

KEMPER

Mixkneader 'Superior' Type SpL

Patent



Bowl and kneading tools
stainless steel, non-corrosive
high polish

Automatic control of kneading time
by means of two electrical timers
Press button operated
Motor protector



Sp 30 L illustrations Sp 30 L and Sp 50 L
Sp 50 L vide over-leaf
Sp 75 L
Sp 100 L
Sp 125 L



KEMPER

Mixkneader 'Superior' Type Spl

bowl and kneading tools out of stainless steel, non-corrosive

The company Emil Kemper has been the first manufacturer of bakery machinery who developed, built and distributed kneading machines working on spiral kneading system. Continuous development and advanced research have led to a dough preparing method according to latest findings.

Owing to the special construction of the kneading tools in connection with the dough conveyor and the synchronized number of revolutions of bowl as well as direction of rotation the dough is processed most intensively but on the other hand in a most gentle way due to reaching the highest possible number of kneading actions, whereas a minimum of power consumption is involved.

The characteristic of the Kemper-zone-kneading system consists in the intensive processing of dough exclusively in that part of the bowl where the kneading tools are situated, meaning that the dough alternately passes through zones of processing and resting. This way a too high dough temperature is avoided.

Special advantages of the KEMPER Mixkneader "Superior"

- automatic preselecting of kneading intensity
- short kneading time, i. e. 3 to 8 minutes according to type of dough
- over-kneading of dough absolutely impossible due to kneading system in connection with the two timers
- excellent dough properties: smooth surface, high yield
- high quality final products

Technical Details

- The Mixkneader "Superior" is equipped with two working speeds. The bowl can be switched into either direction of rotation, i. e. same resp. counter-direction to that of kneading tools, allowing complete adaptation to type and kind of dough
- perfect processing even of small quantities (1 kg flour) as well as of large quantities
- standard equipment including built-in electrical timers guaranteeing regular kneading times
- operating an additional tip-switch allows removal of dough even in case the protection guard is lifted.
- bowl and kneading tools made of stainless steel, non-corrosive, so that the machine is also suitable to process marzipan and acidiferous substances
- standard equipment including built-in motor protector for both speeds including drive of bowl
- the machine has a modern closed design, is dust-proof, no trouble to wash and to clean.
- the machine is movable on castors. Two securing devices guarantee a firm stand. The machine is equipped with a practical protection guard which also functions as circuit-breaker. This device is in accordance to specifications.
- the machine does not need any servicing. The gear of the bowl is running in an oilbath.



Mixkneader Sp 30 L, Sp 50 L with securing device



KEMPER Mixkneader Zone-Kneading-System arrangement of kneading tools

Technical data

| | | machines movable on castors | | | | |
|----------------------------------|-----------------------|-----------------------------|------------|-------------|-------------|-------------|
| | | Sp 30 L | Sp 50 L | Sp 75 L | Sp 100 L | Sp 125 L |
| capacity flour | approx. kgs | 30 | 50 | 75 | 100 | 125 |
| capacity dough | approx. kgs | 45 | 80 | 120 | 160 | 200 |
| bowl capacity | approx. ltrs. | 80 | 130 | 175 | 260 | 300 |
| space requirements: | length approx. cms | 100 | 111 | 118 | 132 | 132 |
| | width approx. cms | 60 | 72 | 80 | 94 | 94 |
| height to top of bowl | approx. cms | 73 | 78 | 82 | 83 | 88 |
| motor power/spiral/bowl | approx. kW | 3+0,75 | 3,7+0,75 | 6,5+1,5 | 6,5+1,5 | 6,5+1,5 |
| R.p.m. | 1st speed / 2nd speed | 110/220 | 110/220 | 110/220 | 110/220 | 100/200 |
| weight net | approx. kgs | 345 | 375 | 530 | 540 | 550 |
| weight gross (seaworthy packing) | approx. kgs | 425 | 455 | 660 | 680 | 690 |
| dimensions of seaworthy packing | approx. cms | 130/80/140 | 130/90/140 | 160/110/150 | 160/110/150 | 160/110/150 |

