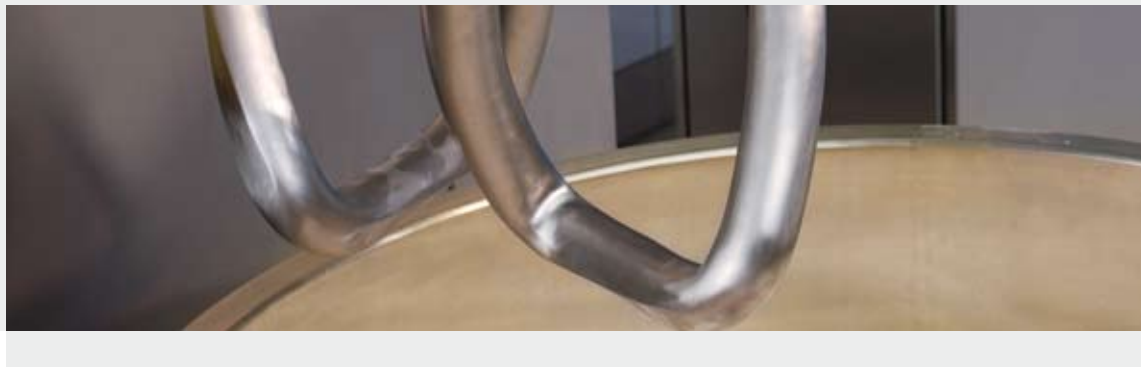


Revolving around your success



## Wendel Mixer W- and WV-series

Powerful all-rounders for large businesses

**BOKU** A DIOSNA brand for  
bakery equipment



Economical, high-quality and time-saving

## The Wendel Mixer in brief



- stationary with wheeled bowl
- batch volume 160 kg to 600 kg of dough
- floor clearance for optimum hygiene according to HACCP
- best possible mixing results for all types of dough
- fast dough sequence, up to 5,000 kg of dough per hour
- high efficiency
- machine-friendly dough consistency - ideal for further processing
- easy to manoeuvre bowl carriage, easy to handle
- standard clamp lock



W 240 A Wendel Mixer  
in a painted version.

The special speed ratio of the mixing tool  
and the bowl guarantees highly homogeneous  
mixing and intensive kneading.



High performance and a perfect design:  
DIOSNA Premium WV 240 A in  
stainless steel with a wheeled bowl.

DIOSNA Wendel Mixer for a high hourly output

## The DIOSNA Wendel Mixer



Wendel kneading tool

The principle of the DIOSNA Wendel Mixer is based on two kneading tools, installed off-centre, which turn in opposite directions and are lowered into the rotating bowl. This creates a special spiralling movement which enables dough to be created fast and carefully, with the dough hardly warming up.

New kneading tool developments have also made this process interesting for small batches of dough. Batches equal to one third of the bowl capacity and up enable the kneading tools to take full advantage of all the benefits of the special Wendel-kneading process. This improves the high intensity, reduces the kneading time and increases the dough yield by 1 - 2 %.

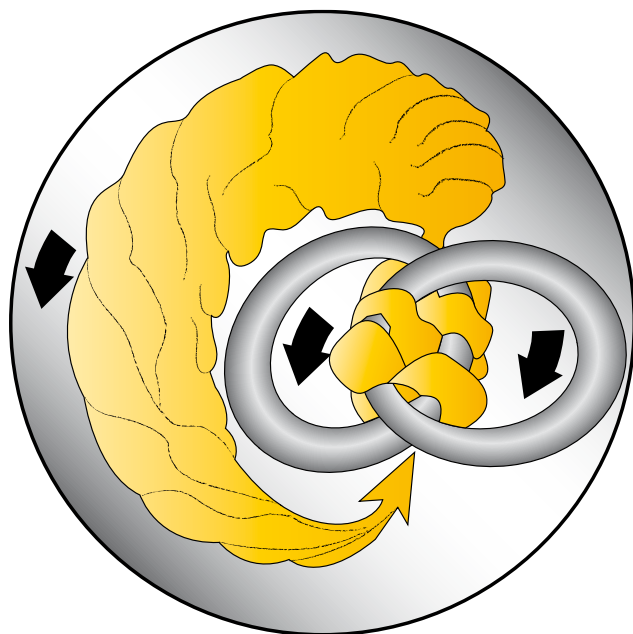
DIOSNA Wendel Mixer are specifically interesting for large traditional bakeries and industrial businesses. These highly economical production kneaders are available in a stationary design with a wheeled bowl.





## Best possible mixing results for all types of dough

The DIOSNA Wendel Mixer will win you over with their performance for all kinds of dough; from demanding wheatmeal dough, mixed grain bread dough and wholemeal dough to biscuit and fruit dough.







## Strengths and advantages of the WV-series

### **Comfort**

- smooth, easy-to-clean surfaces without a paint coating
- no maintenance
- stationary with wheeled bowl
- batch volume 160 kg to 600 kg of dough
- floor clearance for optimum hygiene according to HACCP
- best possible mixing results for all types of dough

### **Performance**

- fast dough sequence, up to 5000 kg of dough per hour
- high efficiency

### **Handling**

- dry, machine-friendly dough consistency - ideal for further processing
- easy to manoeuvre bowl carriage, easy to handle
- great operating comfort due to DIOSNA bowl clamp lock

## Technical data and dimensions

Parameters		W 160 A	W 240 A	W 401 A	WV 160 A	WV 240 A	WV 400 A	WV 600 A
<b>Size</b>								
Performance in dough*	kg	160	240	400	160	240	400	600
Performance in flour*	kg	100	150	250	100	150	250	375
Bowl capacity	l	260	370	650	260	370	650	1020
Bowl diameter	mm	840	940	1200	840	940	1200	1500
Bowl height from floor	mm	880	1010	1030	880	1010	1030	1080
<b>Machine dimensions</b>								
Width	mm	980	1074	1342	1306	1140	1332	1632
Depth	mm	1690	1820	2590	1835	2110	2422	3130
Height	mm	1560	1800	2040	1545	1946	1946	2050
<b>Motor power</b>								
Tool drive	kW	8,5/15	14/22	32/45	8,5/15	14/22	32/45	52/65
Bowl drive	kW	1,1	1,5	2,2	1,3	1,5	2,2	3
Hydraulic drive	kW	0,75	1,1	1,1	1,1	1,4	1,4	1,4
<b>Weight</b>								
Mixer with bowl	kg	1500	1800	3080	1500	2200	3440	3800
Bowl	kg	230	300	440	230	300	440	520

\* 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.



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