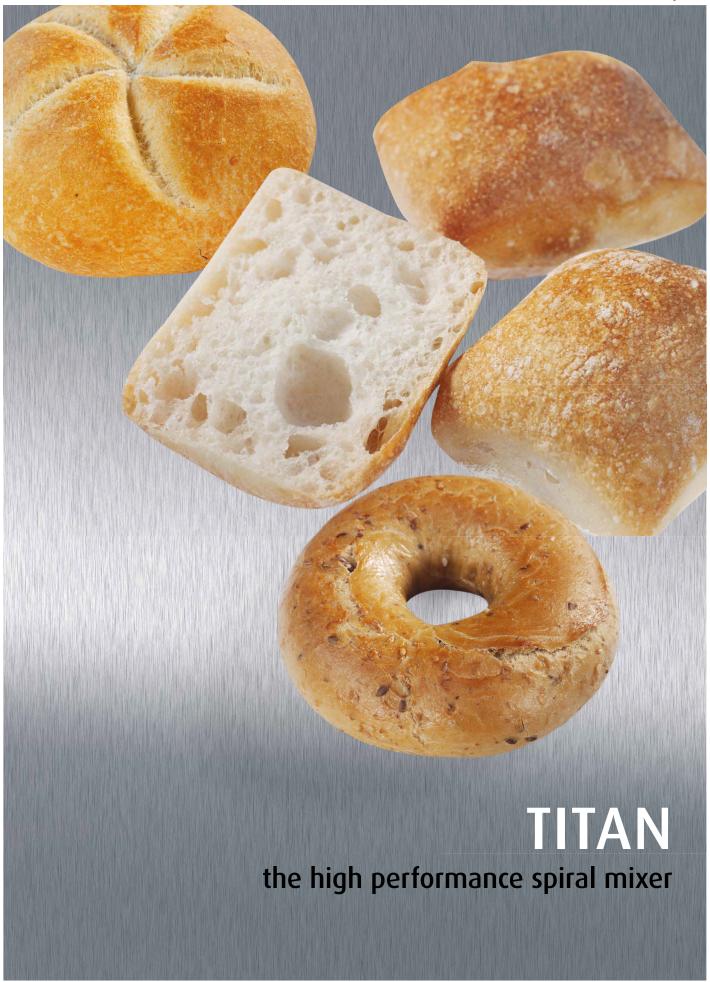
# **WP** Kemper



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## **TITAN** SHORTFACTS

Smart mixing due to rapid alert system (monitoring system) and multi-phase-control

THE TITAN MIXER IS THE STRONGEST OF ITS SPECIES FOR HIGHEST ACCOMPLISHMENT TO PERFORMANCE AND DOUGH QUALITY. IF SINGLE OR DOUBLE SPIRAL THE TITAN MIXER FITS TO YOUR REQUIREMENTS. THE TITAN MIXER SECURES YOU NOT ONLY FROM BAD QUALITY, BUT ALSO FROM DIRT DUE TO ITS HOSE WATER PROTECTION FOR EASY CLEANING.



#### **BENEFIT**

- Easy hose water cleaning through CleanTec architecture (optional)
- High dough quality through 3-Zone-Mixing Principle
  - Higher oxygen supply
  - Homogeneous dough
- Maximum reliability and high flexibility
  - Maintenance free through central lubrication
- Reproducible dough by high processing accuracy

batch

■ Batches / h: 5-8

(143 gal)

**2** different sizes: 240, 400

■ Up to 3,200 kg (7055 lb) dough / h Up to 400 kg (880 lb) dough /

■ Up to 250 kg (550 lb) flour / batch

■ Up to 630 litre bowl volume

### **OPTIONS**

- Single spiral
- Double spiral
- Professional-package
  - Stainless steel stand
  - Hose water protection
  - Data interchange with customers' server
  - Touch Panel "coloured" with program control
  - Multi-Phase-Control
- Various mixing tools

### **TECHNICAL SPECIFICATION**

Titan		Measure 240	Measure 400
Machine width	(mm)	1,460 (57.5")	1,635 (64.4")
Machine height	(mm)	2,335 (92")	2,656 (104.6")
Machine length	(mm)	2,287 (90")	2,677 (105.4")
Drive power	(kW)	41.2 (55 hp)	63 (84 hp)
Fusing	(A)	100	160
Bowl Ø	(mm)	990 (39")	1,220 (48")

WP Kemper GmbH | Lange Straße 8-10 | D-33397 Rietberg | Germany | Phone +49 5244 402-0 Fax +49 5244 402-4220 | info@wp-kemper.de | www.wp-kemper.de

■ Wheat dough

■ Mixed wheat

dough Mixed rye dough

## Low abrasion due to reinforced design

Small batch sizes producable	
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- Monitoring System for increased availability

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