

Leftover bread processing – sustainable and economical



DIOSNA Bread mixer for 375 kg bread mix

Save resources by using leftover bread at the end of the day to benefit from the economic advantages and improve the freshness and taste of your baked goods at the same time. A special feature of the Bread Mixer is the powerful cutting unit for the perfect grinding of whole bread loaves.

Bread and water are shredded and mixed with a cutting unit mounted at the bottom of the stainless-steel tub. At the end of the mixing time, the homogeneous bread mix can be dosed directly into the dough without additional soaking.

- **Mobile and ready to plug in**
- **Easy to use**
- **Hygienic and easy-to-clean construction**
- **Flexibly suitable for bread mix $\geq$ DY 350**
- **Improved freshness and flavour by adding bread mix to the dough**

Bread mixer for sustainability and profitability

This compact and flexible unit is suitable for bread mix $\geq$ DY 350. The net capacity of the unit of 560 L corresponds to up to 375 kg bread mix per batch, with a bread/water ratio of 1:2.5.



Cutting unit

Powerful for fast and perfect grinding of whole bread loaves



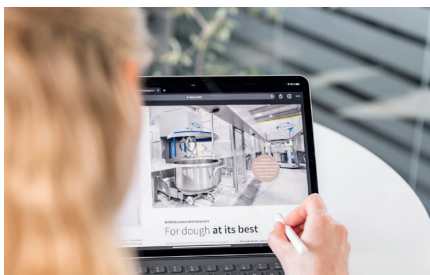
Simple operation

Intuitive control system for adherence to the mixing times and control of the dosing quantity



Homogeneous bread mix

At the end of the mixing time, the bread mix can be dosed directly to the dough without additional soaking



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.

