONS

- Multi-Phase-Control
- Revolution counter
- CO₂ cooling
- Connection to central switch box
- Energy measuring system
- Batch protocol management
- Monitoring System

TECHNICAL SPECIFICATION

Products	Capacity
<ul style="list-style-type: none"> ■ Wheat dough ■ Mixed wheat dough 	<ul style="list-style-type: none"> ■ 3 different sizes: 120, 240, 400 ■ Up to 2,800 kg (6,170 lb) dough/h ■ Up to 400 kg (880 lb) dough ■ Up to 250 kg (550 lb) flour ■ Batches/h: 5-7 ■ Up to 630 litre bowl volume (143 gal)

Power Mixer	120	240	400
Machine width (mm)	955 (37.6")	1,266 (50")	1,600 (63")
Machine height (mm)	2,180 (86")	2,485 (98")	2,860 (112.6")
Machine length (mm)	2,130 (84")	2,746 (108.1")	3,220 (127")
Drive power (kw)	21.1 (28.3 hp)	35 (47 hp)	59 (79 hp)
Pneumatics (bar)	6 (87 psi)	6 (87 psi)	6 (87 psi)
Fusing (A)	160 A	160 A	160 A
Bowl Ø (mm)	760 (30")	990 (39")	1,220 (48")
Outlet opening Ø (mm)	350 (14")	450 (17.7")	550 (21.7")

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