

Reorganization

GERMAN COMPANY, EMIL KEMPER GMBH HAS TIDIED UP, RE-INVENTED AND SUPPLEMENTED THEIR RANGE OF MIXERS

✚ Kemper, located in Rietberg, Westphalia, has reorganized their mixer program. The mobile ECO/PRO mixers are now available for craft bakeries. The product range for large craft and industrial bakeries is based on the retractable series President and double spiral kneader Power Mixer.

For artisan bakeries the main focus is placed on the series ECO/PRO. The ECO/PRO series offers solutions for any craft bakery requirements from 45 to 200 kg dough per batch. As all Kemper mixers, the ECO/PRO mixer also operates with the three zones principle which means that a spiral tool works in the third of the bowl facing the machine. An air column forms around the guiding rod in



Kemper mixer range	
Craft bakeries	Industrial bakeries
ECO/PRO-series, mobile	President-series President-multiphase mixer
	Power Mixer PM 150 D (bottom discharge) PM 150 AE (retractable)
	Power Wheel System
	Power Rail System
	Power Square System
	Power Roll System

Double spiral mixer
The double spiral mixer is available in two types: Power Mixer PM 150 AE, retractable or Power Mixer PM 150 D with bottom discharge.
Performance (flour): 150 kg
Performance (dough): 240 kg
Dough capacity/hour: more than 1,800 kg
Driving power double spiral: 25/35 kW
Driving power mixing bowl 2 x 1.1 kW

the center with the remaining part of the bowl being used as the resting zone. The bowl is directly driven via a drive motor with clockwise-counterclockwise rotation. The frame of the mixer is made using laser technology and is much more stable than former units made from cast iron. The floor clearance has been increased (now 105 mm) and the drives have been given more power. There is also the option of a temperature sensor being integrated into the guiding rod.

Spiral mixer ECO/PRO-series				
Series	Performance (flour)	Performance (dough)	Power consumption (spiral)	Power consumption (bowl)
PRO 30	30 kg	45 kg	1.0/4.0 kW	0.75 kW
PRO 50	50 kg	80 kg	1.0/4.0 kW	0.75 kW
PRO 75	75 kg	120 kg	3.2/9.4 kW	1.1 kW
PRO 125	125 kg	200 kg	3.2/9.4 kW	1.1 kW
PRO F 75	75 kg	120 kg	2.7/7.8 kW	1.1 kW

The ECO/PRO series is supplemented by a special mixer for rye doughs PRO F. Kemper has developed a new unique mixing arm that looks a little like a combination of a spiral and an L-shaped tool. As with the L-shaped arm mixer, the rye dough is gently mixed. The tool can be integrated into any existing or new Kemper mixer, both the mobile and the retractable types. Furthermore, for the retractable Kemper mixers, the bowls for the spiral mixer and the rye dough mixer can be exchanged because the basic machines are the same.

Spiral mixer President				
Series	Performance (flour)	Performance (dough)	Power consumption (spiral)	Power consumption (bowl)
President 75	75 kg	120 kg	3.0/10 kW	0.75 kW
President 100	100 kg	160 kg	8.5/14 kW	0.75 kW
President 125	125 kg	200 kg	12/20 kW	0.75 kW
President 150	150 kg	240 kg	12/20 kW	0.75 kW
President 200	200 kg	320 kg	20/35 kW	2.0 kW
President 250	250 kg	400 kg	20/35 kW	2.0 kW

The retractable series PRESIDENT with single spiral, which is available with a stainless steel or lacquered frame, has received a new tong-type closure

which keeps the bowls in the frame with high pressure. The ergonomic housing and the tongs have been remodeled for improved hygiene. The large floor clearance of 150 mm also contributes to improved hygiene. The new weight distribution and arrangement of the running belts allow easy handling of the bowls.

The newly constructed double wheel and disc drive ensures minimal wear on the wheels and optimum bowl drive. The movable frictional wheels are pushed to the bowl by pneumatic springs thus ensuring uniform pressure of the frictional wheels. They must not be readjusted any more. Furthermore, the direct wheel and disc drives eliminate any wear on the V-belts. Due to the use of the advanced 3D-CAD and FEM tools, the President series has become one of the most compact and modern series on the market providing for a favorable price-performance ratio for this sturdy kneader. The President mixer is available for 120 to 400 kg dough per batch.

As a multiphase mixer the President series is remarkable for its electronic control which allows the division of the mixing process into individual phases and the running of precisely defined mixing patterns which can be optimally adjusted to the dough requirements. This feature provides for high reproducibility. The mixing spiral speed and the bowl speed can be individually set to allow the mixing of different types of dough.

Reproducibility and fitness for industrial use are the keywords for the Power Mixer series of double spiral mixers which are now available with or without bottom discharge. All kinds of dough can be mixed with the double spiral mixer and it is available starting at a capacity of 150 kg flour per batch. In the future, the double spiral mixer with bottom discharge will also be available for 75 and 320 kg flour. The industrial mixer is the basic element of the automation units Power Wheel, Power Rail and Power Square, introduced at iba 2003 and supplemented later by the Power Roll system. All systems are also available with a single spiral mixer. The Power Roll System, recently installed in the Netherlands, is a compact mixing station with at least two mixers with a lateral guide for the acceptance of the bowl wagons. The bowls are moved by a transport system to one of the two mixing stations, from there to the bowl lifter/dumper or back to the bowl wagon. One advantage of the system is the minimal floor space it needs and the easy cleaning of the bowls. This system can also be easily expanded.

Recently, Kemper has been involved in a research project together with BILB (Bremerhaven Institute for Food Technology and Bio Process Engineering) for a spraying system developed by Kemper for all mixer types. This system will be introduced at iba in October 2006 in Munich. +++

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