The new KroMIX system

**KroMIX CAN BE USED IN MANY WAYS.**

The innovative KroMIX system can process almost flour and almost moisture-sensitive raw materials. Thus, the KroMIX system is suitable for many different bakery products:

- Bread
- Viennoiserie
- Flat bread, bun, and toast
- Pastries and pies

**DOUGH PRODUCTION**

- Introduction of pre-weighed ingredients (salt, and functional microingredients, flour, sugar, ingredients) into the mixing vessel(screw belt mixer or paddlemixer).
- Homogeneous blending of the vessel(screw belt mixer or paddlemixer).
- Precise metering and conveying of the homogeneously mixed dry materials by means of loss-in-weight metering scales.
- Metering pump and solutions and metering 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.

**KroMIX revolutionizes dough production.**

Take advantage of this unique technology now!

**ZEPPELIN AND WP KEMPER: COMBINED EXPERTISE FOR YOUR SUCCESS**

**ZEPPELIN Systems GmbH.** We are specialized in developing and manufacturing components and plants for processing blurring, conveying, mixing, dosing and weighing high-quality bulk materials. Our know-how 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 mixing 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.

**PROCESS STEPS OF DOUGH PRODUCTION**

1. Dealing with and conveying flour to the processing line
2. Grinding and regulating the flour
3. Preparing and conveying the liquid ingredients
4. Preparing and conveying the functional substances
5. Preparing and conveying the fat
6. Mixing of all components
7. Setting and processing the ingredients
8. Cooling and consolidating the dough
9. Consisting
10. Cutting and forming the dough
11. Oiling and coating
12. Baking
13. Cooling
14. Preparing for consumption

**ZEPPLEIN AND WP KEMPER: COMBINED EXPERTISE FOR YOUR SUCCESS**

**UNIQUELY INNOVATIVE TECHNOLOGIES – TWO INNOVATIVE TECHNOLOGIES – UNIQUELY COMBINED.**

For efficient dough production.
Reduced temperature
Due to less specific mechanical energy input, KroMIX ensures a reduced heat input into the mixing process.

Your benefit:
Cooler dough.

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 space requirement
KroMIX enables a constant dough yield with a smaller footprint.

Your benefit:
Saves mixer space.

Optimal dough quality
Breaking down the process into different steps enables maximum homogeneity.

Your benefit:
Consistent and reproducible high dough quality.

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

Your benefit:
Higher motivation of your personnel.

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.

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.

Optimal dough quality
Breaking down the process into different steps enables maximum homogeneity.

Your benefit:
Consistent and reproducible high dough quality.

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 space requirement
KroMIX enables a constant dough yield with a smaller footprint.

Your benefit:
Saves mixer space.

Discovered completely new perspectives for dough production – with KroMIX!

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

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.

ZEPPELIN AND WP KEMPER: COOPERATION CREATES INNOVATION.

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.

KEMPER
3-ZONE MIXING PROCESS

The introduction of KroMIX

In 2018, KroMIX was awarded the iba Trophy, the innovation prize for the bakery trade.

ZEPPELIN AND WP KEMPER: COOPERATION CREATES INNOVATION.

Process large quantities of dough faster.

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!

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.