



KroMIX CAN BE USED IN MANY WAYS.

The innovative KroMIX system can process wheat flour and wheat mixtures as well as rye mixtures and wholemeal flour. Thus, the KroMIX system is suitable for many different bakery products:

- Bread
- Buns
- Flat bread, buns and toast
- Pastries and pies

The new KroMIX system

ZEPPELIN AND WP KEMPER: COMBINED EXPERTISE FOR YOUR SUCCESS

ZEPPELIN Systems GmbH. We are specialized in developing and manufacturing components and plants for processing (storing, conveying, mixing, dosing and weighing) high-quality bulk materials. As knowledge carriers with many years of experience in the field of food technology, our systems are used worldwide in the food industry. From basic engineering 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 bakeries. We are the experts for mixers and mixing systems for dough processing, for fat fryers e.g. donuts, for roll lines with dough dividing and forming machines as well as for dough-belt based roll and bread lines.

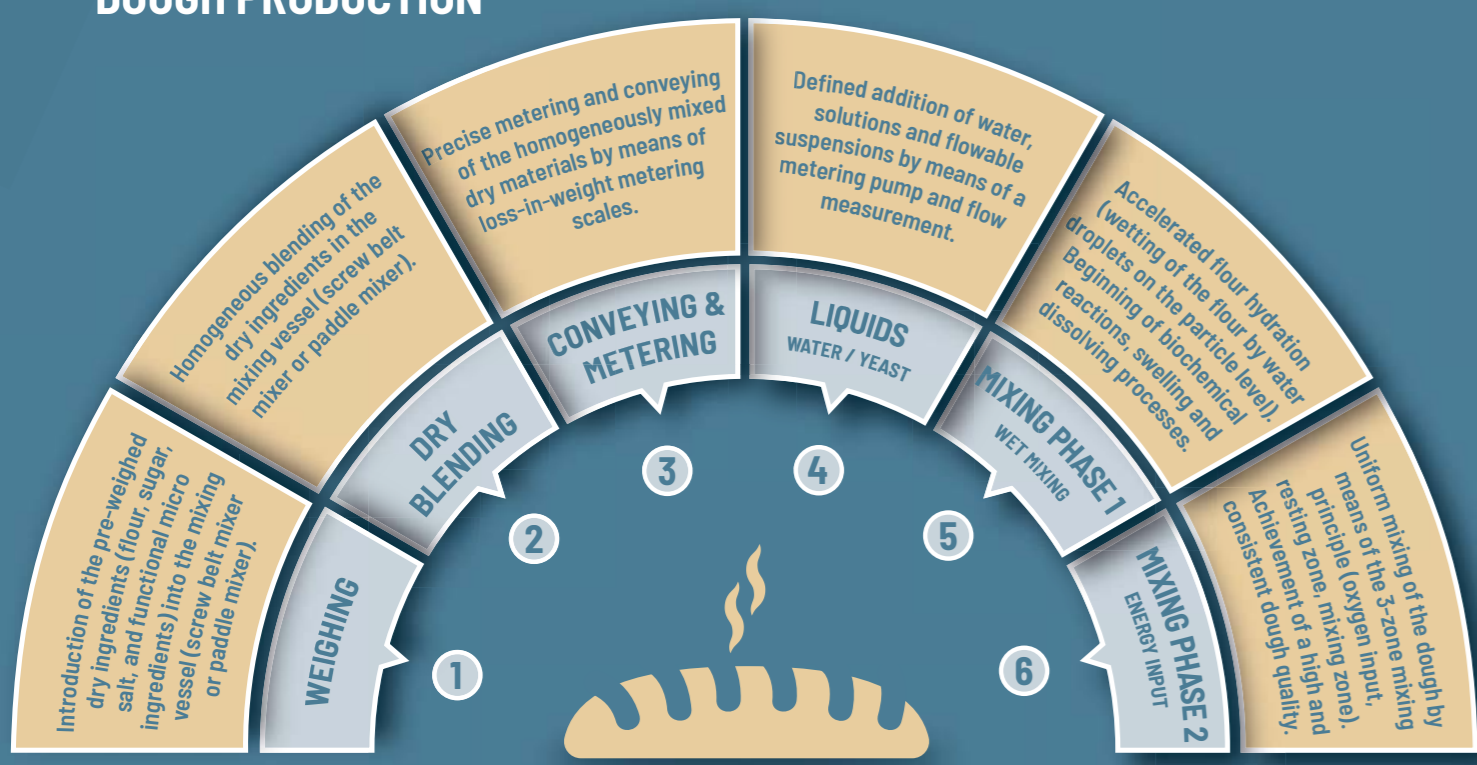


TWO INNOVATIVE TECHNOLOGIES – UNIQUELY COMBINED.

For efficient dough production.



PROCESS STEPS OF DOUGH PRODUCTION



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



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ZEPPELIN AND WP KEMPER: COOPERATION CREATES INNOVATION.

Process large quantities of dough faster.

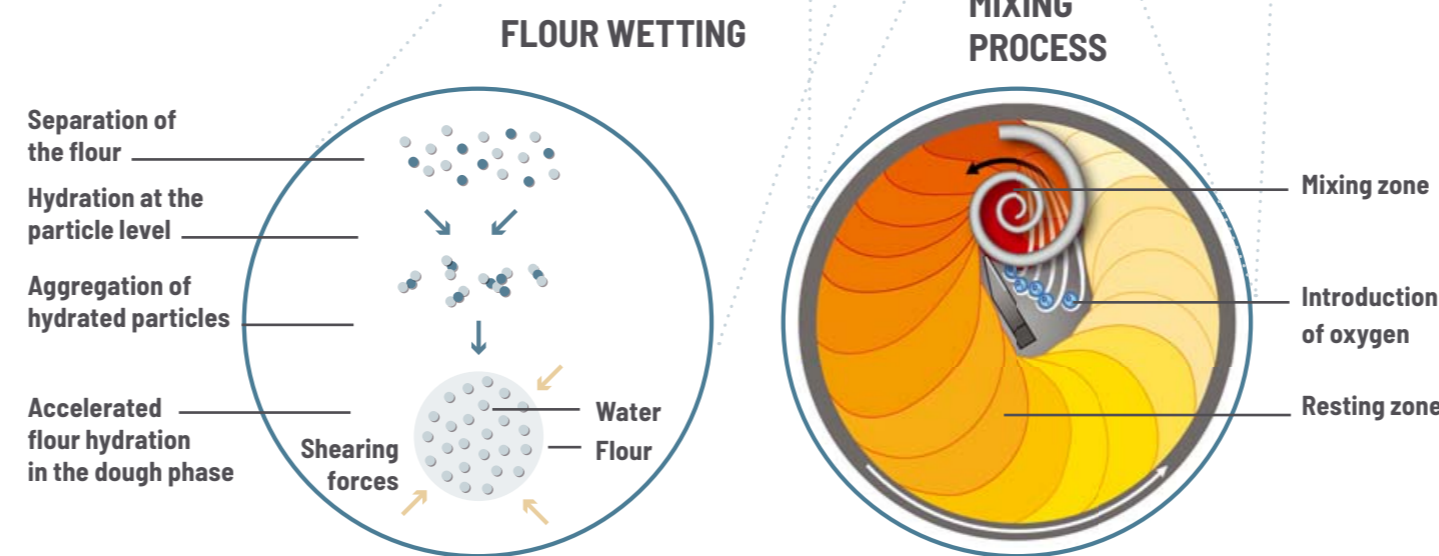
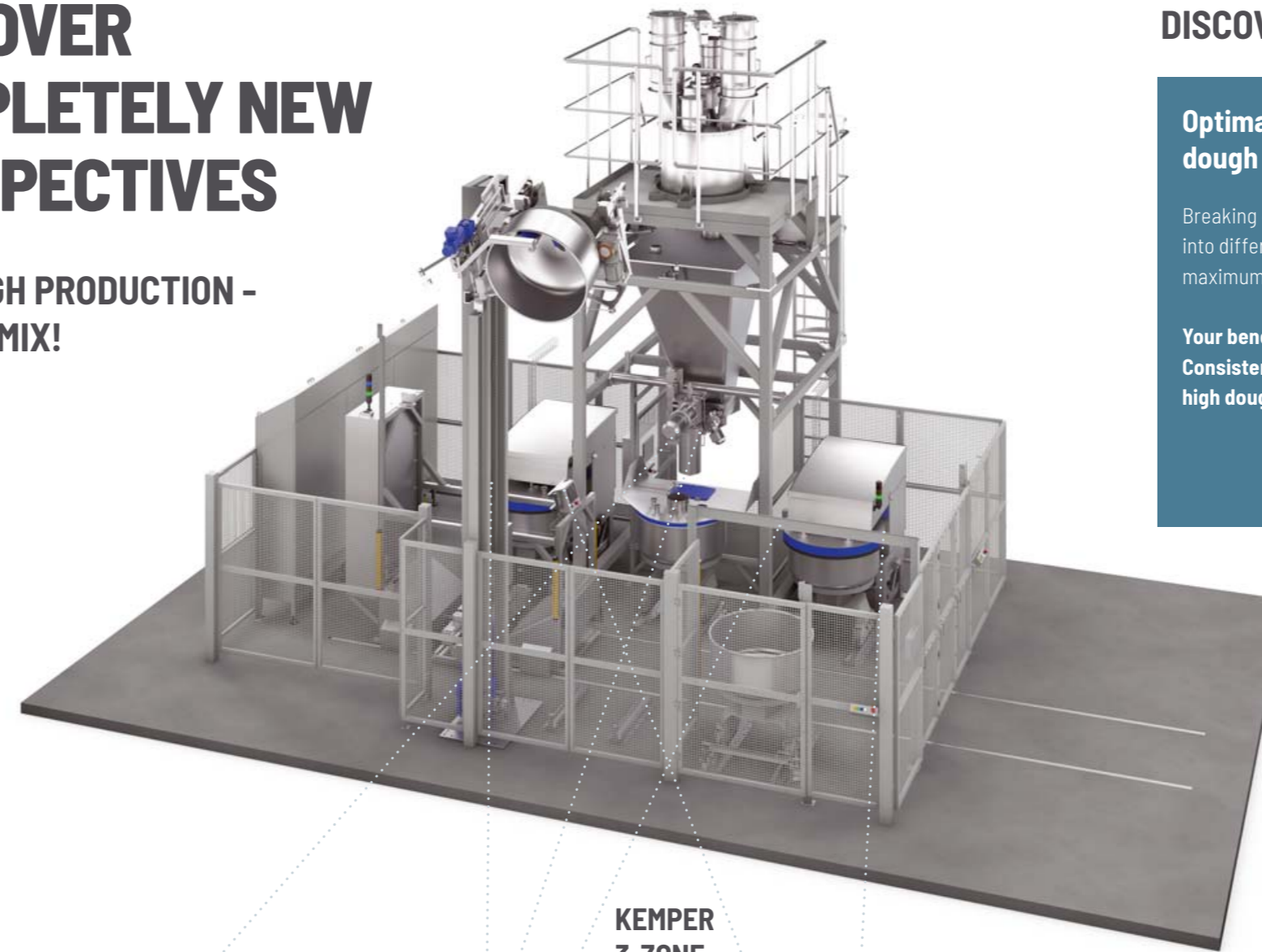
Two innovative technologies are combined with the cooperation of Zeppelin Systems GmbH and WP Kemper GmbH. The high-speed mixer **DymoMix** from **Zeppelin Systems** and the **Kronos mixer** from **WP Kemper** become **KroMIX!** The optimal system for all companies that intend to mix dough in batches.

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.

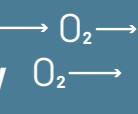
Your benefit:
Consistent and reproducible high dough quality.

Machinable doughs

With the same water content, the dough feels drier.

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

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.

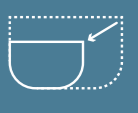
Optimized water absorption



KroMIX allows up to 5% more water to enter the dough while maintaining the same dough structure.

Your benefit:
Additional from higher dough yield TA/dough per year.

Reduced space requirement



KroMIX enables a constant dough yield with a smaller footprint.

Your benefit:
Saves mixer space.

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% more mixing capacity with the same number of mixers (or kneaders).

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

Reduced temperature



Due to less specific mechanical energy input, KroMIX ensures a reduced heat input into the mixing process.

Your benefit:
Cooler dough.

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

The new KroMIX system