

SP 12, SP 24-120, SPV 160A, SPV 240A, PSPV 160A, PSPV 240A

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SP 12 – DIOSNA spiral kneading machine for small quantities with great quality

Compact. Economical. Powerful.

Your main benefits

- ✓ Permanently installed bowl
- ✓ Short kneading times due to large kneading area
- ✓ Powerful, even for heavy doughs
- ✓ Suitable for batches from 250 g to 12 kg
- ✓ Easy to operate and clean
- ✓ With transparent bowl cover

The DIOSNA SP 12 spiral kneader may be the smallest in its series, but it works like a big one.

You benefit from excellent kneading properties with high kneading intensity and thus short kneading times. As a universal kneader, it can be used for all doughs.

The DIOSNA SP 12 is particularly suitable for work in the laboratory, for small doughs on the side, as well as for use in large kitchens, gastronomy, pastry shops and pizzerias.

Furnishing

Short kneading times, universal usability and self-explanatory operation, the SP 12 Spiral Mixer is the smallest system of the DIOSNA Spiral Mixers and combines all the advantages of the large versions in a practical table-top system. The spectrum of suitable masses ranges from low quantities from 250 g up to doughs weighing 12 kg. This means that not only continuous use is possible, but also the kneading of a small dough in between. You are therefore offered maximum flexibility. The bowl with a diameter of 370 mm and a capacity of 22 l is just as easy to clean as the appliance itself. With a total weight of 125 kg, the smooth surfaces, a clear bowl cover, ideal for visual inspection of the dough at any time, and the high performance round off the overall package of the SP 12. Three options allow the functions to be expanded: while the running programme memory in membrane keypad design achieves easy recall of a preferred programme, a mobile table increases mobility. In addition, the unit can be equipped with a temperature sensor.



SP 24-160 – Powerful Spiral Mixer with integrated bowl
Compact. Versatile. Powerful.

Your main benefits

- ✓ Mobile with permanently installed bowl
- ✓ Short kneading times due to large kneading area
- ✓ Various sizes for batches from 24 to 160 kg of dough
- ✓ Easy to operate and clean
- ✓ Practically maintenance-free
- ✓ Large power reserves, convincing quality assurance

The DIOSNA Spiral Mixers of the SP 24-160 series are convincing in the preparation of all your doughs - from the most demanding wheat dough to mixed bread doughs and wholemeal

doughs.

Whether for very small quantities or maximum bowl utilisation, the SP series always ensures optimum kneading. This ensures a wide variety of production with quickly changing batches. The results are doughs with convincing properties.

Furnishing

The SP 24 to SP 160 versions offer particularly high power reserves combined with enormous quality reliability. No matter whether you need a system for kneading 24, 40, 80, 120 or 160 kg - all variants are practically maintenance-free, easy to clean and facilitate your daily operation. In addition, the SP series is suitable for flexible batch changes, as the kneading takes place at a constant quality regardless of the filling quantity. As with all DIOSNA bakery machines, the processing of all conceivable doughs from wheat to wholemeal is possible. A characteristic feature of the SP Spiral Mixer is its permanently installed bowl, although the entire system can be moved at the same time, thus ensuring that positions can be changed without any problems. A running programme memory and a programmable time sequence contribute to the increased range of functions. Of course, in case of programming, manual intervention is possible at any time. With the spiral kneading machines of the SP series, you are prepared for all product requirements.



SPV 160 & 240 A – Spiral Mixer with extendable bowl

Compact. Powerful. Variable.

Your main benefits

- ✓ Mobile or stationary with extendable bowl
- ✓ For 160 kg and 240 kg dough
- ✓ Smooth surfaces and ground clearance for easy cleaning
- ✓ Standard tong lock
- ✓ Compact design, ideal also for small and medium-sized businesses
- ✓ Easy to operate

Das besondere Merkmal des DIOSNA Spiralkneters ist das groß dimensionierte Knetwerkzeug, das von der Bottichwand bis über die Bottichmitte hinauswirkt. Seine besondere Form sorgt

für homogenes Mischen und intensives Kneten. Das spezielle Drehzahlverhältnis von Knetwerkzeug und Bottich ist dabei ein Garant für Ihre gewünschten Misch- und Knetergebnisse.

Die DIOSNA Spiralkneter der SPV-Reihe überzeugen bei der Bereitung all Ihrer Teige – vom knettechnisch anspruchsvollsten Weizenteig über Mischbrotteige bis zu Vollkornteigen.

Ob Kleinst- oder volle Auslastungsmengen, Ihre Chargen jeder Größe werden stets optimal geknetet.

Furnishing

With the DIOSNA spiral shape, the systems of the SPV series ensure an even better quality of your dough, as an even collection of the contents in the entire bowl is ensured. You can choose between a mobile and a permanently installed version; the latter has an extendable and thus easily fillable bowl. To ensure that the Spiral Mixer is suitable for your bakery, a whole range of possible sizes is available. In addition to the 120, 160 and 200 kg versions, the largest version with 240 kg is also in the range. With all models, you benefit from maximum variability in terms of batches, as both small and large doughs are kneaded to optimum quality. Rounded off by a standard tong lock, the SPV Spiral Mixers score with a compact design and are suitable for businesses of all sizes.



PSPV 160 & 240 A – Premium stainless steel Spiral Mixer with extendable bowl

Compact. Powerful. High quality.

Your main benefits

- ✓ Mobile or stationary with extendable bowl for 160kg or 240kg dough
- ✓ Smooth surfaces and ground clearance for easy cleaning
- ✓ No colour coating
- ✓ Standard tong lock
- ✓ Compact design, ideal also for small and medium-sized businesses
- ✓ Easy to operate with running programme memory in membrane keypad version CS03 or push-button control with digital timers

The premium Spiral Mixer PSPV 120 or 240 A in a modern stainless steel design is just as convincing as the SPV series (link!) with a generously dimensioned kneading tool. From the tub wall to beyond the centre of the tub, its special shape ensures homogeneous mixing and intensive kneading processes. With this premium kneading machine, you can rely on optimal mixing and kneading results thanks to the special speed ratio of the kneading tool and the vat.

The DIOSNA spiral kneaders of the PSPV series are convincing in the preparation of all your doughs - from the most demanding wheat dough in terms of kneading technology to mixed bread doughs and wholemeal doughs.

Whether small or full capacity, your batches of any size will always be kneaded optimally.

Furnishing

The PSPV 160 A or PSPV 240 A systems offer the same advantages as the standard SPV series, but are made of high-quality stainless steel. Furthermore, only the PSPV system is available in a version that can easily process even the largest dough quantities with 300 kg. Whether the systems of the SPV or PSPV series, DIOSNA offers you a variety of customised options for all Spiral Mixers. For example, with options such as temperature control, where you can choose between infrared temperature sensors or a bowl wall scraper with integrated temperature sensors. You can achieve an increased level of resistance with the tongs and console in stainless steel design, while the bowl with toothed drive m6 is available to choose from. Would you like to call up favourite programmes at any time? The programmable logic controller with touch panel control allows you to recall already stored programmes in a modern and intuitive way. With an optional energy and rotation control, you have full control over the technical and economic aspects of the spiral kneading machine.

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