



DoughExperts



SPIRAL MIXER



DoughExperts

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 STANDARD FOR YOUR FLEXIBLE USE

► Spiral Mixer SPV 120A - SPV 240A

Improved dough quality with the DIOSNA spiral form: A special feature of the DIOSNA Spiral Mixer is the large-dimensioned mixing tool, which moves from the bowl wall to the center of the bowl. Its special shape ensures homogeneous mixing and intensive kneading.

Benefits

- For 120, 160, 200, 240 KGs dough
- Mobile or stationary with movable bowl
- Standard clamps lock
- Compact design, also suitable for small and medium-sized bakeries

Options

- Temperature control by infrared temperature sensor or bowl scraping device with temperature sensor PT 100
- Energy Control
- Rotation control
- Clamps and console made of stainless steel
- Bowl drive M6-g geared
- Touch panel control with frequency converter for tool and bowl motor



► Spiral Mixer (P)SPVW

The PSPVW combines the advantages of a classic mixer with those of a planetary mixer - stirring, mixing and beating of all-in-masses, sand and quark masses, creams, fillings and pudding. The machine is controlled by a touch screen panel. A program can be deposited for each recipe. The bowl and tool speeds are separately controllable.

Benefits

- Fast tool exchange via bayonet lock
- Programming via touch screen (PLC) with up to 40 levels
- Masses can be produced in larger quantities
- Hydraulical clamps lock
- Mobile or stationary with movable bowl

Options

- Machine in stainless steel
- Temperature control by infrared temperature sensor or bowl scraping device with temperature sensor PT 100
- Bowl scraping device on both sides
- Bowl drive M6-g geared

► Premium Spiral Mixer PSPV 120A - PSPV 240 A

The DIOSNA Spiral Mixer impresses with the preparation of all doughs - from the kneading technique most demanding wheat dough over mixed bread dough to wholegrain doughs. Whether small quantities or full utilization quantities, batches of every size are kneaded to an optimum. Convincing kneading technique in stainless steel design.

Benefits

- For 120, 160, 200, 240 KGs dough
- No color coating
- Standard clamps lock
- Mobile or stationary with movable bowl
- Easy to operate with run program memory in membrane keypad version CS03 or pushbutton control with digital time switches

Options

- Temperature control by infrared temperature sensor or bowl scraping device with temperature sensor PT 100
- Energy Control
- Rotation control
- Bowl drive M6-g geared



► Spiral Mixer with integrated bowl SP 24 - SP 160

Benefits

- Mobile with fixed bowl
- For 24, 40, 80, 120 and 160 KGs dough
- High power performance
- Short mixing time due to large kneading area
- Options with run program memory and temperature, energy or rotation control

► Table Spiral Mixer SP 12 - our smallest one

Benefits

- E.g. for laboratories, canteen kitchens, restaurants, pastry and pizzeria
- For 12 KG dough
- Powerful, even for heavy doughs
- Suitable for small amounts of dough from 250 g
- Easy to use with transparent bowl cover
- Options with run program memory and temperature, energy or rotation control
- Available with a table



SP 12 F



SP 120 D



SP 24 D



PSPVW



SPV 160A F/T



PSPV 120A FT



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

Since 1885. All over the world.



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