



Bakery Services

Diosna Wendel Mixers

www.bakeryservices.co.nz

Ph +64 9 478 2445

info@bakeryservices.co.nz

The Diosna Wendel kneaders are designed for use, where it is important to achieve or to maintain absolute excellence in quality, even in situations where large batch production requirements prevail.

The Diosna Wendel kneader is a heavy duty industrial machine built to the highest German standards of design, materials and quality. These machines can very quickly produce the finest quality of dough of any variety used in the baking industry. For example, difficult wheat doughs in only 4 to 6 minutes. Others such as rye and wholemeal, puff pastries and delicate fruit dough (relative fruit content of more than 100%) can all be produced with equal efficiency and quality.

Diosna is synonymous with advanced technologies and unsurpassable quality. The Wendel kneader comes in many sizes and formats, all with removable bowls. A bowl hoist can be offered if needed. The bowl is made of heavy duty stainless steel, closed with stainless steel safety cover and small inspection port. The mixing head raises and lowers, and the bowl is clamped into position hydraulically, providing an automatic operation. All models have PLC controls, and special features can be added such as variable kneading tool speed, to allow for varied operations.

The Diosna Wendel kneader integrates easily with your production line, offering a diversity of operations. Fast change of recipes and removable bowls increase efficiencies and are easy to operate.



Model		W-160-A	W-240-A	W-401-A	Premium WV-240-A
Capacity	Flour Capacity	100kg	150kg	250kg	150kg
	Dough Capacity (per batch)	160kg	240kg	400kg	240kg
	Hourly Dough Capacity	1300kg	2000kg	3200kg	2000kg
	Volume	260L	370L	650L	260L
Motor Power	Wendel Motor	15kW	22kW	45kW	22kW
	Bowl Motor	1.1kW	1.5kW	2.2kW	1.5kW
	Hydraulic Pack	0.75kW	1.1kW	1.1kW	2.2kW
Electrical Requirements	Voltage	400V	400V	400V	400V
	Frequency	50Hz	50Hz	50Hz	50Hz
	Phases	3	3	3	3
	Connection	Hard Wired	Hard Wired	Hard Wired	Hard Wired
	Fused	400V 50A Slow	400V 63A Slow	400V 125A Slow	400V 63A Slow
Dimensions	Width	980mm	1080mm	1350mm	1100mm
	Depth	1970mm	1820mm	2590mm	2120mm
	Closed Height	1560mm	1800mm	2040mm	2000mm
	Open Height	1990mm	2640mm	2730mm	2600mm
	Bowl Depth	880mm	880mm	1040mm	1000mm
	Bowl Diameter	840mm	840mm	1200mm	1010mm
	Weight	1500kg	1500kg	2640kg	2700kg

Notes:



Bakery Services Limited

11 Civil Place

Rosedale 0632

P.O Box 301-900

Northshore Mail Centre

0725

Auckland

Ph +64 9 478 2445