KroMIX CAN BE USED IN MANY WAYS.

The innovative KroMIX system can process wheat flour and almost every basic bread and dough ingredient (wheat, rye, maize flour, etc.) into the mixing vessel. Thus, the KroMIX system is suitable for many different bakery products:

- Bread
- Rolls
- Flat bread, burgers and toast
- Pastries and pies

Dough Production

Homogeneous blending of the dry ingredients in the mixing vessel (screw belt mixer or paddle mixer).

Dry blending processes:

- Precise metering and conveying of the homogeneously mixed dry materials by means of loss-in-weight metering scales.
- Metering pump and red addition of water, yeast and sugar.

Baking ingredients: flour, yeast, sugar, etc.

Starting point for dough production is the dissolution process. Beginning of biochemical reactions, swelling and gelation of the ingredients occur at the particle level. This leads to droplets and swelling of the particles. Conse-quent subsequent kneading processes.

KroMIX revolutionizes dough production. Take advantage of this unique technology now!

ZEPPELIN Systems GmbH: We are specialized in developing and manufacturing components and plants for processing (baking, conveying, mixing, slicing and weighing) high-quality bulk materials. Our experience carriers with many years of experience in the field of food technology. Our systems are used worldwide in the food industry. From basic engineer- ing via development, manufacturing and construction of our own components and control technology up to final assembly and comprehensive after-sales service, we supply all services in plant construction from a single source.

WP Kemper GmbH: We work for bakers. We develop, build, install and maintain machines and systems for bakeries, for craft enterprises as well as for industrial production facilities worldwide. We have been doing this for more than 100 years and know almost everything that is going on in the bakeries. We are the experts for mixer and mixing systems for dough processing, for dough lines, e.g., doughnut, for lines with dough dividing and forming machines as well as for dough-belt-based roll and bread lines.

ZEPPELIN AND WP KEMPER: COMBINED EXPERTISE FOR YOUR SUCCESS

The new KroMIX system
**ZEPPELIN AND WP KEMPER: COOPERATION CREATES INNOVATION.**

Process large quantities of dough faster.

Two innovative technologies are combined with the cooperation of Zeppelin Systems GmbH and WP Kemper GmbH. The high-speed mixer DymoMix from Zeppelin Systems and the Kronos mixer from WP Kemper become KroMIX!

The optimal system for all companies that intend to mix dough in batches.

**The new KroMIX system**

The engineers from Zeppelin Systems GmbH (continuous mixing) and WP Kemper GmbH (batch mixing) developed a solution that opens up completely new perspectives in dough production: the KroMIX system.

**DISCOVER COMPLETELY NEW PERSPECTIVES**

**FOR DOUGH PRODUCTION – WITH KroMIX!**

**DISCOVER THE ADVANTAGES OF KroMIX!**

- **Optimal dough quality**: Breaking down the process into different steps enables maximum homogeneity.
  - Your benefit: Consistent and reproducible high dough quality.

- **Optimized water absorption**: KroMIX allows up to 5% more water to enter the dough while maintaining the same dough structure.
  - Your benefit: Additional free higher dough yield T4/dough per year.

- **Higher oxygen supply**: The optimized air supply during the mixing process enables better formation of the gluten structure.
  - Your benefit: Better dough structure from better gas retention.

- **Reduced space requirement**: KroMIX enables a constant dough yield with a smaller footprint.
  - Your benefit: Saves mixer space.

- **Optimized working conditions**: With KroMIX, flour dust-free production becomes reality – for better working conditions.
  - Your benefit: Higher motivation of your personnel.

- **Improved mixing capacity**: Compared to conventional systems, KroMIX enables up to 50% increased mixing capacity with the same number of mixers (or kneaders).
  - Your benefit: Increased dough throughput with the same number of mixers (or kneaders).

- **Higher oxygen supply**
  - The optimized air supply during the mixing process enables a better formation of the gluten structure.
  - Your benefit: Better dough structure from better gas retention.

**Machinable doughs**: With the same water content, the dough feels lighter.

- Your benefit: The dough does not stick to process equipment.

**Integrated dough water**: With the same water content, the dough feels drier.

- Your benefit: The dough does not stick to process equipment.

**Improved working conditions**

With KroMIX, flour dust-free production becomes reality – for better working conditions.

- Your benefit: Higher motivation of your personnel.

**Higher mixing capacity**

Compared to conventional systems, KroMIX enables up to 50% increased mixing capacity with the same number of mixers (or kneaders).

- Your benefit: Increased dough throughput with the same number of mixers (or kneaders).

**The optimal combination of two innovative technologies**: DymoMix + Kronos → KroMIX

**DISCOVER THE ADVANTAGES OF KroMIX!**

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**The new KroMIX system**