

THE MIXER PROGRAMME

Where product quality starts



THE BETTER SOLUTION

Spiral Mixer Concept

Our spiral mixers are constructed according to the latest dough mixing technology and meet all requirements of a universal mixer.

Any type of dough, wheat or rye mix, rye or whole meal can be mixed developing the dough quickly.

All standard spiral mixers are equipped with removable bowls for efficiency with a high level of user friendly operation.

The compact spiral mixer for demanding doughs.

Spiral Mixer Features

- standard model with 2 mixing speeds and 2 directions for the bowl
- direction for the bowl reversible at speed 1
- optimal mixing tool geometry and bowl shape assure maximum extension and ideal development of gluten
- short mixing times at minimum dough temperature rise
- user-friendly handling combined with ease of operation due to removable dough bowls
- head with mixing tool can be lifted and lowered hydraulically
- dough bowls are engaged and released hydraulically
- built to meet the latest hygiene standards
- special adjustable feet for easy cleaning under the machine
- made of stainless steel-ensuring long working life and value
- maintenance free to a large extent
- standard PLC control
- control box with operator panel can also be assembled on the right hand side if required (except for model SP80)
- for the further ease of operation, all models can be optionally equipped with SIEMENS OP7 operation panel or touch panel



Twin Twist Mixer Concept

KÖNIG twin twist mixers are proven, technically reliable high performance production machines for all bakery operations for superb breads and rolls combined with user friendly operation. Not only demanding wheat doughs but also rye and wholemeal doughs are mixed quickly, gently and well aerated.

High quality materials and well-designed details have minimised cleaning and maintenance.

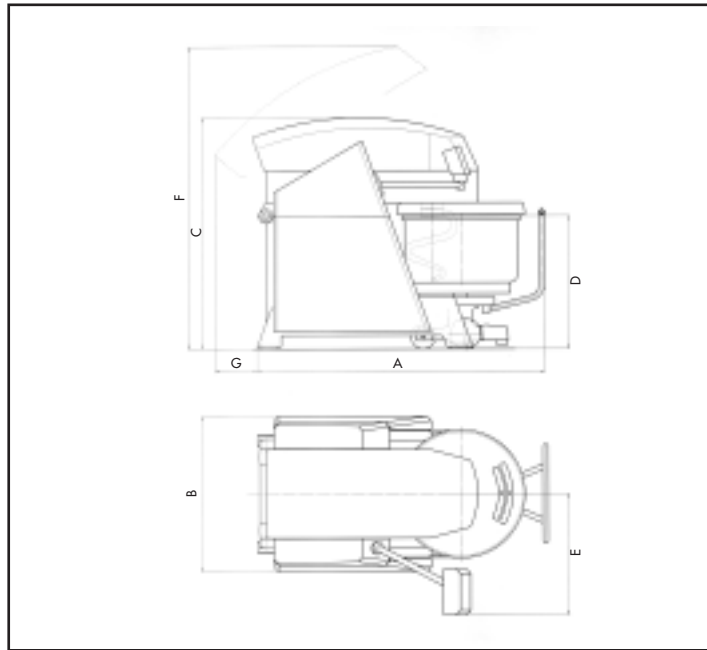


rugged, hydraulic fixing device for dough bowl

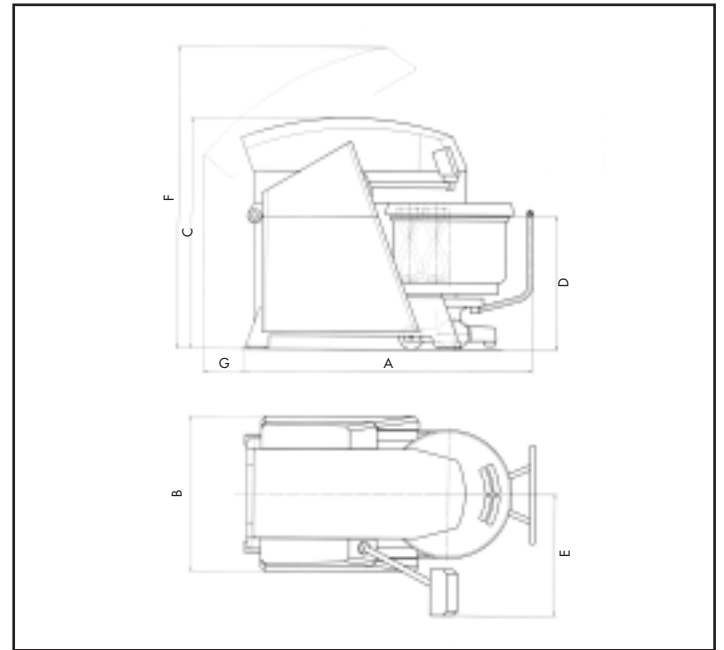
Additional Features of the Twin Twist Mixers

- standard model with 2 mixing speeds and 2 directions for the bowl
- intensive mixing action at highest possible dough yield
- short mixing times due to optimised speeds and geometric design

Spiral Mixer SP



Twin Twist Mixer DW



Technical Data

	SP 80	SP 120	SP 160	SP 240
flour capacity	up to approx. 50 kg	up to approx. 75 kg	up to approx. 100 kg	up to approx. 150 kg
dough capacity	up to approx. 80 kg	up to approx. 120 kg	up to approx. 160 kg	up to approx. 240 kg
bowl capacity	125 litres	185 litres	225 litres	360 litres
inner bowl diameter	650 mm	750 mm	840 mm	960 mm
top height of bowl (D)	778 mm	808 mm	878 mm	900 mm
bowl: revolutions per minute at 50 Hz				
1. speed (mixing)	13,3	12,7	12,2	10,2
2. speed (kneading)	26,6	25,3	24,4	21,0
tools: revolutions per minute at 50 Hz				
1. speed (mixing)	89,2	83,3	82,6	68,1
2. speed (kneading)	179,7	164,2	162,3	135,3
power consumption approx.	9 kW	11 kW	14 kW	18 kW
dimensions:				
lengths (A/G)	1702 / 208 mm	1809 / 300 mm	1925 / 292 mm	2081 / 323 mm
widths (B/E)	898 / 819 mm	1019 / 858 mm	1019 / 860 mm	1051 / 870 mm
heights (C/F)	1280 / 1680 mm	1450 / 1865 mm	1520 / 1953 mm	1595 / 2068 mm
weight incl. bowl	approx. 1220 kg	approx. 1430 kg	approx. 1490 kg	approx. 1810 kg

	DW 125	DW 240
flour capacity	up to approx. 75 kg	up to approx. 150 kg
dough capacity	up to approx. 125 kg	up to approx. 240 kg
bowl capacity	190 litres	370 litres
bowl diameter	740 mm	940 mm
top height of bowl (D)	880 mm	1000 mm
bowl: revolutions per minute at 50 Hz		
1. speed (mixing)	11,2	8,2
2. speed (kneading)	22,4	16,5
tools: revolutions per minute at 50 Hz		
1. speed (mixing)	119	114,3
2. speed (kneading)	236,4	229,3
power consumption approx.	17 kW	26 kW
dimensions:		
lengths (A/G)	1900 / 276 mm	2189 / 380 mm
widths (B/E)	1019 / 855 mm	1101 / 898 mm
heights (C/F)	1520 / 1983 mm	1810 / 2349 mm
weight incl. bowl	approx. 1825 kg	approx. 2060 kg

The computer control

Features

- industrial execution - proven Siemens S7 technique
- with either control panel Siemens OP7 or touch panel
- gentle handling of demanding fruit doughs by means of special programme upon request
- dough development identification (recognition of energy phase) upon request. The automatic power consumption control can be activated by the programme, so that during the whole mixing procedure energy consumption is being monitored, and the mixing process is stopped just at the right moment.
- upon request with TEMPERATURE-module available. When this programme is activated, the dough temperature is constantly controlled and indicated on the display.



Temperature module

Advantages

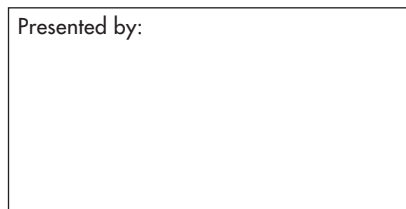
- no fear of the programming procedure due to custom tailored function-symbols
- accurate control of the mixing procedure
- clearly visible digital display for mixing times and programmes
- automatic monitoring of all mechanical functions
- signal contact to external control-units



Interface for connection with Silo or external PC systems available

- water inlet fitting NW 1" or 2"
- flour inlet fitting \varnothing 150 mm
ingredient inlet with chamber locking device (4-8 kg, depending on machine size)
- exhaust fitting \varnothing 150 mm

Presented by:



KOENIG
TECHNOLOGY

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