

Revolving around your success



Spiral Mixers in the SPV- and PSPV-series

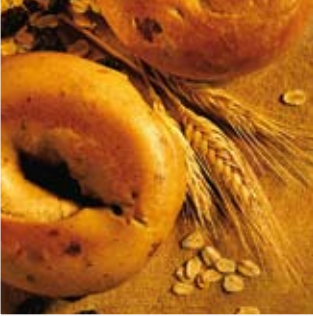
The mixing tool for flexible work processes

BOKU A DIOSNA brand for
bakery equipment



Improved dough quality thanks to the DIOSNA spiral shape

The Spiral Mixer



A special characteristic of the DIOSNA Spiral Mixer is its large mixing tool, with its large working range from the bowl wall to beyond the centre of the bowl. Its special form ensures homogeneous mixing and intensive kneading.

In addition to the design, the special speed ratio of the mixing tool and the bowl guarantees good mixing and kneading results.

The DIOSNA SPV and PSPV Spiral Mixers will win you over with their 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, typically DIOSNA:
The SPV 240 AF Spiral Mixer with a program memory.
Its slight footprint makes the mobile SPV also very interesting for small and medium-sized businesses.



Premium PSPV 240 A
in stainless steel

Economical, high-quality and time-saving

DIOSNA Spiral Mixer SPV 120 - 240 A



Improved dough quality thanks to the DIOSNA spiral shape.

- mobile or stationary with a wheeled bowl
- for 120 kg, 160 kg, 200 kg and 240 kg of dough
- smooth surfaces and floor clearance for easy cleaning
- standard clamp lock
- compact construction, also ideal for small and medium-sized businesses
- easy to operate
- optional program memory with membrane keyboard and temperature control



SPV 120 A

Winning mixing technology in stainless steel

DIOSNA Premium Spiral Mixer PSPV 160 - 300 A



Easy operation thanks to the DIOSNA touch screen.

- smooth, easy to clean surfaces
- no paint coating
- floor clearance for optimum hygiene according to HACCP
- low-maintenance
- best possible mixing results for all types of dough
- dry, machine-friendly dough consistency, ideal for further processing
- great operating comfort due to DIOSNA bowl clamp lock
- easy to manoeuvre bowl carriage, easy to handle
- batch capacities of 160, 200, 240 and 300 kg of dough
- tool drive power up to 22 kW
- convincing operating concepts from membrane keyboard to touch screen



Premium PSPV 200 A



For more operating comfort: clamp lock

The standard DIOSNA clamp lock enables problem-free installation of the mixer, even on a floor which is not completely level.

The bowl is pushed to within the pull-in range of the bowl clamping device, locked automatically and lifted up. This ensures smooth operation.

Another advantage: The DIOSNA bowl clamping device also enables other DIOSNA bowls of the same size to be used without any problems and without the need to rework them.

Technical data and dimensions

Parameters		SPV 120 A	SPV 160 A	SPV 200 A	SPV 240 A	PSPV 160 A	PSPV 200 A	PSPV 240 A	PSPV 300 A
Size									
Performance in dough*	kg	120	160	200	240	160	200	240	300
Performance in flour*	kg	75	100	125	150	100	125	150	187,5
Bowl capacity	l	180	260	300	355	260	300	355	500
Bowl diameter	mm	750	840	900	960	840	900	960	1100
Bowl height from floor	mm	809	879	879	899	879	879	899	1000
Machine dimensions									
Width	mm	800	960	970	1010	1420	1440	1470	1232
Depth	mm	1400	1500	1532	1582	1835	1862	1892	2183
Height	mm	1505	1470	1470	1470	1485	1485	1485	1981
Motor power									
Tool drive	kW	4/8	5,5/11	11/16	11/16	11/16	11/16	11/16	14/22
Bowl drive	kW	0,3/0,45	0,66/1,3	0,66/1,3	0,66/1,3	0,66/1,3	0,66/1,3	0,66/1,3	1,32/2,6
Hydraulic drive	kW	0,75	1,1	1,1	1,1	1,1	1,1	1,1	1,4
Weight									
Mixer with bowl	kg	1000	1515	1535	1550	1515	1535	1550	2400
Bowl	kg	170	195	215	230	195	215	230	350

* 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.



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 · www.diosna.com

www.diosna.com