

AUTOMATIC SPIRAL MIXER

The **Automatic Spiral Mixer** with removable bowl is equipped with automatic lifting and coupling. The bowl drive eliminates noise and maintenance.

The mixer's two speeds enables the user to obtain a mixture which is well blended and of a high quality. The body of the mixer is made of heavy-duty coated steel. The mixer complies with the latest CE regulations



	ME130	ME160	ME200
Dough Capacity (kg)	130	160	200
Flour Capacity (kg)	80	100	125
Bowl Inner Diameter (mm)	800	900	1000
Dimensions Width : (mm)	1030	1080	1120
Depth : (mm)	1750	1850	1890
Height : (mm)	1350	1350	1370
Power Consumption (kW)	7.75	7.75	10
Weight (kg)	894	930	1210

AUTOMATIC SPIRAL MIXER



- Two Motors – Extra Pulley Drive – Bigger Spiral Arm
- Reversing direction of rotation bowl – Two electronic timers.
- Designed for mixing doughs made with a high gluten content or with a low percentage of liquid. Every part of the machine is reinforced, both in terms of its structure and its parts.
- It features 2 motors, a special drive to reduce stress and a large spiral arm, with possibility of installing larger motors in some models.

	M60	M80	M130	M160	M200
Dough Capacity (kg)	60	80	130	160	40
Flour Capacity (kg)	37	50	80	100	25
Bowl Inner Diameter (mm)	580	700	800	900	530
Dimensions Width : (mm)	610	730	830	930	930
Depth : (mm)	1100	1220	1320	1470	1470
Height : (mm)	1180	1450	1450	1600	1600
Spiral Motor (kW)	1.5/3.0	2.4/4.5	2.4/4.5	3.7/5.9	4.5/7.0
Bowl Motor (kW)	0.25	0.55	0.55	0.55	0.75
Weight (kg)	325	370	540	850	870

V BELT DRIVEN MIXER

This **V belt driven Spiral Mixer** is designed especially for light dough for production in hotel and in-store bakeries.

- Fixed bowl type
- Two speed motor with timer and separate bowl drive motor
- Bowl jog control makes easy unloading
- Interlocked bowl guard switch



	SM30	SM40	SM50	SM70	SM80	SM120
Flour Capacity (kg)	18	24	30	45	50	75
Dough Capacity (kg)	30	40	50	70	80	120
Bowl Capacity (L)	50	70	80	100	120	180
Dimensions : Width (mm)	540	540	590	680	710	900
: Depth (mm)	950	950	950	1040	1140	1500
: Height (mm)	990 / 1340	1050/1400	1050/1440	1140/1520	1250/1700	1460/2100
Voltage (V)	400V/3ph/50/60Hz					
Net Weight (kg)	185	205	300	450	520	880
Motor:Agitator/Bowl (HP)	2/0.5	2.5/0.5	3/1	4/2	5/2	7.5/3

MOBILE SPIRAL MIXER SP



- Direct bowl drive via gear motor, therefore no wearing parts and no maintenance at those hard to reach points
- Quiet, well-balanced movement
- Fast cleaning due to smooth dust repellent surfaces
- Production of light, easy to process dough
- Simple, faster mixer



	SP45	SP80	SP120	SP160	SP200
Flour Capacity (kg)	30	50	75	100	125
Dough Capacity (kg)	45	80	120	160	200
Bowl Volume (L)	80	130	175	300	300
Power (kW) : Spiral	1.0 / 4.0	1.0 / 4.0	3.2 / 9	3.2 / 9	3.2 / 9
: Bowl	0.75	0.75	1.1	1.1	1.1
Electric Fuse	16A	16A	32A	32A	32A
Bowl : Diameter (mm)	560	670	760	900	900
: Height (mm)	737	788	826	890	890
Dimensions : Width (mm)	780	780	890	940	940
: Depth (mm)	1090	1200	1290	1430	1430
: Height (mm)	1265	1265	1685	1850	1850
Net Weight (kg)	520	530	560	600	600

KNEADING MACHINE

- 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 WP Kemper President and Titan bowls
- Flexible applicable due to different, adapted to the application, mixing tools



	KRONOS PRO 120	KRONOS PRO 160	KRONOS PRO 200	KRONOS PRO 240
Bowl Ø (mm)	760	900	900	990
Dough capacity (kg)	120	160	200	240
Flour capacity (kg)	75	100	125	150
Power (kW) : Spiral	3.2/9	12/20	12/20	12/20
Electric Fuse (A)	32	50	50	50
Min. Ground clearance (mm)	135			

TWIN ARM MIXER

- A versatile mixer for gentle kneading action.
- Both arms can be lifted to remove the mixing bowl. Two speed setting is standard, mixing bowl + mixing arms are made of stainless steel.
- Optional accessories: Safety guards



	BT80	BT120	BT160	BT200
Dough Capacity (kg)	80	120	160	200
Maximum Flour Capacity (kg)	50	75	100	125
Bowl Capacity (L)	118	170	233	340
Dimensions : Width (mm)	780	880	990	1100
: Depth (mm)	1070	1200	1360	1520
: Height (mm)	1400	1500	1530	1620
Bowl Inner Diameter (mm)	630	720	830	940
Height to Bowl Rim (mm)	750	760	770	820
Power Output : 1 Speed (kW)	1.5	2.0	3.0	3.4
: 2 Speed (kW)	1.9	3.0	3.4	4.5
Inert Fuse by 380V (A)	15	20	25	25
Weight : Machine and Bowl (kg)	660	900	1240	1495
: Bowl Trolley (kg)	135	190	250	295
Revolutions : 1 Speed (Rpm)	28	28	28	28
: 2 Speed (Rpm)	44	44	44	44

TILTING LIFT MACHINE

- For better working condition for dough discharge & dough infeed to dough divider of bread plant
- Compact, practical
- Easy and safe to use



	SR14	SR18	SR21	SR26
<i>Tipping Height (mt)</i>	1.4	1.8	2.1	2.6
<i>Installed Power (kW)</i>	1.5/2.2*	1.5/2.2*	1.5	1.5
<i>Dimensions WxLxH (mm)</i>	1560x2120x2220	1560x2270x2620	1560x2380x2920	1560x2560x3420

(* only for bowls of 250/ 300 kg)

STIRRING & BEATING



High performance machine can be maintained easily with a special beating attachment arm. Speed and beating movements are infinitely variable. The kettle mounting can be opened and closed with a foot pedal. With motor protection switch

- 1 stainless steel kettle (20 litres) for 20-litre machine
- 1 stainless steel kettle (40 litres) for 40-litre machine

Standard Accessories

- Medium, fine ball whisk
- Pentagon beater
- With safety guard

Optional: Electric Heated

	20 LITRES	40 LITRES
Capacity (L)	20	40
Speed (Rpm)	170-400	170-400
Dimensions WxDxH (mm)	480x800x1370	480x800x1590
Kettle Capacity (L)	5-30	10-50
Weight (kg)	170	180
Motor (kw)	0.55	0.75
Supply Voltage (V)	380V/3ph/50/60Hz	

ROLL GRATING

A stable, long-lasting machine with two extra large, finely ground porphyry granite rolls. Roller gap is adjusted with a hand wheel. The back and forth movement of the rolls can be switched on and off easily.

- 1 food-proof synthetic funnel
- 1 chrome nickel steel basin



ROLL GRATING MACHINE

Roll Length (mm)	300
Roll Diameter (mm)	150
Weight (kg)	180
Dimensions WxDxH (mm)	670x580x1230
Motor (kW)	1.1
Supply Voltage (V)	380V/3ph/50/60Hz

UNIVERSAL GRATING



A new drum system with vastly higher grating performance. Drums are easy to change. Noise levels have been significantly reduced.

Standard Accessories:

- 1 fine grating drum
- 1 medium grating drum
- 1 coarse grating drum
- 1 high aluminium funnel with catch wings
- 1 chrome nickel steel basin
- 1 low funnel with knife disk

Optional

Mobile version castors



Low funnel with knife disc



Slicing disc

UNIVERSAL GRATING MACHINE

Speed (Rpm)	500
Weight (kg)	95
Dimensions WxDxH(mm)	385x560x1125
Motor (kW)	1.5
Supply Voltage (V)	380V/3ph/50/60Hz

COMBINATION MACHINE

4-MACHINE COMBINATION

System includes

- 2 stirring and beating machines
- 1 universal grating and cutting machine
- 1 roll grating machine
- Supplied with safety guard
- Net weight 695kg



4-MACHINE COMBINATION

System includes

- 1 40L planetary mixer
- 1 stirring and beating machine
- 1 universal grating and cutting machine
- 1 roll grating machine
- Supplied with safety guard
- Net weight 750kg

5-MACHINE COMBINATION

System includes

- 1 40L planetary mixer
- 2 stirring and beating machines
- 1 universal grating and cutting machine
- 1 roll grating machine
- Supplied with safety guard
- Net weight 945kg



To suit your production requirement, the combination machine can be freely selected upon your request.