

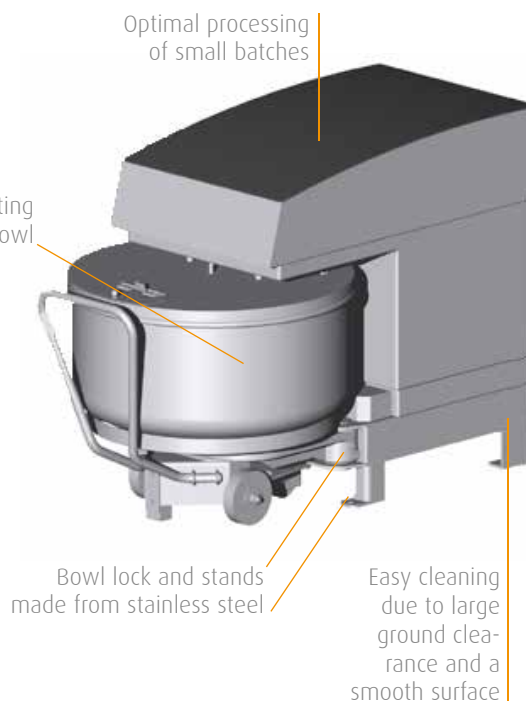


KRONOS

the mixer

KRONOS SHORTFACTS

THE KRONOS SUPERIOR IS A ROBUST, RELIABLE MIXER WITH WHEEL-OUT BOWLS.



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 WP Kemper President and Titan 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

OPTIONS

- Temperature sensor PT 100
- Pretzel package for the production of stiff wheat doughs (Absorption rate < 54 %) for example pretzel- or bagel doughs
- Rye package for the production of mixed rye or rye doughs (> 60 % rye) incl. bowl scraper

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)	135 (5")	135 (5")	135 (5")	135 (5")

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