

*DIOSNA
mixers in hygienic
design for excellent
dough production with
reduced downtimes at
fast recipe change.*



Wendel mixer in hygienic design from DIOSNA

Maximise your dough quality – gently and reliably

The Wendel Mixer of the hygienic design line (WH series) is the latest development of the Hygienic Design series. The design of the mixer is based on the guidelines of the European Hygienic Engineering & Design Group (EHEDG).

It is designed as an open construction with stainless steel profiles. These features guarantee a short and optimized cleaning process and a reduction of deposits. Surfaces are hygienically optimized to prevent microbial and particulate contamination of the baked product.

- Ideal for all types of dough, masses and bars
- Gentle dough and ingredient processing
- Optimal integration in existing line production
- Easy cleaning - reduced downtimes
- Hygienic design mixers with changeable bowl or direct ground discharge

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BETTER FOR DOUGH



Hygienic Design

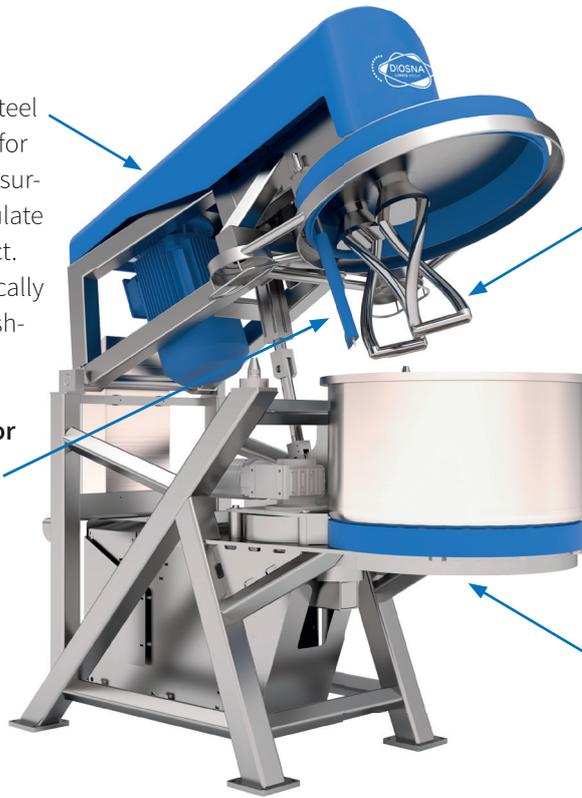
Open hygienic design, stainless steel profiles and a reduction of areas for deposits. Hygienically optimized surfaces avoid microbial and particulate contamination of the end product. Open construction and electronically driven drives allow complete wash-down (IP 66).

Scraper and temperature sensor

Optimum dough yield with ideal temperature control.

Up to 3000 kg/h

Dough yield up to 3000 kg/h. Production with smaller batches, which traduces into better and more controlable product quality.



Wendel tools

The two counter rotating Wendel tools allow the most efficient mixing and energy balance in the system, which translates in faster mixing times, lower dough temperatures, no cooling jacket and higher dough absorption (up to 3% more).

Bottom discharge

Dough emptying optimized, plate scraper removable for easier cleaning and maintenance. Center emptying enables dough to be conveyed quickly and directly in stainless steel trolleys or in conveyor belts without lifting and tipping.



Folding not Stretching

High performance, yet gentle processing by folding for perfect dough development



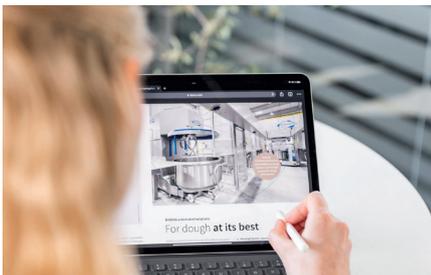
Drier and smoother doughs

Less dusting flour required and better crumb quality.



Reduced Downtimes

Reduced downtimes and risk for contamination due to this special design.



You have further **questions?** Then **contact us!**

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Made in Germany

DIOSNA is a worldwide known German manufacturer and specialized on dough mixing and pre-dough equipment. We are appreciated for our expertise in dough technology. As a lifelong partner we define premium quality as standard - for more than 135 years. We manufacture our machines and automated systems in Germany and supply them all over the world.

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