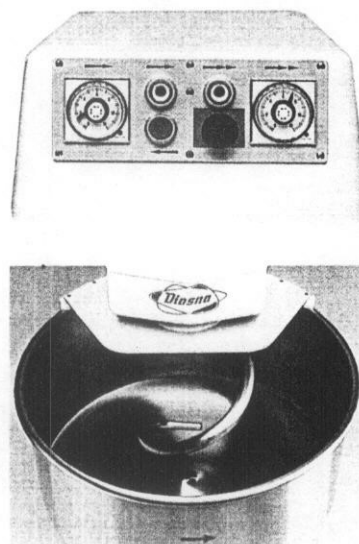


# DIOSNA policy

## Maximum possible use of all advantages for maximum quality in dough preparation

Mixing range 2–100 % of the specified dough capacity. Automatic mixing process by means of the "D" Automatic system, change-over or switch off by means of two switch clocks. Continuous repetition of the mixing process is possible without new adjustment. The specially designed DIOSNA Spiral works intensively from the bowl wall and extending beyond the centre of the bowl. High mixing intensity ensures maximum aeration of the flour and, therefore, maximum water



absorption. The gluten is worked and stretched to such a degree that a multi-faceted structure with high gas retention properties results. This ensures better fermentation stability and greater rising properties in the oven. Dough development already takes place during the mixing process, which means a reduction in rest periods. The bowl is easily emptied by reverse rotation of the spiral; the dough separates from the spiral and reaches the discharge area.

Models:		SP 24 D	SP 40 D	SP 80 D	SP 120 D	SP 160 D	SP 200 D	SP 120 a D	SP 160 a D	SP 200 a D	SP 240 a D
Dough capacity*	kg	24	40	80	120	160	200	120	160	200	240
Flour capacity*	kg	15	25	50	75	100	125	75	100	125	150
Bowl capacity	l	45	68	122	180	260	300	180	260	300	355
Bowl diameter	mm	450	520	650	750	840	900	750	840	900	960
Bowl height from floor	mm	740	742	790	805	855	900	809	880	880	900
<b>Dimensions:</b>											
Width	mm	490	560	700	800	890	950	865	1550	1581	1638
Depth	mm	825	900	1025	1270	1380	1425	1400	1010	1068	1128
Height in working position	mm	1128	1154	1210	1300	1338	1405	1485	1310	1530	1530
Height with bowl cover lifted	mm	1250	1500	1690	1840	1950	2170	1925	1810	1950	1950
<b>Motor capacity:</b>											
Spiral 1st speed	kW	1,1	1,5	2,0	2,1	2,1	2,2	4,0	2,1	5,5	5,5
Spiral 2nd speed	kW	2,2	3,0	4,0	6,6	8,0	8,5	8,0	8,0	11,0	11,0
Bowl drive 1st speed	kW	–	–	–	–	–	–	0,28	0,45	0,45	0,45
Bowl drive 2nd speed	kW	–	–	–	–	–	–	0,56	0,9	0,9	0,9
Hydraulic drive	kW	–	–	–	–	–	–	0,75	0,75	0,75	0,75
<b>Weight:</b>											
Machine with bowl	kg	280	330	390	570	605	870	1100	1100	1410	1430
Bowl	kg	–	–	–	–	–	–	165	195	215	230

Technical data subject to change in the interest of continued development.

\*Reduced quantity for tougher doughs.