



# ELEVATOR TIPPER



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. DIOSstart 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 OPTIMAL DOUGH SUPPLY

## ► Elevator Tipper HK 300 / HK 600 / HK 1000

The elevator tippers HK 300, HK 600 and HK 1000, mainly used in the industry, are characterized by their robust construction. Due to the slanted construction, an optimal dough feed is ensured. Alternatively, these elevator tippers are also available as cleaning elevator tippers.

### Benefits

- Robust construction for 3-shift operation
- Safe hold of the bowl by locking clamps
- Optimized speed level by frequency converter possible

### Options

- Mobile / stationary
- Scraping device
- Different bowl collections possible
- Version in stainless steel / only clamps in stainless steel / painted
- Matching DIOSNA hopper
- Working platform for cleaning/ maintenance



## ► Elevator Tipper HK 224 / HKV 224

High yield through time savings: The elevator tipper HK 224 / HKV 224, mainly used in artisan bakeries, is distinguished by its enormous flexibility and additional equipment. The fast lifting and tilting saves your time and strength. The column of the HK 224 is inclined or vertical (HKV 224), mobile or stationary, as an individual system with dead man's control or integrated into a fully automatic system, just to give a few examples.

### Benefits

- The overhead drive optimizes the space requirement
- Maximum safety due to 2 roll chains
- Matching DIOSNA hoppers

- ### Options
- Column vertical / inclined
  - Dead man's control / automatic operation
  - Bowl scraping device
  - Left / right / tilting over head
  - Different bowl collections possible
  - Mobile / stationary
  - Stainless steel version / only clamps in stainless steel / painted



“Reliable quality!”

Laurent Boullion //  
Laurent Bakery Equipment  
Melbourne, Australia



## ► Elevator Tipper HK 1200 - the space saving industrial high-performance solution

### Benefits & Options

- Space-saving thanks to its small foot-print and vertical column construction
- Robust construction for 3-shift operation
- Bowl scraping device (opt.)
- Different bowl collections possible (opt.)
- Version in stainless steel / only clamps in stainless steel / painted (opt.)
- Safe hold of the bowl by locking clamps (opt.)
- Optimized speed by frequency converter possible

## ► Elevator Tipper HK 170 - saving your energy

### Benefits & Options

- Different bowl collections possible
- Compact design
- Easy handling and low-maintenance solution
- Lifter of the lifting platform by ratchet and locking by rack (opt.)
- Electrically secured safety bow (opt.)
- Mobile or stationary (opt.)



HK 300 - 1000



HKV 224



HK 1200



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

Since 1885. All over the world.



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