

Diosna Spiral Mixers

BAKERY SERVICES



While Diosna is well known among those who have an aptitude for the highest quality, these mixers stand out in performance *second to none*. They are manufactured still today in Germany under the traditional strengths of German command of quality. These mixers are suited more to the high demands of 24/7 type operations, with years upon years of reliability.

Diosna was introduced to New Zealand in 1979, by Bakery Services, and today the same mixers sold then are still operating in some bakeries. This is something both we and Diosna are proud of. Buy Diosna when you want the highest standards in reliability, and where the price is not just for a tool, but an investment.

Diosna are one of the few who continue with Research and Development and are market leaders in this area, rather than followers. They pride themselves in this.



Diosna has a wide range of styles and varieties, please feel free to enquire about the range.

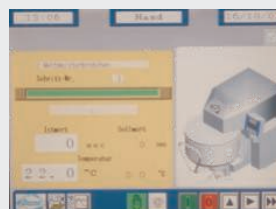


For larger mixers, look at the Industry Leading Diosna Wendel Mixers.



SP-200-D	
Capacity	
Flour Capacity	125kg
Dough Capacity	200kg
Volume	300 litres
Motor Power	
Spiral	8kW
Bowl	4kW
Electrical Requirements	
Voltage	400v
Frequency	50Hz
Phases	3
Connection	Hard Wired
Fused	400V, 35A Slow
Dimensions	
Width	950mm
Depth	1430mm
Height	1410mm
Bowl Depth	900mm
Bowl Diameter	900mm
Weight	870kg

The Diosna Premium Series mixers utilise a digital touch screen control panel, simplifying operation



PSPV-240-A	
Capacity	
Flour Capacity	150kg
Dough Capacity	240kg
Volume	300 litres
Motor Power	
Spiral	16kW
Bowl	8kW
Electrical Requirements	
Voltage	400v
Frequency	50Hz
Phases	3
Connection	Hard Wired
Fused	400V, 50A Slow
Dimensions	
Width	1371mm
Depth	1892mm
Height	2025mm
Bowl Depth	520mm
Bowl Diameter	1100mm
Weight	1550kg