

Revolving around your success



## Spiral Mixers SP 12 - SP 160

The right solution for all kinds of dough production

**BOKU** A DIOSNA brand for bakery equipment



The start of a new mixer generation

## The compact power suite for your bakery



The DIOSNA SP Spiral Mixer will win you over with its performance in preparing all kinds of dough: from demanding wheatmeal dough to mixed grain bread dough and wholemeal dough.

Batches of every size, from small batches through to full bowl loads, are mixed with optimum results.



## Quality down to the last detail

### **The SP 80 D Spiral Mixer**

Whether mixing small batches or maximum bowl loads, optimum mixing results are guaranteed. This makes this mixer ideal for a great production diversity with rapidly changing batches, generating dough with winning properties.

Efficient and a high quality guarantee

## Its strengths and advantages in brief



Improved dough quality thanks to the DIOSNA spiral shape.

- mobile with fixed bowl
- for 12 kg, 24 kg, 40 kg, 80 kg, 120 kg, 160 kg of dough
- large kneading zone for short mixing times
- optimum mixing process for batches of all kinds
- easy to operate
- smooth surfaces, easy to clean
- requires practically no maintenance
- programmable cycles, manual operation is possible at any time
- optional program memory with membrane keyboard
- practical bowl cover for dust-free operation
- large power reserves, convincing quality assurance

## Our smallest: Spiral kneader SP 12

The stationary SP 12 - for 12 kg of dough - is especially suitable for use in laboratories, for small additional dough batches and for use in large kitchens, restaurants, cafes and pizzerias.



SP 12 with data memory control

## Technical data and dimensions

Parameters		SP 12	SP 24	SP 40	SP 80	SP 120	SP 160
<b>Size</b>							
Performance in dough*	kg	12	24	40	80	120	160
Performance in flour*	kg	7,5	15	25	50	75	100
Bowl capacity	l	22	45	68	122	180	260
Bowl diameter	mm	370	450	520	650	750	840
<b>Machine dimensions</b>							
Width	mm	402	560	560	700	800	890
Depth	mm	883	825	1022	1216	1282	1390
Height	mm	735	1128	1154	1280	1300	1338
<b>Motor power</b>							
Tool drive	kW	0,44/0,9	1,2/2,4	1,2/2,6	3,5/6	4/8	4/8
<b>Weight</b>							
Mixer with bowl	kg	125	280	330	570	270	605

\* Proportionately less with firmer dough.

DIOSNA operates a policy of continuous product improvement and development and reserves the right to make technical changes. The specific contractual agreement is always decisive for the properties, capacities and condition promised for the DIOSNA products.

## We are at home in bakeries



We consistently and innovatively base our products on the high requirements of daily working practice. Since 1885. Comprehensive know-how and high-level quality awareness are the basis for the successful use of our systems. All over the world.

We will be happy to provide you with detailed information, naturally including the other areas of our product range.



[www.diosna.com](http://www.diosna.com)

DIOSNA Dierks & Söhne GmbH · Am Tie 23 · D-49086 Osnabrück, Germany

Phone: +49 (0) 541 33 104-0 · Fax: +49 (0) 541 33 104-10

[info@diosna.com](mailto:info@diosna.com) · [www.diosna.com](http://www.diosna.com)