



THE BAKER'S  
CROWN

## **MIXING & KNEADING MACHINES & BOWL HOIST**

**BEST RESULTS FROM THE VERY BEGINNING**

# SPIRAL MIXER

## ONE FOR ALL – THE KOENIG MULTI-TALENT

If you want to achieve optimum results, you have to be better from the very onset, because it is almost impossible to remedy mistakes made in the dough preparation. The universally usable spiral mixer by Koenig ensures top product quality right from the onset. Be it wheat doughs, wheat and rye doughs, rye doughs or whole wheat doughs – the spiral mixers by Koenig mix rapidly while hardly warming the dough.

Like all Koenig mixing machines, the spiral mixer is equipped as standard with a removable dough bowl, thus ensuring an efficient work flow with easy handling.

Because the functional interaction of the mixing speed, on the one hand, and the rotation speed and direction of rotation of the mixing bowl, on the other, is set exactly and stored in the program of the control system by the operator, the models of the SP series are universally usable and can be adapted to virtually every recipe.

- stable construction for demanding doughs
- dough capacity: 160 and 240 kg
- with two speeds for mixing tools and dough bowl as standard
- short mixing times with minimum dough warming
- head can be lifted and lowered hydraulically
- dough bowl removable
- hydraulic dough bowl locking
- standard version with stainless steel cladding and stainless steel foot plate
- optionally available with stainless steel base frame



# TWIN TWIST MIXER

## TWO TOOLS FOR PREMIUM QUALITY

The twin twist mixer from Koenig ensures that you lay the groundwork for top product quality already during dough processing. The two tools with specially adapted profile are placed in an ideal working angle to one another; this way, they increase the transfer of mechanical energy and shorten the mixing time. In addition, air and oxygen are added to the dough with this method, so the twin twist mixer is especially suitable for wheat and pastry doughs.

Excellent results are also obtained for rye and rye-wheat doughs as of TA 180. Owing to its stable construction, reliability and simple operation, customers throughout the world highly appreciate this machine.

- top-class industrial mixer
- dough capacity: 125 and 240 kg
- stable construction for demanding doughs
- standard version with two speeds for mixing tools and dough bowl
- intense mixing with simultaneous gentle processing of fruit doughs, for example
- head can be lifted and lowered hydraulically
- dough bowl removable
- hydraulic dough bowl locking
- standard version with stainless steel cladding and stainless steel foot plate
- optionally available with stainless steel base frame



## FOR HIGHEST DEMANDS: TWIN TWIST MIXER IN HYGIENIC DESIGN „H“

The consistent implementation of the hygienic design “H” in the Koenig product portfolio has now been applied also to the twin twist mixer. Thus the new DW 240-H can now be entirely cleaned with splash water (low pressure water). The hygienic design of the DW 240-H is characterized by the following features:

- machine frame and machine head completely sealed
- stainless steel claddings
- stainless steel switch cabinet
- stainless steel bowl clamping driven by friction-wheel
- drain holes in the base plates for machine frame and machine head
- dust-proof cover of mixing bowl
- IP65 touchpanel



# COMPARISON OF TECHNICAL DATA

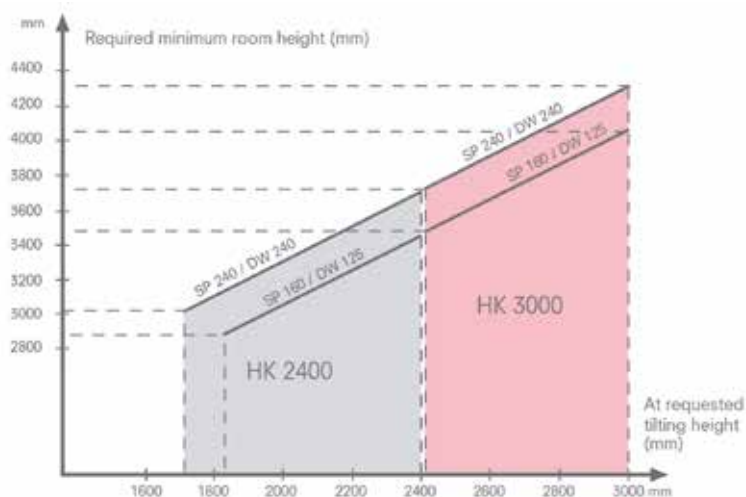
	SP 160	SP 240	DW 125	DW 240 (H)
Flour capacity (max. approx.)	100 kg	150 kg	75 kg	150 kg
<b>Dough capacity (max. approx.)</b>	<b>160 kg</b>	<b>240 kg</b>	<b>125 kg</b>	<b>240 kg</b>
Bowl capacity	225 liter	360 liter	190 liter	370 liter
Inside bowl diameter	840 mm	960 mm	740 mm	940 mm
Diameter at bowl top edge (D)	890 mm	1010 mm	790 mm	990 mm
Bowl speed at 50Hz: 1. Speed (mixing) 2. Speed (kneading)	11.7 rpm 23.5 rpm	10.6 rpm 21.3 rpm	10.7 rpm 21.6 rpm	7.5 rpm 15.1 rpm
Tool speed at 50 Hz: 1. Speed (mixing) 2. Speed (kneading)	91.5 rpm 183 rpm	94.5 rpm 189 rpm	120 rpm 240 rpm	113.4 rpm 229 rpm
Electric power supply approx.	14 kW	18 kW	17kW	26kW (31kW)
Dimensions:				
Length	2217 mm	2404 mm	2176 mm	2569 mm (2113 mm)
Width	1370 mm	1396 mm	1365 mm	1449 mm (1630 mm)
High	1953 mm	2068 mm	1983 mm	2349 mm (2301 mm)
Weight including bowl (max. approx.)	1490 kg	1810 kg	1825 kg	2060 kg (3300kg)

## BOWL HOIST HERKULES WORK WITH THE STRENGTH OF A GREEK GOD

In order to round off the "From the dough to the machine" program, Koenig also offers the matching bowl hoist. It is universally usable, with a lifting power of up to 1,000 kg and a lifting height of maximum 3300 mm. During the entire lifting and tilting process, the mixer bowl is properly secured in the clamp. The large tilting angle or an optional scraping device moving with it for soft doughs ensures that the bowl can be completely emptied.

- lifting power up to max. 1,000 kg.
- tipping height adjustable in steps from approx. 50 mm to max. 3,300 mm
- clamp for third-party bowls available optionally
- available in right-hand or left-hand operation
- transversely movable (special version)
- also available for low tipping heights
- basic frame available in stainless steel

### MINIMUM ROOM HEIGHT AT DESIRED TIPPING HEIGHT



# TRUST BASED ON EXPERIENCE AND SECURITY OF INVESTMENT

TEST OUR MACHINES AT THE DEMONSTRATION  
CENTER FOR CUSTOMERS!

Any investment that you make will improve your opportunities for success in the future. Profitability can only be guaranteed if the investment is made wisely. Whether this is the case can often only be assessed afterwards. Koenig however gives you the opportunity to check out its machines before spending any money.

To make sure that you don't buy the pig in a poke:  
Thoroughly test the Koenig machines at our Demonstration Center.

Visit our centers in Graz and Dinkelsbühl. Based on your recipes and raw materials, we will work out the best solution for you until you are fully happy with our suggestion. If necessary, we adjust the units again and start the entire customisation process over again. This ensures that you can offer your customers what they expect from you.

## SERVICES AND SPARE PARTS FROM THE MANUFACTURER!

Each machine and unit undergoes a number of test runs with and without dough. Most of our technicians are actually trained bakers. They assemble the machine at our premises and then commission them, using their in-depth knowledge of the baking trade. If you should encounter any problems, simply contact our spare parts and service department. We are available day and night from anywhere in the world:

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