

The start of a new mixer generation

The compact power suite for your bakery



The DIOSNA SP Spiral Mixer will win you over with its performance in preparing all kinds of dough: from demanding wheatmeal dough to mixed grain bread dough and wholemeal dough.

Batches of every size, from small batches through to full bowl loads, are mixed with optimum results.



Quality down to the last detail

The SP 80 D Spiral Mixer

Whether mixing small batches or maximum bowl loads, optimum mixing results are guaranteed. This makes this mixer ideal for a great production diversity with rapidly changing batches, generating dough with winning properties.

Efficient and a high quality guarantee

Its strengths and advantages in brief



Improved dough quality thanks to the DIOSNA spiral shape.

- mobile with fixed bowl
- for 12 kg, 24 kg, 40 kg, 80 kg, 120 kg, 160 kg of dough
- large kneading zone for short mixing times
- optimum mixing process for batches of all kinds
- easy to operate
- smooth surfaces, easy to clean
- requires practically no maintenance
- programmable cycles, manual operation is possible at any time
- optional program memory with membrane keyboard
- practical bowl cover for dust-free operation
- large power reserves, convincing quality assurance

Our smallest: Spiral kneader SP 12

The stationary SP 12 - for 12 kg of dough - is especially suitable for use in laboratories, for small additional dough batches and for use in large kitchens, restaurants, cafes and pizzerias.



SP 12 with data memory control