DIOSNA bakery machines



DIOSNA bowl elevator and tipper

The optimum dough feeding unit.





For rational production cycles



HK 600 with a scraping device: an optimum solution for every height.

HK 300 and HK 600 bowl elevators and tippers

The DIOSNA HK 300 and HK 600 bowl elevators and tippers bring many

advantages to traditional and industrial bakeries. Both the stationary and mobile versions of our machines guarantee an optimum performance due to their safe bowl platforms and stable steel construction. These robust special elevators empty the bowl carriage and transfer the required dough quantities from the mixer to the dividing machine, installed on the same level.

> HK 300 bowl elevator and tipper with a scraping device and a funnel



Funnel with pneumatic pusher to pre-apportion the dough.

The main advantages in brief:

- Stable and sturdy construction for industrial use
- · Can be used for various bowl sizes and brands
- Quick lifting sequence
- Easy operation
- The construction height can be adjusted to specific local conditions
- Optional scraping device for automatic bowl emptying (with or without a DIOSNA bowl clamping device)
- Alternating emptying of bowl carriages of various sizes and brands

Technical specifications

Technical Specificatio	ns HK 170	HK 224	HK 300	HK 600	HK 1200
max. lifted load in kg	600	600	600	1200	1200
Approx. weight in kg (without accessories)	800	1000	2000	2500	2500
Standard tipping heig	ht 1640	1840	3000	3000	3000
Reg. room height	3360	3300	4550	4890	4650
Height in mm	1970	3180	4500	4840	4595
Width in mm	1200	1830	1830	2290	2400
Depth in mm	2370	1802	2030	2580	1800
Power kW	1,5	1,1	2,85**	3,55**	4,2**
Voltage	400 V/50 Hz	400 V/50 Hz	400 V/50 Hz	400 V/50 Hz	400 V/50 Hz

* Units in mm

 $\ast\ast$ incl. drive motor and hydraulic unit for the scraping device

These specifications apply to the basic version.

Subject to changes to the technical specifications and the versions described.



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