

-
W 160-400 A, WV 160-400 A, WH 240-600 A/E

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48

Россия +7(495)268-04-70

Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73

Киргизия +996(312)-96-26-47

Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35

Казахстан +7(7172)727-132

Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93



W 160-400 A – the mixer for the best dough

Individual wendel mixers in many variants

Your main benefits

- ✓ Short kneading time and fast dough sequence
- ✓ Lower dough heating and increased water absorption
- ✓ Batch capacity 160kg - 400kg dough
- ✓ Standard tong lock
- ✓ Ground clearance for optimum hygiene
- ✓ Lacquered version, also in stainless steel on request

With the W 160-400 A wendel mixer, you benefit from reduced kneading times, increased water input and low dough heating. This makes it ideal for optimising your dough or bar mass

production.

The wendel mixer range is available in three different sizes and is easy to clean thanks to its ground clearance.

Gentle kneading, a homogeneous kneading process and a nevertheless high output are further of your advantages when using a model from the wendel mixer range.

Furnishing

The special feature of DIOSNA wendel mixers is the two oppositely rotating kneading tools between which your dough is kneaded.

This kneading system allows you to achieve a higher degree of efficiency than with other systems. For example the kneading time can be reduced compared to spiral kneaders and doughs can be produced in a shorter sequence.

Due to the gentle kneading with low heating, your new kneading system is optimally suited for all types of dough and is particularly interesting for larger artisanal and industrial businesses.



WV 160 A – the premium mixer for the best dough

Powerful wendel mixers in stainless steel design

Your main benefits

- ✓ Short kneading time and fast dough sequence
- ✓ Lower dough heating and increased water absorption
- ✓ Batch capacity 160kg dough
- ✓ Standard tong lock
- ✓ Ground clearance for optimum hygiene
- ✓ Smooth, easy-to-clean surfaces (no colour coating)

With the W 160 A premium wendel mixer, you benefit from reduced kneading times, increased water input and low dough heating. This makes it ideal for optimising your dough or bar mass

production.

The premium wendel mixer range is powerful and perfectly designed in stainless steel. The smooth surfaces are easy to clean, making your everyday work easier. The kneading system is optimally suited for all types of dough due to gentle kneading with low heating and is particularly interesting for larger artisanal and industrial businesses.

Furnishing

The special feature of DIOSNA wendel mixers is the two oppositely rotating kneading tools between which your dough is kneaded.

This kneading system allows you to achieve a higher degree of efficiency than with other systems. For example the kneading time can be reduced compared to spiral kneaders and doughs can be produced in a shorter sequence.

With your new Premium Kneader, you will not only increase your productivity in the future, but also your comfort in handling the machine thanks to the movable bowl and the easy-to-clean surfaces.



WH 240-600 A/E – the premium mixer in hygienic design

Hygienically optimised wendel mixers in open design

Your main benefits

- ✓ Wendel mixers in stainless steel design with open, hygienic frame structure
- ✓ Movable bowl (WH A) or under bowl discharge (WH E)
- ✓ Machine without hydraulics, all movements electric
- ✓ Machine cladding glass bead blasted and reduced to a minimum
- ✓ Mixer suitable for wet cleaning in the low-pressure range.
- ✓ Batch capacity: 240kg - 600kg dough

The latest development in the field of hygienic design is the wendel mixer of the Hygienic Design Line. When designing the machine, the guideline of the European Hygienic

Engineering & Design Group was consulted for guidance.

Your new wendel mixer is designed in an open construction and with stainless steel profiles. This ensures faster and more thorough cleaning and a reduction in surfaces for deposits. The surfaces are hygienically optimised to prevent microbial and particulate contamination of the end product.

Your new premium mixer facilitates your processes in cleaning as well as in further processing and thus raises your production to a new level.

Furnishing

The WH 240-600 wendel mixer, with the two oppositely rotating wendel tools between which the dough is kneaded, is optimally suited for all types of dough due to the gentle kneading with low heating. At the end of the kneading time, your finished dough is either discharged through an electrically controlled opening of a under bowl discharge system (WH E-series - mixer with undel bowl discharge) or can easily be transported in the movable bowl for further processing (WH A-series - moveable bowl).

The development of the Hygienic Design Line also ensures faster and more thorough cleaning and a reduction of surfaces for deposits. All surfaces of the mixer are additionally hygienically optimised to prevent microbial and particulate contamination of the end product.

Thanks to your new premium mixer of the Hygienic Design Line, you will not only increase your productivity in the future, but also optimise your cleaning processes, including wet cleaning in the low-pressure range, and thus your comfort at the same time.

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Россия +7(495)268-04-70

Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Киргизия +996(312)-96-26-47

Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Казахстан +7(7172)727-132

Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93