



DoughExperts



WENDEL MIXER



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We offer the complete solution.

DIOSNA - the DoughExperts – solve the most important processes of dough production, from dosing, pre-dough preparation and mixing up to the hand-over logistics. DIOStart bio technology and high-engineered plant technology for pre-dough and mixing achieves excellent dough properties with a clear increase in taste, consistency and mixing process. The best conditions for an optimal baking result.



delivery



storage



silo / storage



predough-
technology



dosing



mixing



dough rest



lifting/
tilting



hopper /
pre-portioner



dividing/
moulding



proofing



baking



MADE IN GERMANY SINCE 1885



► THE HIGH-PERFORMANCE MIXER FOR YOUR SUCCESS

► Wendel Mixer W 160 A – W 401 A

The special feature of the DIOSNA wendel mixers are the two counter-rotating wendel tools between which the dough is kneaded. This kneading system achieves higher efficiency. The mixing time can be reduced in comparison to spiral mixers, thereby producing doughs in a shorter time.

Benefits

- Shorter mixing time
- Fast dough sequence
- Lower dough heating
- Batches from 160 KG to 400 KGs dough
- Standard clamps lock
- Ground clearance for optimum hygiene
- Painted version
- On request also in stainless steel

Options

- Stainless steel version
- Bowl scraping device with temperature sensor PT100
- CO₂ cooling possible
- Bowl drive M6-gear
- Dosing nozzles
- Touch panel control with frequency converter for tool and bowl motor



► Wendel Mixer with bottom discharge

This compact system design enables automatic mixing and dough conveying in one line. The basic equipment includes one or more mixers with a bottom discharge system. The raw material dosing into the bowl takes place automatically. After the mixing time, the finished dough is discharged through the mechanical opening of the bottom discharge system. A belt conveyor or a transport system for a dough container, combined with an elevator tipper, delivers the dough to the line portioner. The extension of the system with automatic dough resting system via free programmable resting and fermentation times is an optional supplement to this solution.

Benefits

- Automated dough preparation from feeding through intensive mixing to emptying
- Suitable for all plant sizes from 240 kg to 600 kg dough per batch
- Significant work relief
- Quick recipe change
- Dry, machine-friendly doughs - ideal for further processing
- Programmable timing, manual intervention possible at any time

Options

- After the complete emptying of the bowl the dough can either be transported quickly and directly in stainless steel bowls or via conveyor belts
- 1-4 mixers per kneading system possible



► DIOSNA Wendel Mixing

The principle of a DIOSNA Wendel Mixer is characterized by two eccentrically arranged wendelmixing-tools. Those tools rotate in opposite directions and are inserted from above into the like-wise rotating bowl. Due to the special wendel form, doughs are produced quickly and still very gently with little warming.



► Premium Wendel Mixer WV 120 A – WV 600 A

This kneading system is suitable for all types of dough, thanks to gentle mixing and low heating, and is particularly interesting for larger craft and industrial companies - powerful and flawless in stainless steel design. Batches from 160 KG to 600 KGs dough are possible.



“Optimum dough development with minimal dough temperature increase!”

Lindsay Weber // Homestyle Bakeries
Queensland, Australia





Innovative and consequent fulfillment
of the high demands and requirements
of our customers.

Since 1885. All over the world.



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