

# Diosna Wendel Mixers

BAKERY  
SERVICES



The Diosna Wendel kneader is designed for use where it is important to achieve or to maintain absolute excellence 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 of output. 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 doughs (relative fruit content of more than 100%) can all be produced with equal efficiency and quality.

Diosna is synonymous with advanced technologies and unsurpassed quality. The Wendel kneader is offered in many sizes and formats, all with removable bowls. A bowl hoist can also be offered. 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 in position hydraulically. The whole sequence of this operation is automatic.

Special features can be added such as PLC control, variable kneading tool speed, to allow for varied operations. The Diosna Wendel kneader integrates easily with your production line, as it has a diversity of operations. Fast change of recipes and removable bowls increase efficiencies and are easy to operate



W-160-A	
Capacity	
Flour Capacity	100kg
Dough Capacity Per Batch	160kg
Hourly Dough Capacity	1300kg
Volume	260 litres
Motor Power	
Wendel Motor	15kW
Bowl Motor	1.1kW
Hydraulic Pack	0.75kW
Electrical Requirements	
Voltage	400v
Frequency	50Hz
Phases	3
Connection	Hard Wired
Fused	400V 50A Slow
Dimensions	
Width	980mm
Depth	1970mm
Closed Height	1560mm
Open Height	1990mm
Bowl Depth	880mm
Bowl Diameter	840mm
Weight	1500kg

W-240-A	
Capacity	
Flour Capacity	150kg
Dough Capacity Per Batch	240kg
Hourly Dough Capacity	2000kg
Volume	370 litres
Motor Power	
Wendel Motor	22kW
Bowl Motor	1.5kW
Hydraulic Pack	1.1kW
Electrical Requirements	
Voltage	400v
Frequency	50Hz
Phases	3
Connection	Hard Wired
Fused	400V 63A Slow
Dimensions	
Width	1080mm
Depth	1820mm
Closed Height	1800mm
Open Height	2640mm
Bowl Depth	880mm
Bowl Diameter	840mm
Weight	1500kg

W-401-A	
Capacity	
Flour Capacity	250kg
Dough Capacity Per Batch	400kg
Hourly Dough Capacity	3200kg
Volume	650 litres
Motor Power	
Wendel Motor	45kW
Bowl Motor	2.2kW
Hydraulic Pack	1.1kW
Electrical Requirements	
Voltage	400v
Frequency	50Hz
Phases	3
Connection	Hard Wired
Fused	400V 125A Slow
Dimensions	
Width	1350mm
Depth	2590mm
Closed Height	2040mm
Open Height	2730mm
Bowl Depth	1040mm
Bowl Diameter	1200mm
Weight	2640kg

Premium WV-240-A	
Capacity	
Flour Capacity	150kg
Dough Capacity Per Batch	240kg
Hourly Dough Capacity	2000kg
Volume	260 litres
Motor Power	
Wendel Motor	22kW
Bowl Motor	1.5kW
Hydraulic Pack	2.2kW
Electrical Requirements	
Voltage	400v
Frequency	50Hz
Phases	3
Connection	Hard Wired
Fused	400V 63A Slow
Dimensions	
Width	1100mm
Depth	2120mm
Closed Height	2000mm
Open Height	2600mm
Bowl Depth	1000mm
Bowl Diameter	1010mm
Weight	2700kg