



UC
the multi-purpose batch mixer

UC SHORTFACTS

THE MULTI-PURPOSE BATCH MIXER UC IS THE WHEEL-OUT MIXER FOR SOFT WHEAT DOUGHS & SOPHISTICATED MIXING. UNIQUE IS THE SPECIAL DUAL SPIRAL MIXING TOOL FOR A HIGHER AIR INSERTION & KNEADABLE DOUGHS.



BENEFIT

- Short mixing time
- Optimal mixing results due to unique dual-spiral-mixing tool
- Minimum dough warming
- Ideal for soft wheat doughs

OPTIONS

- Variospeed (2nd speed)
- Computer control with temperature-controlled switch-off
- Dough bowl oiling control
- Lid for filling opening

TECHNICAL SPECIFICATIONS

Products	Capacity
<ul style="list-style-type: none"> ■ Wheat dough ■ Mixed wheat dough ■ Mixed rye dough 	<ul style="list-style-type: none"> ■ 2 different sizes: 130, 200 ■ 130 - 200 kg dough ■ 80 - 120 kg flour

UC	UC 130	UC 200
Machine width	1,240 mm	1,200 mm
Machine length	1,302 mm	1,460 mm
Machine height	1,740 mm	1,950 mm
Drive power	14.1 kW	20.1 kW
Bowl Ø	950 mm	1,110 mm

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