

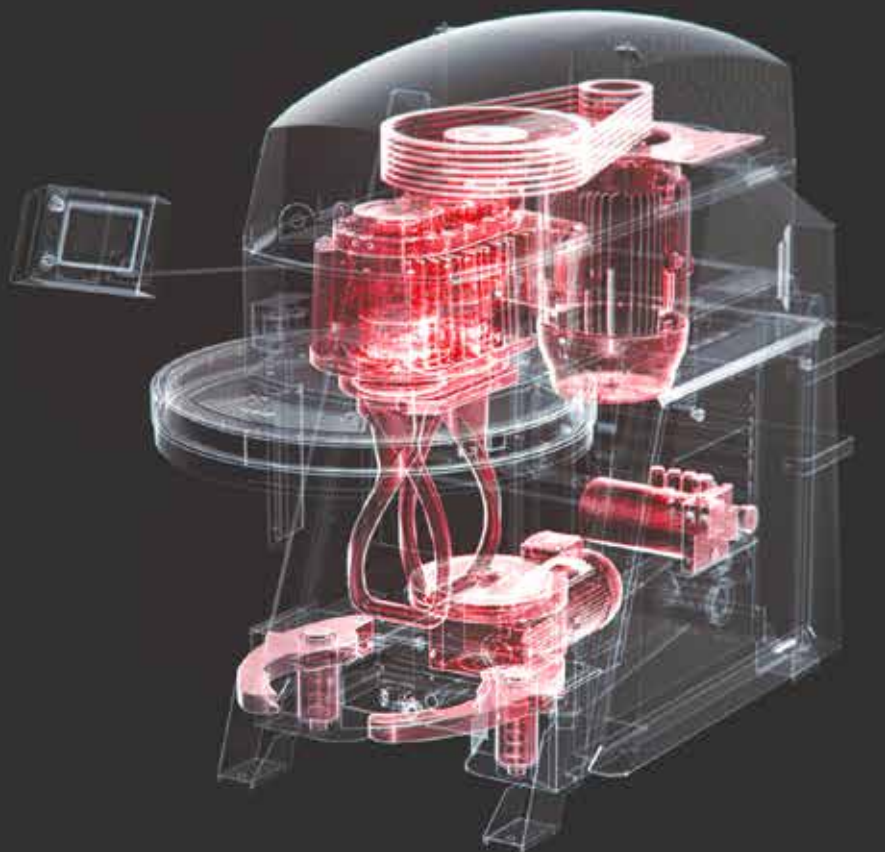
**KONIG**

THE BAKER'S  
CROWN

## MIXERS & BOWL HOIST

BEST RESULTS FROM THE  
VERY BEGINNING

### MIXING & LIFTING



# OVERVIEW

1

**MIXING**  
SPIRAL MIXER

2

**MIXING**  
TWIN TWIST MIXER

3

**LIFTING**  
HERKULES BOWL HOIST



## TWIN TWIST MIXER

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.,



### HIGHLIGHTS



#### intense mixing

with simultaneous gentle processing of fruit doughs, for example



#### 2 speeds

for mixing tools and dough bowl



#### short mixing times

with minimum dough warming

### DETAILS

- dough capacity: 125 and 240 kg
- head can be lifted and lowered hydraulically
- dough bowl removable
- optionally available with stainless steel base frame
- hydraulic dough bowl locking



### HYGIENIC DESIGN "H"

- entirely cleanable with splash water (low pressure water).
- 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



## SPIRAL MIXER

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

Because of 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.



### HIGHLIGHTS



**stable construction**  
for demanding doughs



**2 speeds**  
for mixing tools and dough bowl as standard



**short mixing times**  
with minimum dough warming

### DETAILS

- dough capacity: 160 and 240 kg
- 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

## COMPARISON OF TECHNICAL DATA | SPIRAL MIXER & TWIN TWIST MIXER

	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	1,010 mm	790 mm	990 mm
bowl speed at 50 Hz:				
1. speed (mixing)	11.7 rpm	10.6 rpm	10.7 rpm	7.5 rpm
2. speed (kneading)	23.5 rpm	21.3 rpm	21.6 rpm	15.1 rpm
tool speed at 50 Hz:				
1. speed (mixing)	91.5 rpm	94.5 rpm	120 rpm	113.4 rpm
2. speed (kneading)	183 rpm	189 rpm	240 rpm	229 rpm
Rated power	17.5 kW	24.6 kW	19 kW	28,6 kW (30,6 kW)
Dimensions:				
Length	2,217 mm	2,404 mm	2,176 mm	2,569 mm (2.113 mm)
Width	1,370 mm	1,396 mm	1,365 mm	1,449 mm (1.630 mm)
High	1,953 mm	2,068 mm	1,983 mm	2,349 mm (2.301 mm)
Weight including bowl (max.approx.)	1,490 kg	1,810 kg	1,825 kg	2,060 kg (3.000 kg)

## BOWL HOIST HERKULES

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

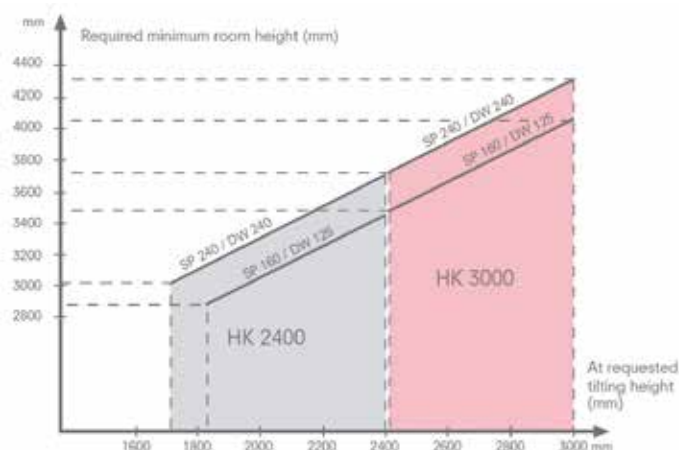
device moving with it for soft doughs ensures that the bowl can be completely emptied.

### DETAILS

- lifting power up to max. 1,000 kg
- available in right-hand or left-hand operation
- basic frame available in stainless steel
- also available for low tipping heights



### MINIMUM ROOM HEIGHT AT DESIRED TIPPING HEIGHT



### HIGHLIGHTS



**tipping height adjustable**  
in steps from approx. 50 mm to max. 3,300 mm

**transversely movable**  
(special version)



**clamp for third-party bowls**  
available optionally





## SERVICE & SPARE PARTS FROM THE MANUFACTURER!

Every machine and system is tested with dough and run in before it leaves Koenig's premises. Our technicians have profound education and years of experience in bakery technology. They assemble the equipment at Koenig and then commission it at your site. And should a problem ever arise, our spare parts and service department is at your disposal. Day and night. Worldwide.



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QR code to product category "Mixing & Lifting"