alexandersolia
Food processing

AW R RANGE

PLANETARY-STIRRING- AND BEATING MACHINES

GASTRONOMY / CANTEENS / COMMERCIAL KITCHENS / DELICATESSEN INDUSTRY

BEATING • STIRRING
10 – 200 LITER
BOWL CAPACITY
KNEADING

At a glance:

- → Graded level units 10 l to 200 l bowl capacity
- → Kodiak AW R 10.2 und Kodiak AW R 20.2 available as floor or table-model
- → Lifting and locking the bowl in one step
- → Infinitely variable speed control
- → Plastic splash guards (CE-certified)
- → Stirring bowl with bowl detection

Patented scraper for homogeneous mixing of the ingredients

Various operator displays, depending on the machine version for individual mixing processes

„Kodiak“ AW R 20.2 and „Kodiak“ AW R 30.2 bowl trolley standard

From AW R 60 optional automatic lifting and lowering of the bowl

STIRRING, BEATING AND KNEADING OF DOUGH, MEAT AND FOAMING MASSES

Models

„Kodiak" AW R 10.2
Floor-/table model
Entirely in stainless steel

- → Bowl capacity 10 l
- → With patented easy removable magnetic protective screen made of plastic.
- → Planetary mixing head including holder for scraper
- → Feet adjustable in height
- → Electronic control panel: manual lifting and lowering of bowl, stepless speed control, digital timer and emergency stop

Includes:

- → stirring bowl with detection, stirrer, stirring whisk and kneader stainless steel

„Kodiak" AW R 20.2
Floor-/table model
Entirely in stainless steel

- → Bowl capacity 20 l, optionally 12 l
- → With patented easy removable magnetic protective screen made of plastic.
- → Planetary mixing head including holder for scraper
- → Feet adjustable in height
- → Electronic control panel: manual lifting and lowering of bowl, stepless speed control, digital timer and emergency stop

Includes:

- → stirring bowl with detection, stirrer, stirring whisk and kneader stainless steel, floor model with bowl trolley

„Kodiak" AW R 30.2
Entirely in stainless steel

- → Bowl capacity 30 l, optionally 15 l
- → With patented easy removable magnetic protective screen made of plastic
- → Planetary mixing head including holder for scraper
- → Feet adjustable in height
- → Electronic control panel: manual lifting and lowering of bowl, stepless speed control, digital timer and emergency stop

Includes:

- → stirring bowl with detection, stirrer, stirring whisk and kneader stainless steel, bowl trolley

AW R 30

- → Bowl capacity 30 l, optionally 15 l
- → Easily detachable magnetic protective screen (CE-certified)
- → Optionally entire machine in stainless steel

- → Control panel VL 1: manual lifting and lowering of bowl, manual speed control, digital timer and emergency stop

Includes:

- → stirring bowl with detection, stirrer and kneader stainless steel, aluminum stirring whisk with stainless steel wires.

AW R 40, AW R 40 P
"P" model designed especially for heavy doughs (pizza-model)

- → Bowl capacity 40 l, optionally 20 l
- → Easily detachable magnetic protective screen (CE-certified)
- → Optionally entirely made of stainless steel

- → Control panel VL 1: manual lifting and lowering of bowl, manual speed control, digital timer and emergency stop

Includes:

- → stirring bowl with detection, stirrer and kneader stainless steel, aluminum stirring whisk with stainless steel wires.

AW R 60, AW R 60 A, AW R 60 P
"P" model designed especially for heavy doughs (pizza-model)

- → Bowl capacity 60 l, optionally 30 l
- → Easily detachable magnetic protective screen (CE-certified)
- → Optionally entirely made of stainless steel

- → AW R 60, AW R 60 P with control panel VL 1: manual lifting and lowering of bowl, manual speed control, digital timer and emergency stop
- → AW R 60 A with control panel VL 1S: automatic lifting and lowering of bowl, electronic speed control, digital timer and emergency stop

Includes:

- → stirring bowl with detection, stirrer with double pin and kneader with double pin stainless steel, aluminium stirring whisk with double pin and with stainless steel wires.

AW ERGO BEAR 60

- → ERGO BEAR is an ergonomically designed stirring and beating machine
- → No heavy lifting: bowl with ingredients is wheeled directly into the stirring and beating machine
- → Easy mounting of the tools
- → Correct working position = no strain on back or arms

- → Bowl capacity 60 l, optionally 30 l
- → Removable stainless steel protective screen
- → Optionally entirely made of stainless steel
- → Control panel VL 5: industrial panel, automatic lifting and lowering of bowl, electronic speed control, digital timer, programmable, REMIX and emergency stop, USB port

Includes:

- → stirring bowl with detection, stirrer with double pin and kneader, with double pin stainless steel, aluminium stirring whisk with stainless steel wires and double pin, transport unit for stirring bowl.

AW R 80, AW R 80 A

- → Bowl capacity 80 l optionally 40 l
- → Removable stainless steel protective screen (CE-certified)
- → Optionally entirely made of stainless steel

- → Control panel VL 1: manual lifting and lowering of bowl, manual speed control, digital timer and emergency stop
- → AW R 80 A Control panel VL 1 S: automatic lifting and lowering of bowl, electronic speed control, digital timer and emergency stop

Includes:

- → stirring bowl with detection and kneader with double pin stainless steel, stirrer aluminum with double pin, aluminum stirring whisk with double pin and with stainless steel wires.

models

AW R 100, AW R 100 A

- → Bowl capacity 100 l, optionally 60 l or 40 l
- → Removable stainless steel protective screen (CE-certified)
- → Optionally entirely made of stainless steel

- → AW R 100 with control panel VL 1L: electric lifting and lowering of the bowl, manual speed control, digital timer and emergency stop
- → AW R 100 A with control panel VL 1S: automatic lifting and lowering of the bowl, electronic speed control, digital timer and emergency stop

Includes:

- → stirring bowl with detection and kneader with double pin stainless steel, stainless steel stirrer aluminium with double pin, aluminum stirring whisk with double pin and with stainless steel wires.

AW ERGO BEAR 100

- → ERGO BEAR is an ergonomically designed stirring and beating machine
- → No heavy lifting: bowl with ingredients is wheeled directly into the stirring and beating machine
- → Easy mounting of the tools
- → Correct working position = no strain on back or arms
- → Bowl capacity 100 l, optionally 60 l or 40 l
- → Removable stainless steel protective screen
- → Optionally entirely made of stainless steel

- → Control panel VL 5: industrial panel, automatic lifting and lowering of bowl, electronic speed control, digital timer, programmable, REMIX and emergency stop, USB port

Includes:

→ stirring bowl with detection, stirrer with double pin and kneader with double pin, stainless steel, aluminium stirring whisk with double pin and with stainless steel wires, transport unit for stirring bowl.

AW ERGO BEAR 140
Entirely in stainless steel

- → ERGO BEAR is an ergonomically designed stirring and beating machine
- → No heavy lifting: bowl with ingredients is wheeled directly into the stirring and beating machine
- → Easy mounting of the tools
- → Correct working position = no strain on back or arms
- → Bowl capacity 140 l
- → Removable stainless steel protective screen

- → Control panel VL 5: industrial panel, automatic lifting and lowering of bowl, electronic speed control, digital timer, programmable, REMIX and emergency stop, USB port

Includes:

→ stirring bowl with detection, stirrer with double pin and kneader with double pin, stainless steel, aluminium stirring whisk with double pin and with stainless steel wires, transport unit for stirring bowl.

AW R 200
Entirely in stainless steel

- → Bowl capacity 200 l
- → Removable stainless steel protective screen

- → Control panel VL 5: industrial panel, automatic lifting and lowering of bowl, electronic speed control, digital timer, programmable, REMIX and emergency stop, USB port

Includes:

- → stirring bowl with detection, stirrer with double pin, reinforced stirring whisk with double pin stainless steel, transport unit for stirring bowl.

Attention: not suitable for kneading

Accessories

Stirring bowl with bowl detection
Stainless steel pressed from a single piece. Bowl rings made of torsion-resistant Aluminum.

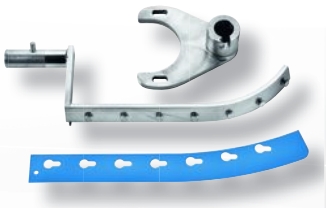
Stirring whisk
Flexible, dimensionally stable geometry made of stainless steel. Standard design aluminium with stainless steelwires.

Stirrer
Optimized stainless steel cross rib-geometry. For residue-less stirring processes from 80 l standard version aluminum, optionally stainless steel.

Kneader
Made from solid cold-bent stainless steel. The special geometry ensures a homogeneous mixing of the ingredients.

Beating whisk
Delicate geometry of extra-thin wires for beating special masses, e.g. sponge.

Wing whisk
Made of stainless steel, ideal for mashed potatoes.



Scraper
The patented design features a stainless steel bar with a nylon rail. The scraper works in the opposite direction of the beater or stirrer, ensuring that the sides of the bowl are neatly scraped and the mixture is evenly blended.

Easylift / Flexilift
Moves, lifts and lowers the bowl as needed during the various processes. Simple handling, minimum maintenance and easy to clean – the Easylift is the perfect solution. Rechargeable batteries ensure ongoing operation; available in two different sizes.

Transport unit for stirring bowl
Robust, easy-to-manage unit to assist during different processing stages.

Technical data

The figures shown here are for illustration only and may deviate from the actual design version. Technical alterations are reserved. For additional accessories please refer to our price list.

Technical data

	„Kodiak“ AW R 10.2	„Kodiak“ AW R 20.2	„Kodiak“ AW R 30.2	AW R 30	AW R 40, AW R 40 P
Capacity (l)	10	20	30	30	40
Power supply	230 V, 50/60 Hz 2 m cable with two pin earthed plug	230 V, 50/60 Hz 1,5 m cable with two pin earthed plug	230 V, 50/60 Hz 1,5 m cable with two pin earthed plug	400 V, 50 Hz 2,5 m cable with CEE plug 5-p	400 V, 50 Hz 2,5 m cable with CEE plug 5-p
Output (kW)	0,7	0,7	1,2	1,1	1,1 / 1,85
Infinitely variable speed control (rpm)	72-451	64 - 353	64 - 353	57 - 311	53 - 294
Dimensions (L x W x H mm)	540 x 597 x 1197	629 x 770 x 1292	629 x 770 x 1365	541 x 938 x 1209	557 x 952 x 1209
Weight (kg)	120	185	190	170	175
Reduced bowl size	–	12	15	15	20

	AW R 60, AW R 60 P	AW R 80	AW R 100	AW R 140	AW R 200
Capacity (l)	60	80	100	140	200
Power supply	400 V, 50 Hz 2,5 m cable with CEE plug 5-p	400 V, 50 Hz 2,5 m cable with CEE plug 5-p	400 V, 50 Hz 2,5 m cable with CEE plug 5-p	400 V, 50 Hz 2,5 m cable with CEE plug 5-p	400 V, 50 Hz 2,5 m cable with CEE plug 5-p
Output (kW)	1,85 / 3,0	2,9	2,9	7,5	5,5
Infinitely variable speed control (rpm)	53 - 288	47 - 257	47 - 257	47 - 259	47 - 259
Dimensions (L x W x H mm)	627 x 1064 x 1394	663 x 1135 x 1482	684 x 1175 x 1594	863 x 1372 x 2057	863 x 1373 x 2057
Weight (kg)	257	375	450	500	600
Reduced bowl size	30	40	40 + 60	–	–

Processing capacity

Product	Tool	„Kodiak“ AW R 10.2	„Kodiak“ AW R 20.2	„Kodiak“ AW R 30.2	AW R 30	AW R 40, AW R 40 P
Egg whites (l)	Stirring whisk	0,5	1	1,5	1,5	2
Cream (l)	Stirring whisk	2,5	4	5	6	8
Mayonnaise (l)	Stirring whisk	4	8	12	12	16
Mashed potatoes (kg)	Stirring whisk	5	10	16	16	23
Dough, wheat (50%AR) (kg)	Kneader	4	7	10	15	20 / 28
Madeira cake / muffins (kg)	Stirrer	5	10	15	15	20

Product	Tool	AW R 60, AW R 60 P	AW R 80	AW R 100	AW R 140	AW R 200
Egg whites (l)	Stirring whisk	3	4	5	7	10
Cream (l)	Stirring whisk	12	16	25	35	50
Mayonnaise (l)	Stirring whisk	24	33	40	56	80
Mashed potatoes (kg)	Stirring whisk	32	43	54	76	107
Dough, wheat (50%AR) (kg)	Kneader	34	40	54	70	–
Madeira cake / muffins (kg)	Stirrer	30	40	55	77	110

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