WP Kemper



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SP SHORTFACTS

SP - THAT MEANS THE AGILITY OF A SMALL MO-**BILE MIXER COMBINED WITH THE POWER OF A** QUALITY MIXER. DIRECT BOWL DRIVE & OPTION-AL REINFORCED GEAR MOTOR ARE MADE FOR CONFIDENT MIXING POWER.

BENEFIT

- **OPTIONS**
- Flexible use by means of various mixing tools
- Bowl & mixing tool made from stainless steel
- Better dough quality through 3-Zone-Mixing Principle
 - Small batch sizes producable
 - Higher oxygen supply
 - Homogeneous dough
- Easy to clean surface
- Optimal mixing of the ingredients by bowl turning switch (standard)

TECHNICAL SPECIFICATIONS

- Temperature display & temperature sensor PT 100
- Prezel Package
- Rye Bread Package
- Bowl drain screw

- Wheat doughs
- Mixed wheat doughs
- Mixed rye doughs
- 6 different sizes: 25, 45, 80, 120, 160, 200
- Up to 200 kg (440 lb) dough

| Rye | doughs | |
|-----|--------|--|
|-----|--------|--|

- Up to 125 kg (275 lb) flour
- 782 (31") 782 (31") Machine width 482 (19") 885 (35") 940 (37") Machine height 1,100 (43") 1,265 (50") 1,300 (51") Machine length 802 (31.6") 1,085 (42.7") 1,195 (47") 1,280 (50.4") 1,420 (56") 0.5/1.9 (0.67/2.55 hp) max. 8.9 (12 hp) max. 8.9 (12 hp) max. 11.1 (15 hp) max. 11.1 (15 hp) Drive power (kW) 10 A/CEE 16 A 16 A/CEE 16 A 16 A/CEE 16 A 25 A/CEE 32 A 25 A/CEE 32 A (A) Bowl Ø 430 (17") 560 (22") 670 (26.4") 900 (35.4")

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Make your SP a real Bread-Mixer by using the Bread-Mixing-Tool