WP Kemper

TITAN INDUSTRY SOLUTIONS

fully automatic mixing systems

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DOUGH TO VALUE

Titan Industry Solutions are industrial mixing systems for individual requirements. The dough will be mixed in wheel-out bowls and will be transferred to a downstream head machine via a lifter in all mixing systems.

The Automatic Titan is the basic type of the industrial dough production. This system ensures optimally mixed doughs at a constant dough quality.

The patented spring lock of the Titan Industry Solutions Carousel System allows quick bowl turnings.

The flexibility of the Titan Linear System enables the production of various types of dough with variable dough resting times. It also allows to make individual adjustments.

BENEFITS

- Fully automatic dough production
- Reproducible dough quality
- Automatic dosing of scrap dough
- Minimal cleaning effort due to smooth, sloped surfaces and cleaning by pressurized water (optional)
- Flexibility, since different type of doughs and dough resting times can be adapted

MODULES

TITAN

The high-performance spiral mixer with optimal sealing of the mixing area produces high amounts of dough reliably.

LIFTER

The integrated lifter is used for fully automated feeding of the downstream head machine. For an optimal adaption to the production process, the speed is adjustable.

MIXING TOOLS

The WP Kemper mixing tools are made from stainless steel. The Double-Mixing-Tool of the Titan DS ensures short mixing times.

TRAVERSING UNIT FOR BOWL

Titan Industry Solutions are equipped with different traversing units.

The bowl within the Automatic Titan is moved between the mixer and the lifter by a pneumatic cylinder.

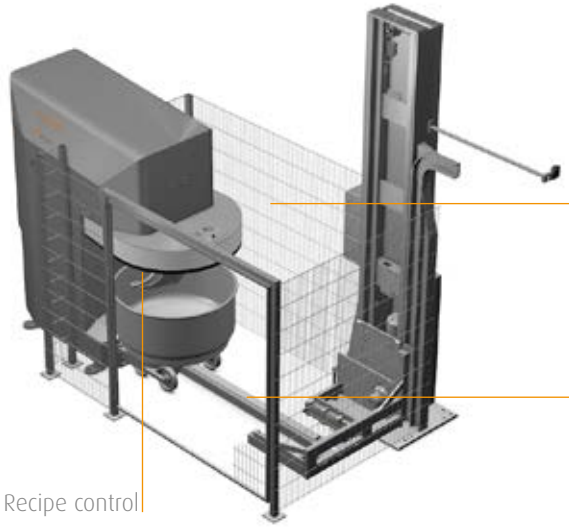
The Titan Carousel System is equipped with a star-shaped transport system for the levitating transport of the bowl.

Within the Titan Linear System the bowls are moved to the positions for dosing, mixing and dough rest via a carrier and conveyor rails.

3-ZONE-MIXING PRINCIPLE

All WP Kemper spiral mixer are constructed with the 3-Zone-Mixing Principle, which is distinguished through the exceptionally light and easy to process doughs, as well as a high water absorption and excellent blending effect.

AUTOMATIC TITAN IN DETAIL

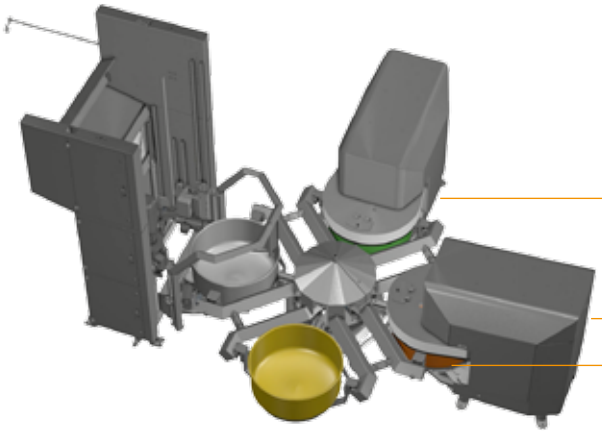


Open, accessible design

Central lubrication for moving components (Titan Mixer)

Recipe control

TITAN KARUSSELL SYSTEM IN DETAIL

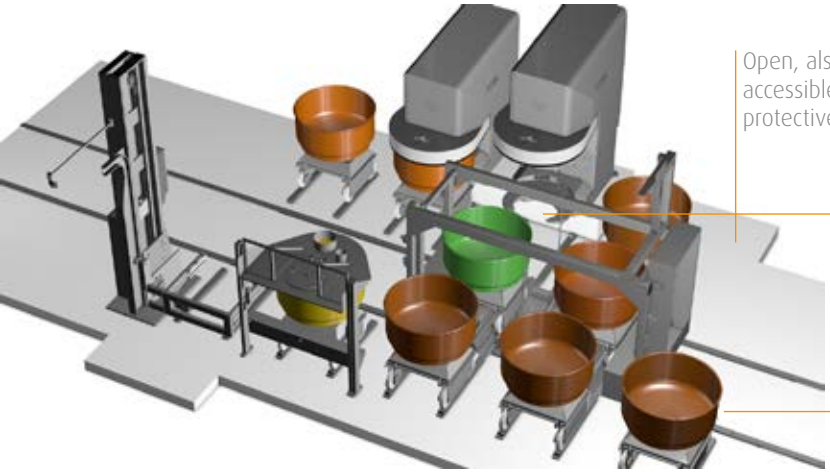


Great accessibility and ground clearance of the system

All parameters relevant to the system are monitored and analyzed (Titan Mixer)

Quick, patented locking

TITAN LINEAR SYSTEM IN DETAIL



Open, also during production accessible, design without protective fence (optional)

Bearing, drives and hydraulic systems are monitored permanently

Expandability of the system

TITAN INDUSTRY SOLUTIONS

	Products
Titan Industry Solutions	■ Wheat dough ■ Mixed wheat dough ■ Mixed rye dough among others: ■ Rolls ■ Baguette ■ Ciabatta ■ Mixed bread

OPTIONS

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- Portioning hopper (only Carousel & Linear System)
- Conveyor belt to transport the dough batch (only Carousel & Linear System)
- Multi-Phase-Control (incl. Titan 400 DS)
- CO_2 - cooling
- Interface for dosing
- Energy measurement
- Bowl scraping device for the lifter to ensure clean transfer to the intermediate hopper
- Dough-catchment plate (only Linear System)
- Bowl cleaning station (only Linear System)

Capacity	Automatic Titan	Titan Carousel System	Titan Linear System
Dough capacity / h	720 - 1,600 kg (1,600 - 3,550 lb)	960 - 4,800 kg (2,120 - 10,600 lb)	1,200 - 6,400 kg (2,650 - 14,100 lb)
Station time / batch	15 - 20 min.	5 - 15 min.	3 - 12 min.
Batches / h	3 - 4	4 - 12	5 - 17
Resting time	up to 3 min.	3 - 15 min.	25 - 90 min.

TECHNICAL SPECIFICATION

	Automatic Titan	Titan Carousel System	Titan Linear System
No. of Mixers	1 Titan SPI / DS	1-3 Titan SPI / DS	1-3 Titan SPI / DS
Batch Sizes (Dough)	240 / 400 kg (550/900 lb)	240 / 400 kg (550/900 lb)	240 / 400 kg (550/900 lb)
Resting time	-	max. 2	2 - 15

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