

DIOSNA bakery machines



DIOSNA bowl elevator and tipper

The optimum dough feeding unit.

BOKU A DIOSNA brand
for bakery machines



Improved efficiency by saving time

HK 224 / HKV 224 bowl elevator and tipper

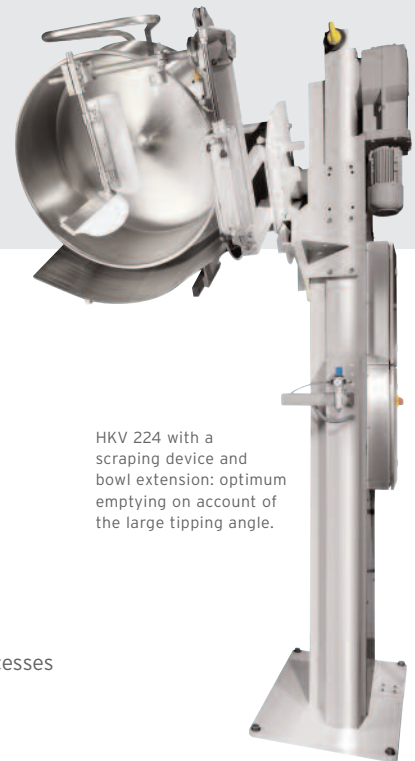
The DIOSNA HK 224 / HKV 224 bowl elevator and tipper enables bakeries of all sizes to achieve optimum efficiency.

The stationary version of the HK 224 is for tipping heights of 1035 mm to 3000 mm and the mobile version for tipping heights up to 1840 mm.

Bowls of various brands and sizes can be tipped. The standard lifting platform is only configured for DIOSNA types. The standard platform also enables all DIOSNA bowls for SP 120a D to SP 240a D spiral mixers and the bowls for the DIOSNA W 160a and W 240a Wendel mixers to be tipped.



HKV 224 with a scraping device:
sturdy construction with a low space
requirement.



HKV 224 with a
scraping device and
bowl extension: optimum
emptying on account of
the large tipping angle.



Scraping device for HK 224 / HKV 224,
HK 300, HK 600 and HK 1200.

The main advantages in brief:

- High productivity due to rational work processes
- Easy bowl insertion
- Safe and reliable operation
- Tipping cycle with a narrow tipping curve (interval tipping also possible)
- Thorough discharge because of the 135° tipping angle
- High cycle rate
- Sturdy and robust construction
- Optimum safety as a result of two roller chains
- Low space requirement on account of the top-mounted drive
- Easy to clean owing to clearance above floor (HK 224)
- Low-maintenance
- Tried and tested safety
- Optional scraping device

For rational production cycles

HK 300 and HK 600 bowl elevators and tippers



HK 600 with a scraping device:
an optimum solution for every height.

The DIOSNA HK 300 and HK 600 bowl elevators and tippers bring many advantages to traditional and industrial bakeries. Both the stationary and mobile versions of our machines guarantee an optimum performance due to their safe bowl platforms and stable steel construction. These robust special elevators empty the bowl carriage and transfer the required dough quantities from the mixer to the dividing machine, installed on the same level.



HK 300 bowl elevator
and tipper with a scraping
device and a funnel



Funnel with pneumatic pusher to
pre-apportion the dough.

The main advantages in brief:

- Stable and sturdy construction for industrial use
- Can be used for various bowl sizes and brands
- Quick lifting sequence
- Easy operation
- The construction height can be adjusted to specific local conditions
- Optional scraping device for automatic bowl emptying (with or without a DIOSNA bowl clamping device)
- Alternating emptying of bowl carriages of various sizes and brands

HK 1200 bowl elevator and tipper



The DIOSNA HK 1200 bowl elevator and tipper will considerably improve the production processes in traditional and industrial bakeries. The extremely robust steel construction and secure lifting platform of the HK 1200 enables it to lift and tip bowls of all sizes, including alternating them.

The relevant dough quantities are rapidly transferred from the mixer to the dividing machine. This effectively supports the production of high-quality dough.

HK 1200 - brings your dough preparation to a higher level!



Pushbutton control for bowl elevators and tippers.

The main advantages in brief:

- Optimization of production processes in medium-sized and large companies
- Alternating tipping of bowl carriages of various sizes and brands
- Can be used for several production lines
- Lifting capacity up to 1,200 kg
- Tipping heights up to 7,000 mm (with additional ceiling mounting facilities)
- Stable and sturdy construction for industrial use
- Quick lifting sequence
- Easy operation
- The construction height can be adjusted to specific local conditions
- Optional scraping device for automatic bowl emptying (with a DIOSNA bowl clamping device)

Easy operation, powerful technology

HK 170 bowl elevator and tipper

The DIOSNA HK 170 bowl elevator and tipper can lift loads of up to 600 kg (bowl and dough). The lifting platform, entry direction, tipping height and configuration can be adjusted to local company requirements.

The simple pushbutton control is easy to operate. Dough can also easily be fed into the dividing machines without an intermediate funnel, thanks to the variable tipping angle.

This enables the HK 170 to provide optimum productivity in all bakeries.

The bowl is lifted and tipped by a robust gear brake motor connected with a lifting chain. Because of the standard tipping height of 1640 mm and a motor power of 1.5 kw, the bowl can be lifted in 30 seconds. The standard tipping height requires a ceiling height of approx. 3360 mm.



The main advantages in brief:

- Lifting platforms available for all bowl sizes
- Frontal bowl entry
- Emptying height in accordance with local requirements
- Stationary or mobile configuration
- Short lifting and lowering times
- Large tipping angle
- Robust steel construction
- Bowl extension, switch cabinet, protective bracket from stainless steel
- Easy to clean
- Tried and tested safety

Technical specifications

Technical Specifications	HK 170	HK 224	HK 300	HK 600	HK 1200
max. lifted load in kg	600	600	600	1200	1200
Approx. weight in kg (without accessories)	800	1000	2000	2500	2500
Standard tipping height	1640	1840	3000	3000	3000
Req. room height	3360	3300	4550	4890	4650
Height in mm	1970	3180	4500	4840	4595
Width in mm	1200	1830	1830	2290	2400
Depth in mm	2370	1802	2030	2580	1800
Power kW	1,5	1,1	2,85**	3,55**	4,2**
Voltage	400 V/50 Hz	400 V/50 Hz	400 V/50 Hz	400 V/50 Hz	400 V/50 Hz

* Units in mm

** incl. drive motor and hydraulic unit for the scraping device

These specifications apply to the basic version.

Subject to changes to the technical specifications and the versions described.



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