

AlexanderSolia

FOOD
PROCESSING



2018

Maschinen für Großküchen
und die Food Industrie

Seite 1

Machines for Caterers,
Commercial Kitchens and
the Food Industry

Page 46

Empfohlen von TV-Koch
Ralf Jakumeit

fresh is beautiful

Quality and Service

Freshly picked foodstuffs will retain their nutritional value and their flavour only when processed quickly and with the utmost care. Combining high quality with outstanding performance, state-of-the-art industrial food processors and systems are the perfect solution. Acknowledged as benchmarks within the industry, Alexanderwerk and Solia have been a reliable partner to professional chefs and caterers for many decades.

Engineering Excellence and Support

Operating with an extensive sales network, Alexander-Solia has brought together both companies' technological expertise and R&D skills under the same roof. In doing so, it is able to exploit existing synergies, with the express purpose of delivering tangible benefits for food manufacturers, caterers and processing companies around the globe.

Other key advantages include a comprehensive product range, high-end modular solutions, multi-purpose versatility and unparalleled customer focus – as well as the premium-level support one expects from a company that takes pride in its qualified, motivated and dedicated staff.

Information and Contact

Our new catalogue will provide you with an initial overview of our product range. We look forward to represent our portfolio and services in more detail.
+ 49 (0) 21 91 / 9 51 31-0.





„Cutty“ G 5.1
VEGETABLE CUTTER
Page 48



M 4
MULTI-PURPOSE
KITCHEN MACHINES
Page 52



M 30
MULTI-PURPOSE
KITCHEN MACHINES
Page 56



G 450
UNIVERSAL
VEGETABLE CUTTER
Page 60



SWA 60.2 SWA 75.2
SWA 100.2 SGS 2.0
SALAD AND VEGETABLE
WASHING MACHINES/
CENTRIFUGE **Page 64/68**



AW R, 5 l - 200 l
PLANETARY STIRRING AND
BEATING MACHINES
Page 70/72



AW K 8.3 AW K 15.3
AW K 35.3
POTATO WASHING AND
PEELING MACHINES
Page 76



AW F 70 AW F 82.2
AW F 98
MEAT MINCERS
Page 78



AW CU 15 AW CU 20
AW CU 30 AW CZ 20/82
KITCHEN CUTTERS AND
KITCHEN MOTOR TWIN
Page 80



AW MI 30 AW MI 65
AW MI 95 AW MI 165
MIXING MACHINES
Page 82



AW BS 150
BELT CUTTER
Page 84



AW RS 300S
GRATER SHREDDER
SUPERIOR
Page 88

■
Vegetable cutting
and multi-purpose
kitchen machines

■
Salad and
vegetable washing
machines/centrifuge

■
Planetary stirring and
beating machines

■
Potato washing and
peeling machines

■
Meat- and delicatessen
processing machines

■
Industrial food
processing machines



G5.1

"CUTTY" VEGETABLE CUTTER



■
30+ servings
per day

■
Gastronomy

■
Hotels

■
Catering
services

■
Party services

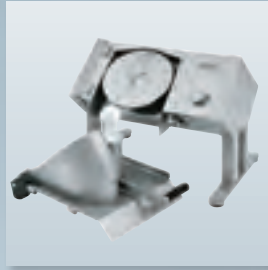
■
Diet kitchens

- XXL filling chute for bulky vegetables
- Diagonal cutting
- Practical space for 1/1 GN-containers
- Basic unit and components made of stainless steel
- Infinitely variable speed control
- Basic carrier disc
- Removable dishwasher suitable functional components

FUNCTIONAL DETAILS



Basic unit made of stainless steel



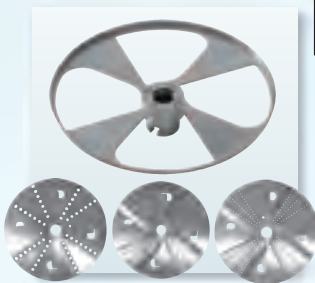
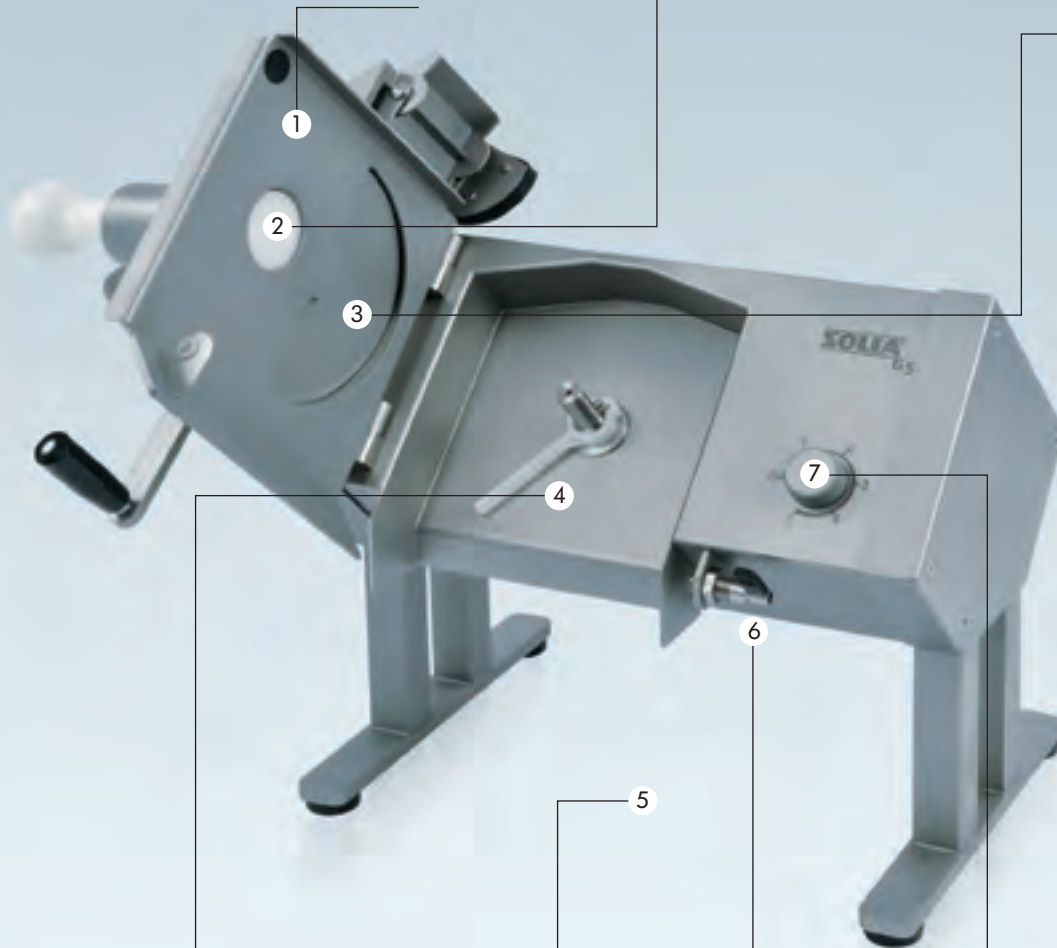
1 Easy cleaning by removal of the cutting lid, dishwasher-safe



2 Filler necks for elongated material (dia. 61 mm)



3 XXL filling chute as depot for processing large volumes in one step (Cross-sectional area 173 cm²)



4 Basik carrier disc



5 Space for 1/1 GN-containers (150 mm high)



6 Safety catch at the side to latch the filler flap in place



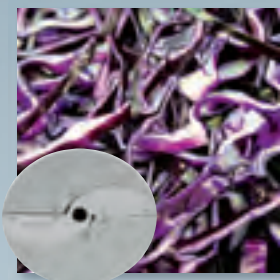
7 Infinitely variable setting from 130 to 360 rpm

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.

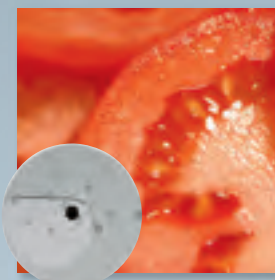
CUTTING DISCS AND ACCESSORIES



Diagonal cutting hopper with safety switch-off and pusher, to be placed on the feed chute
105 070 020



Curved blade disc, stainless steel, double-bladed, adjustable
0-5 mm 561 000 0352*



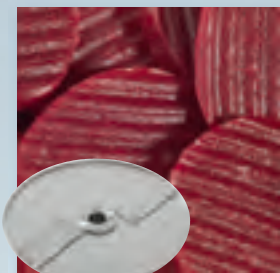
Curved blade disc, stainless steel, single-bladed, adjustable
0-10 mm 103 275 000



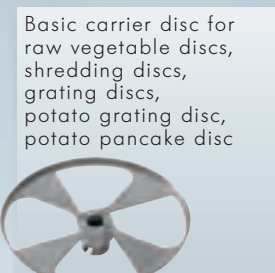
Crescent blade discs, stainless steel
3 mm 561 000 0363
4 mm 561 000 0360*
6 mm 561 000 0361



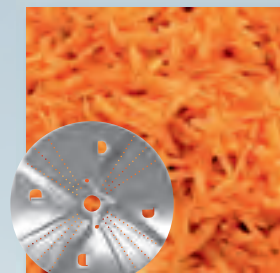
Strip cutting discs, stainless steel
2 x 2 mm Juliennes 561 000 0362*
4 x 4 mm Juliennes 561 000 0364
6 x 6 mm 561 000 0366
8 x 8 mm 561 000 0368



Crinkle cutting discs, stainless steel
4 mm 561 000 0369
6 mm 568 000 0367



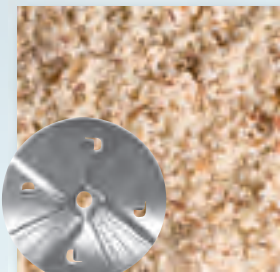
Basic carrier disc, stainless steel
568 000 0370*



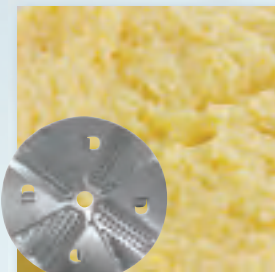
Raw vegetable discs, stainless steel, hand sharpened
2 mm 561 000 0380
2.5 mm 561 000 0382
3 mm 561 000 0371*
4 mm 561 000 0374



Shredding discs, stainless steel, hand sharpened
6 mm 561 000 0372*
9 mm 561 000 0373



Grating discs, stainless steel
2 mm 561 000 0381
3 mm 561 000 0375
4 mm 561 000 0378



Potato grating disc, stainless steel, crown-toothed
561 000 0376



Potato pancake disc, stainless steel, partly crown-toothed, combination of 376/380
561 000 0377



Dicer, complete stainless steel
4 x 4 x 5 mm 105 040 100
5.5 x 5.5 x 5 mm 105 043 100
8 x 8 x 10 mm 105 046 100
11 x 11 x 10 mm 105 049 100*
16 x 16 x 10 mm 105 052 100
22 x 22 x 10 mm 105 055 100



Protective hand grip for dicer disc
105 040 190



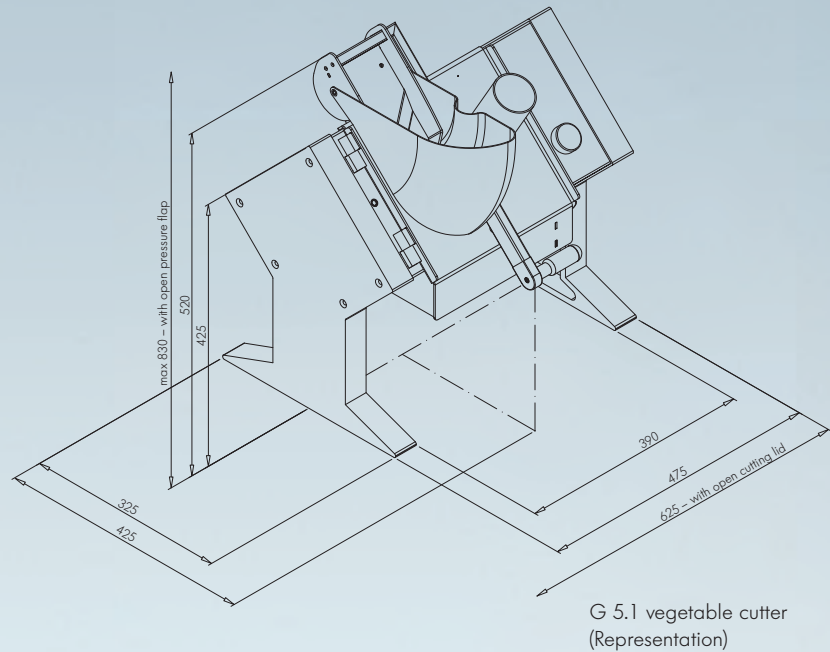
Multi disc rack, stainless steel, for 2 discs and 7 exchange discs
561 000 0191*



Disc rack, stainless steel, for 5 discs
561 000 0190

TECHNICAL DATA

Power supply	230 V, 50 Hz 2.5 m cable with CEE Euro plug
Output (kW)	0.37
Fuse protection (A)	16
Ingress protection	IP 54 (splash-proofed)
Infinitely variable speed control (rpm)	130-360 (variable)
Dimensions (L x W x H)	475 x 425 x 520 mm (max. 830 mm)
Weight (kg)	28



PROCESSING CAPACITY

Description	Use	Throughput**
Curved blade disc, double-bladed	Cutting of vegetables	50-200 kg/h
Curved blade disc, single-bladed	Cutting of soft vegetables	50-100 kg/h
Crescent blade discs, stainless steel	Cutting of boiled potatoes, leek and mushrooms	80-150 kg/h
Shredding discs	Shredding of eg. celery, radish, potatoes, carrots, gouda cheese	120-200 kg/h
Grating discs	Grating e.g. bread, nuts, almonds, chocolates, cheese	50-120 kg/h
Potato grating disc	Grating e.g. potatoes, parmesan cheese	50 kg/h
Potato pancake disc	Grating e.g. potatoes	50 kg/h
Dicer	Dicing of vegetables, fruits	120-200 kg/h

**The throughputs are dependent on cutting thickness and product.

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.
*Items marked with an asterisk are part of the basic equipment.

M4

MULTI-PURPOSE KITCHEN MACHINE



30+ servings
per day

Gastronomy

Hotels

Catering services

Party services

Diet kitchens



GN-containers to put under



XXL filling chute as depot
for processing large volumes
in one step



60 degree rotatable drive
to straining and pureeing



Perfect combination of bowl
and machine body by
bayonet

- Modular building concept, easy to use
- Diagonal cutting
- Multi-purpose use: Chopping, shredding, grating, straining, pureeing, stirring, beating, kneading, cutting, steaking, tenderizing
- Safety switch-off with coded magnet
- Easy-to-use coupling system for change of attachments
- 15 l XXL-Bowl
- Cleaned housing

SELECTION OF ACCESSORIES



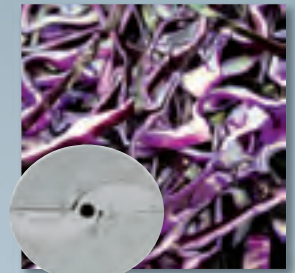
Universal basic unit
561 000 0311*



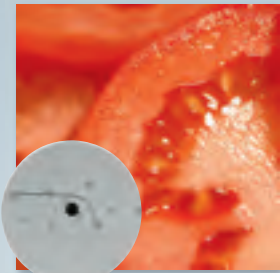
Cutting attachment with
safety switch-off and
pusher
104 018 000*
Attention: Universal basic unit
not included.



Diagonal cutting hopper
with safety switch-off and
pusher
104 019 000
Attention: Universal basic unit
not included.



Curved blade disc,
stainless steel, double-
bladed, adjustable
0-5 mm 561 000 0352*



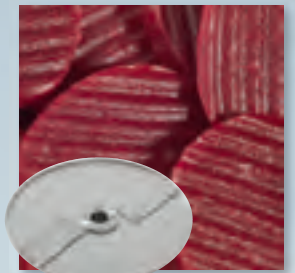
Curved blade disc,
stainless steel, single-
bladed, adjustable
0-10 mm 103 275 000



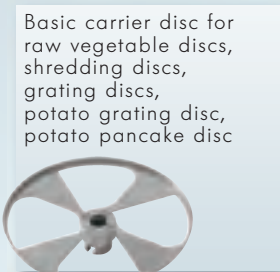
Crescent blade discs,
stainless steel
3 mm 561 000 0363
4 mm 561 000 0360*
6 mm 561 000 0361



Strip cutting discs,
stainless steel
2 x 2 mm Juliennes 561 000 0362*
4 x 4 mm Juliennes 561 000 0364
6 x 6 mm 561 000 0366
8 x 8 mm 561 000 0368



Crinkle cutting discs,
stainless steel
4 mm 561 000 0369
6 mm 568 000 0367



Basic carrier disc,
stainless steel
568 000 0370*



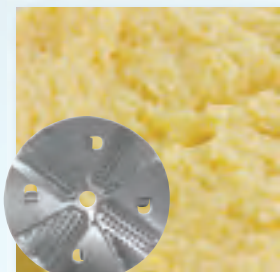
Raw vegetable discs, stain-
less steel, hand sharpened
2 mm 561 000 0380
2.5 mm 561 000 0382
3 mm 561 000 0371*
4 mm 561 000 0374



Shredding discs, stainless
steel, hand sharpened
6 mm 561 000 0372*
9 mm 561 000 0373



Grating discs,
stainless steel
2 mm 561 000 0381
3 mm 561 000 0375*
4 mm 561 000 0378



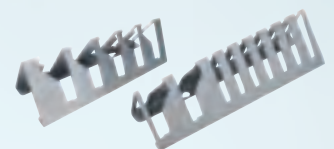
Potato grating disc,
stainless steel,
crown-toothed
561 000 0376



Potato pancake disc,
stainless steel,
partly crown-toothed,
combination of 376/380
561 000 0377



Dicer, complete, stainless
steel
4 x 4 x 5 mm 103 240 100
5.5 x 5.5 x 5 mm 103 243 100
8 x 8 x 10 mm 103 246 100
11 x 11 x 10 mm 103 250 100
16 x 16 x 10 mm 103 252 100
22 x 22 x 10 mm 103 255 100



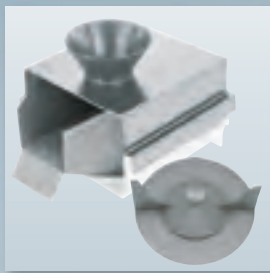
Multi disc rack, stainless
steel, for 2 discs and
7 exchange discs
561 000 0190
Disc rack, for 5 discs
561 000 0191*



Protective hand grip
for dicer disc
105 040 190

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.
*Items marked with an asterisk are part of the basic equipment.

SELECTION OF ACCESSORIES

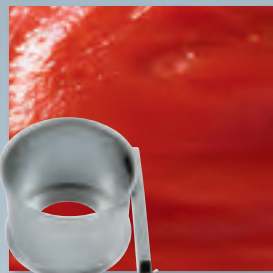


Straining hopper with
flow sheet, stainless steel
104 036 000

Attention: Universal basic
unit not included.

Straining wing for
cylinders stainless steel
100, 200, 300

104 075 000



Straining cylinders,
stainless steel
1.5 mm 104 076 100
3 mm 104 076 200



Pureeing cylinder,
stainless steel
104 076 300

**Safety switch-off in accordance
with EU standard**

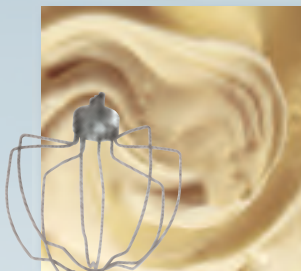


Planetary stirring, beat-
ing and kneading unit
104 035 000*

Composed of:
planetary mixer head,
stirring bowl 15 l,
covering hood 15 l,
beating whisk, stirring whisk
and kneader



Beating whisk,
stainless steel
15 l 561 000 0232



Stirring whisk,
stainless steel
15 l 561 000 0242



Kneader, stainless steel
15 l 561 000 0265



Meat and vegetable
mincer 70 mm
104 045 000*

Composed of:
meat tray, pusher, mincer
housing, worm, 3-part
cutting set, coded,
stainless steel, L&V.
Incl.: pre-cutter, 4-wing
knife, coded perforated disc
4 mm, spacer ring 13 mm.



Universal housing for
strip cutter, steaker and
meat tenderizer
104 025 101

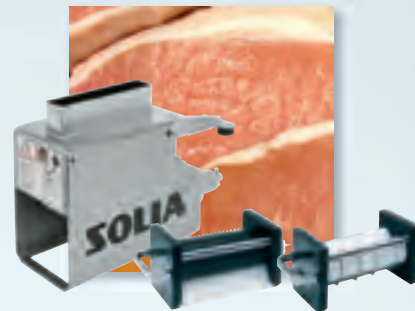
Composed of:
stainless steel housing
and coupling M 4.
Attention: To be ordered
together with strip cutter set
and/or tenderizer/steaker
set.



Strip cutter set
104 025 100

Composed of:
lid complete incl. funnel,
magnet holder and pusher.
Attention: universal housing
as well as the resp. inserts
are not included in the
delivery.

Cutting inserts,
stainless steel
3.3 mm 1500727
5.0 mm 1500728
6.6 mm 1500729
9.9 mm 1500730
19.8 mm 1500731



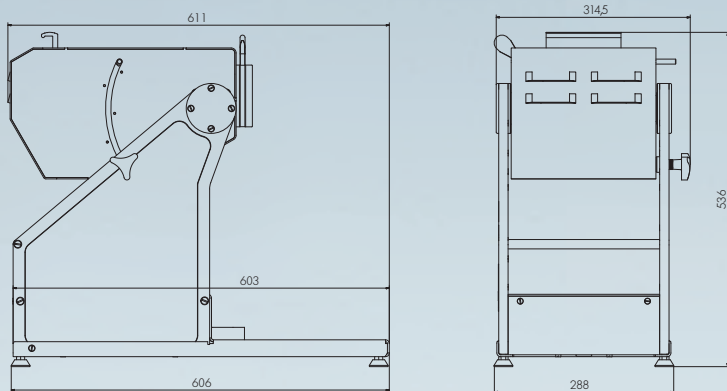
Steaker/meat tenderizer
set
104 027 100

Composed of:
feed chute and magnet
holder.
Attention: universal housing
as well as the resp. inserts
are not included in the
delivery.

Steaker insert 1500732
Meat tenderizer insert 1500733

TECHNICAL DATA

Power supply	400 V, 50 Hz 3 m cable with CEE plug
Output (kW)	0.5/0.7
Fuse protection (A)	16
Ingress protection	IP 54 (splash-proofed)
Infinitely variable speed control (rpm)	160/320
Dimensions (L x W x H)	314.5 x 611 x 536 mm
Weight (kg)	42



M 4 Multi-purpose kitchen machine

PROCESSING CAPACITY

Description	Use	Throughput**
Curved blade disc, double-bladed	Cutting of vegetables	50 - 200 kg/h
Curved blade disc, single-bladed	Cutting of soft vegetables	50 - 100 kg/h
Crescent blade discs, stainless steel	Cutting of boiled potatoes, leek and mushrooms	80 - 150 kg/h
Shredding discs	Shredding of e.g. celery, radish, potatoes, carrots, gouda cheese	120 - 200 kg/h
Grating discs	Grating e.g. bread, nuts, almonds, chocolates, cheese	50 - 120 kg/h
Potato grating disc	Grating e.g. potatoes, parmesan cheese	50 kg/h
Potato pancake disc	Grating e.g. potatoes	50 kg/h
Dicer	Dicing of vegetables, fruits	120 - 200 kg/h

**The throughputs are dependent on cutting thickness and product.

M30

M30 MULTI-PURPOSE KITCHEN MACHINE



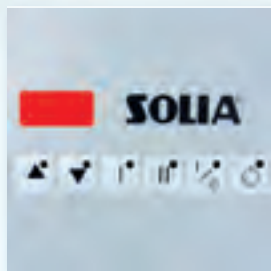
- 150 + servings per day
- Gastronomy
- Hotels
- Boarding houses
- Canteens
- Hospitals
-



Cutting hopper with double safety switch off



Easy-to-use coupling system for change of attachments



Digital keypad with timer, LED indicator, two speeds and overload protection



Cabinet unit in stainless steel, mobile, with compartment for Gastro-Norm container. Additional designs available on request.

- Modular building concept, easy to use
- Multi-purpose use: Chopping, shredding, grating, straining, pureeing, stirring, beating, kneading, cutting, steaking, tenderizing
- All parts made of stainless steel
- Accessories HACCP compliant
- Safety switch-off with coded magnet

SELECTION OF ACCESSORIES



Universal basic unit,
stainless steel
130 012 200*

Safety switch-off in accordance
with EU standard



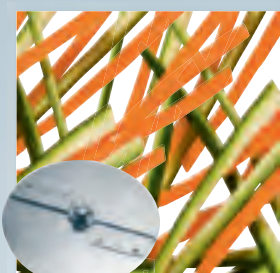
Cutting hopper,
stainless steel
130 019 000*



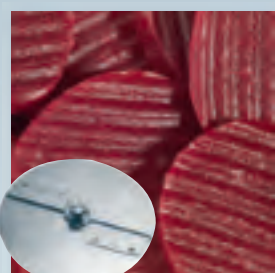
Curved blade discs, stain-
less steel, adjustable
0-5 mm 130 020 000*
0-10 mm 130 021 000
Curved blade disc,
stainless steel
4 mm 553 000 0388



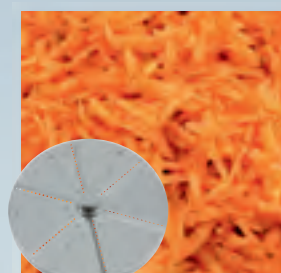
Cabbage blade discs,
stainless steel
1.3 mm 130 023 000
2.5 mm 130 024 000



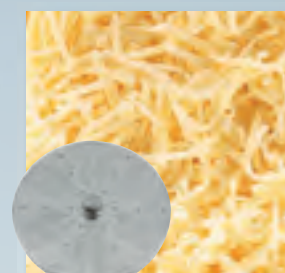
Strip cutting discs,
stainless steel, Juliennes
2 mm 565 000 0362
3 mm 565 000 0363
4 mm 565 000 0364
5 mm 130 038 000
7 mm 130 039 000*
10 mm 130 040 100



Crinkle cut blade disc,
stainless steel,
adjustable
2-7 mm, 549 000 3703



Raw vegetable disc,
sharpened separately
3 mm 565 100 0373
Shredding discs,
sharpened separately
6 mm 565 100 0376
9 mm 565 100 0377



Grating discs
2 mm 565 100 0371
3 mm 565 100 0372
Cheese grating discs,
sharpened separately
3 mm 553 100 0373
6 mm 553 100 0374



Cylinder hopper with
cylinder, stainless steel
130 069 000*



Wing, stainless steel,
for cylinders 331-337,
326, 328 553 100 0330*
Cheese wing, stainless
steel especially for the
processing of cheese for
cylinder 331-337, 326,
328, and 338
130 076 006

Stainless steel, HACCP,
capacity + min. 20 %



Raw vegetable cylinders
stainless steel, sharpened
separately
2 mm 130 070 337
3 mm 130 070 336*
4 mm 130 070 326

Stainless steel, HACCP,
capacity + min. 20 %



Shredding cylinders,
stainless steel,
sharpened separately
6 mm 130 070 334*
9 mm 130 070 335

Stainless steel, HACCP,
capacity + min. 20 %



Grating cylinders,
stainless steel
3 mm 130 070 332*
4 mm 130 070 331

Stainless steel, HACCP,
capacity + min. 20 %

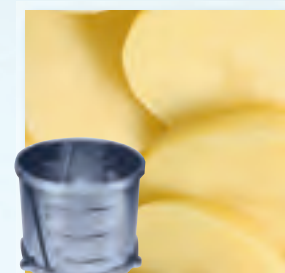


Potato grating cylinder,
stainless steel,
crown toothed
2 mm 130 070 333

Stainless steel, HACCP,
capacity + min. 20 %



Potato pancake cylinder,
stainless steel, partly
crown-toothed, combina-
tion of 333/337
130 070 328



Strip cutting cylinder
1,5 mm 553 000 0338
Wing for cylinder 338
553 000 0330

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.
*Items marked with an asterisk are part of the basic equipment.

CUTTING DISCS AND ACCESSORIES



Dual-chamber hopper,
stainless steel
566 000 0780*



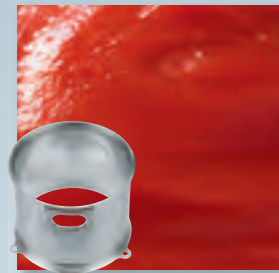
Crescent blade discs,
stainless steel
3 mm 565 000 0383
4 mm 565 000 0384*
6 mm 565 000 0386



Dicer, complete,
stainless steel
(* only Export)
8 mm 549 000 0392
11 mm 549 000 0394*
16 mm** 549 000 0393
22 mm** 549 000 0396



Universal hopper,
stainless steel
566 000 0720



Straining cylinders
stainless steel
1.5 mm 130 072 100
3 mm 130 072 200



Pureeing cylinder
stainless steel
130 072 300

Straining wing for
cylinders 100, 200, 300,
345 130 076 005

Straining plate for
cylinders 100, 200, 345
553 000 0342

Micro-fine grating
cylinder, stainless steel
2 mm 553 000 0345

**Safety switch-off in accordance
with EU standard**



Planetary stirring, beating
and kneading unit 20 l
566 100 0201*



Stirring whisk,
stainless steel
4 mm 15 00 897
5 mm 15 00 898



Beating whisk,
stainless steel
15 00 896



Kneader, stainless steel
552 000 1275



Meat and vegetable
mincer, 82 mm with
coded whole plates
130 049 000*

Composed of: mincer
housing, worm, meat tray,
pusher, mincer housing,
worm, 5-part cutting set,
coded, stainless steel, L&W.
Incl.: pre-cutter, 4-wing knife,
coded perforated disc
8 mm, 4-wing knife, coded
perforated disc 3 mm spacer
ring 18 mm and spacer ring
36 mm for conversion of
3-part cutting set.



Universal housing for
strip cutter, steaker and
meat tenderizer
130 025 100

Composed of: stainless steel
housing and coupling M 30.
Attention: To be ordered
together with strip cutter set
and/or tenderizer/steaker
set.

**Patented Safety
switch-off**



Strip cutter set
130 026 100

Composed of: lid complete
incl. funnel, magnet holder
and pusher.

Attention: universal housing
as well as the resp. inserts are
not included in the delivery.

Cutting inserts,
stainless steel

3.3 mm 15 00 727
5.0 mm 15 00 728
6.6 mm 15 00 729
9.9 mm 15 00 730
19.8 mm 15 00 731



Steaker/meat tenderizer
set
130 027 100

Composed of: feed chute and
magnet holder.

Attention: universal housing
as well as the resp. inserts are
not included in the delivery.

Steaker insert

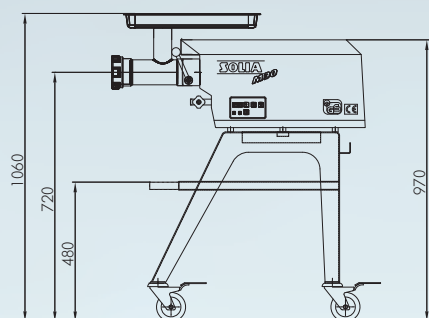
15 00 732

Meat tenderizer insert

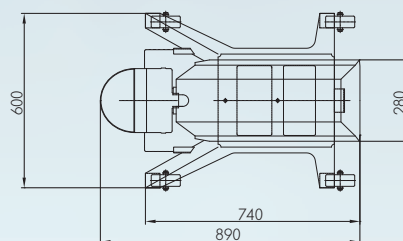
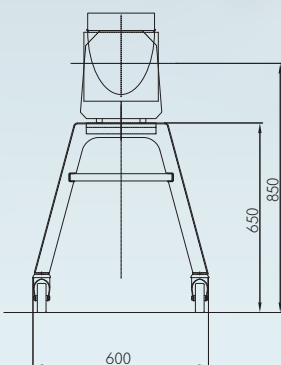
15 00 733

TECHNICAL DATA

Power supply	400 V, 50 Hz, 2.5 m cable with CEE plug
Output (kW)	1.4 / 1.8
Fuse protection (A)	16
Ingress protection	IP 54 (splash-proofed)
Infinitely variable speed control (rpm)	160/320
Dimensions (L x W x H)	280 x 650 x 320 mm
Weight (kg)	49



M 30 Multi-purpose kitchen machine with trolley and meat mincer



PROCESSING CAPACITY

Description	Use	Throughput**
Raw vegetables cylinders	Raw of eg. potatoes, celery, carrots	600-1000 kg/h
Shredding cylinders	Shredding of eg. radishes, carrots	1100-1200 kg/h
Grating cylinders	Grating of eg. hard bread, boiled potatoes, nuts, chocolate, almonds	600-900 kg/h
Potato grating cylinder	Grating of raw potatoes for dumplings	500 kg/h
Potato pancake cylinder	Grating of raw potatoes	800 kg/h
Dicer	Dicing of eg. vegetables, potatoes, celery, carrots	300-780 kg/h

** The throughputs are dependent on cutting thickness and product.

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.
 *Items marked with an asterisk are part of the basic equipment.

G450

UNIVERSAL- VEGETABLE CUTTER



Basic unit with
accessories universal hopper

■
Ideal from 600
meals a day
and more or
food processing
industry

■
Commercial
kitchens

■
Refectory

■
Canteens

■
Hospitals

■
Delicatessen
manufactures

■
Canning industry



Numerous application
options



Dicing in high capacity



Ring-cutting
for cutting concentric rings



Innovative cutting hopper
for cabbage

- Operational capacity of up to 4000 kg/h
- Stable machine design
- Machine complete made of high-grade stainless steel
- Variable cylinder equipment, with many grating-/dicing-/straining-/puree and shredding cylinders
- 500 mm headroom for the container to collect the product
- Dial to select two speeds: 150/300 rpm
- Safety switchoff

SELECTION OF ACCESSORIES



Universal hopper,
stainless steel
548 000 3200



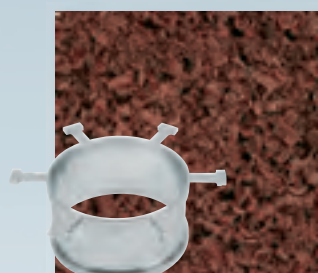
Standard wing,
stainless steel
6-wings 548 000 9305
Double wing,
stainless steel
2-wings 548 000 3501
Straining wing,
stainless steel
2-wings 548 000 3400



Raw vegetable cylinders,
stainless steel
2 mm sharpened separately
145 070 302
3 mm sharpened separately
145 070 303
4 mm sharpened separately
145 070 304
5 mm sharpened separately
145 070 305



Shredding cylinders,
stainless steel
6 mm sharpened separately
145 070 306
9 mm sharpened separately
145 070 309
12 mm sharpened separately
145 070 312
16 mm sharpened separately
145 070 316



Grating cylinders,
stainless steel
2 mm 145 071 450
3 mm 145 071 313
4 mm 145 071 312



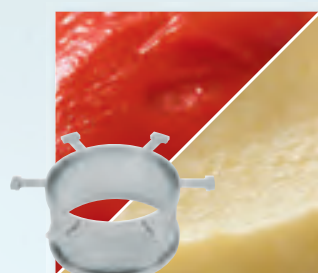
Potato grating cylinder,
crown-toothed, stainless
steel
2 mm 145 071 330
Potato pancake cylinder,
stainless steel,
combination of 3330/302
145 071 480



Cutting cylinders,
stainless steel
1.5 mm, toothed with
6 knives 548 100 3815
2 mm, toothed with
6 knives 548 100 3820
2.5 mm, toothed with
6 knives 548 100 3825
4 mm, smooth with
6 knives 548 100 3840
6 mm, smooth with
6 knives 548 100 3860



Strip cutting cylinders,
stainless steel
2 x 2 mm 548 100 9920
2.5 x 2.5 mm 548 100 9925
3 x 3 mm 548 100 9930
4 x 4 mm 548 100 9940
8 x 8 mm 548 100 9980
11 x 11 mm 548 100 9990



Straining cylinders,
stainless steel
1.5 mm 548 100 3410
3 mm 548 100 3430
Pureeing cylinder,
stainless steel
548 100 9440

CUTTING DISCS AND ACCESSORIES



Dicing wing,
stainless steel
145 043 000

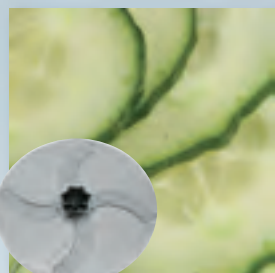


Dicer, stainless steel,
complete
6 mm 548 200 5200
8 mm 548 200 5300
11 mm 548 200 5400
16 mm 548 200 5500
22 mm 548 200 5600

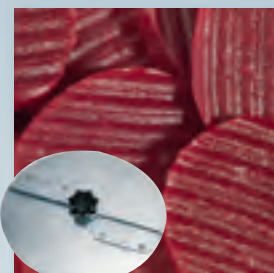


Tube attachment,
for a guided disc cut,
stainless steel
548 100 3600

Carrot inserts
Ø 40 mm with pusher Ø 36 mm
145 087 000
Ø 60 mm with pusher Ø 56 mm
145 088 000



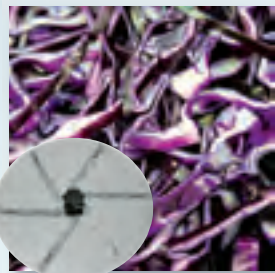
Curved blade disc,
stainless steel,
adjustable 0-10 mm
145 020 000



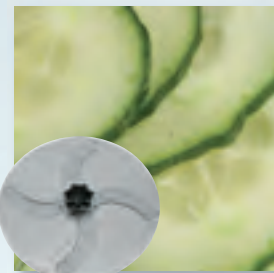
Crinkle cutting disc,
stainless steel
4 mm 145 021 000



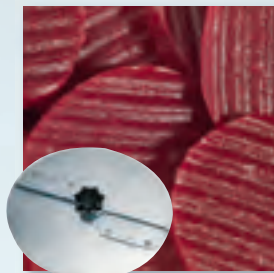
Cutting hopper,
stainless steel,
specifically for
cabbage- and cutting
slices
145 034 000



Cabbage cutting discs,
stainless steel
1.3 mm 145 023 000
2.5 mm 145 024 000



Curved blade disc,
stainless steel,
adjustable
145 020 000



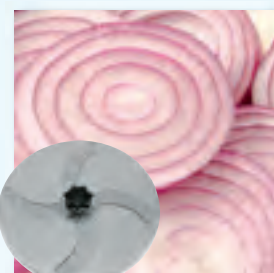
Crinkle cutting disc,
stainless steel
4 mm 145 021 000



Ring-cutting hopper,
stainless steel,
especially for cutting
rings
145 036 000



Ring-cutting chute, small,
stainless steel
145 036 010
Ring-cutting chute, large,
stainless steel
145 036 030



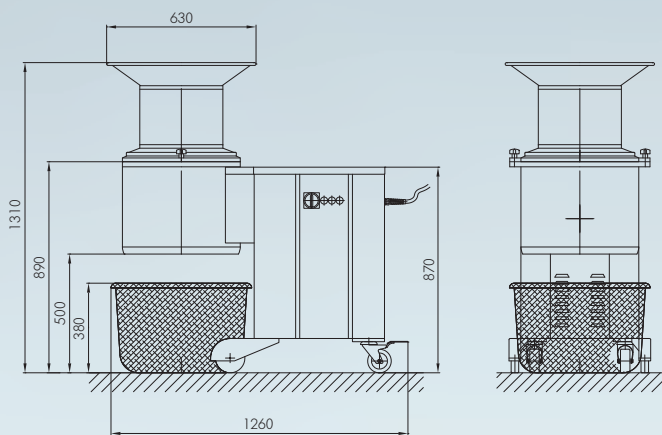
Curved blade disc,
stainless steel,
adjustable
145 020 000

TECHNICAL DATA

Power supply	400 V, 50 Hz ¹ , 3 m cable with CEE plug
Output (kW)	1.8 / 3.6 ²
Fuse protection (A)	16
Ingress protection	IP 54 (splash-proofed)
Infinitely variable speed control (rpm)	150/300
Dimensions (L x W x H)	630 x 1260 x 1310 mm
Weight (kg)	170

¹ No-maintenance pole-changing three-phase AC motor, V-belt and bevel gears, drive with processor bowl and bevel gears.

² Including thermal overload protection, other wattages on enquiry.



G 450 Universal-vegetable cutter



Delivery standard:
basic unit without accessories



Basic unit with accessories
tube attachment

PROCESSING CAPACITY

Description	Use	Throughput*
Cutting cylinders	Slicing of eg. raw potatoes	ca. 4000 kg/h
Strip cutting cylinders	Slicing of eg. raw carrots, celery	ca. 3000 kg/h
Raw vegetable cylinders	Shredding of eg. carrots, radishes, celery	ca. 3000 kg/h
Shredding cylinders	Shredding of eg. carrots, radishes, celery	ca. 3000 kg/h
Grating cylinders	Grating of eg. hard bread, boiled potatoes, nuts, chocolate, almonds	ca. 3000 kg/h
Potato grating cylinder	Grating of raw potatoes for dumplings	ca. 2000 kg/h
Dicer	Dicing of eg. vegetables, potatoes, celery, carrots	ca. 3000 kg/h
Cabbage cutting discs	Cutting of cabbage	ca. 3000 kg/h

*The throughputs are dependent on cutting thickness and product.

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.

SWA

RANGE

SALAD AND VEGETABLE WASHING MACHINES/CENTRIFUGE



■ Washing capacity up to 200 kg/h

■ Gastronomy

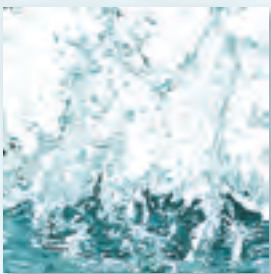
■ Party services

■ Canteens

■ Refectory

■ Commercial kitchens

■ Food processing industry



Innovative water roller for optimal cleaning



Three preset functions and seven programmable functions



Optimized washroom filling for gentle washing even for sensitive products

- Units made of stainless steel
- Gentle and extremely thorough wash and spin cycle in a single step
- Efficient rinsing process for remaining dirt particles
- Continuous regeneration and fresh water supply
- Highly efficient fine sieve to filter small particles
- Fully automatic washing process with range of programs
- Excellent ecological and economic benefits

SWA 60.2 FOR SMALLER VOLUMES UP TO 80 kg/h

TECHNICAL DATA

Power supply 230 V, 50 Hz, 1.8 m cable with CEE Euro plug

Water connection Tube R 1/2"

Water drainage DN 50 (not included)

Output (kW) 1.2

Fuse protection (A) 16

Ingress protection IP 54 (splash-proofed)

Infinitely variable speed control (rpm) 0-600 (variable)

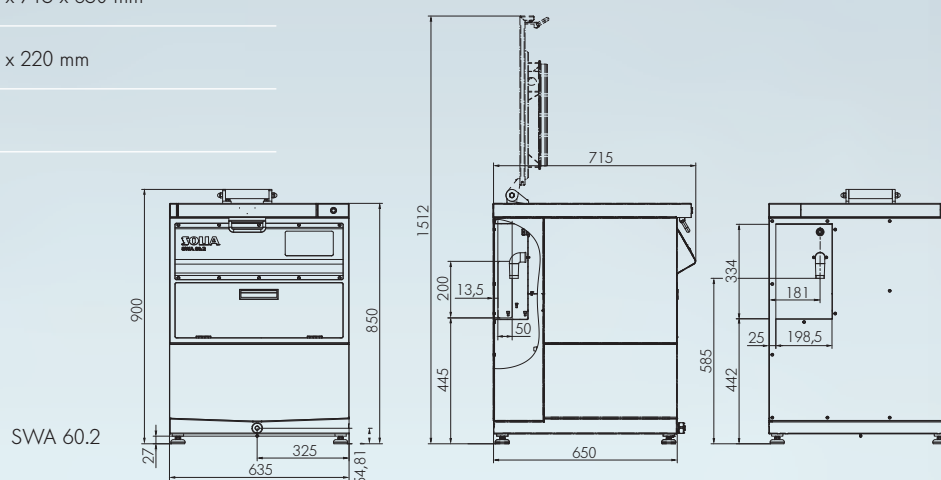
Minimum water consumption per washing cycle (l) ca. 4-5

Capacity, storage container (l) 70

Dimensions (L x W x H) 635 x 715 x 850 mm

Basket dimensions (RD x T) 370 x 220 mm

Weight (kg) 120



PROCESSING CAPACITY

Lettuce, vegetables, fruit	Capacity in kg – approx	Head of lettuce approx.	kg/h – approx.	Product washed = 1 and centrifuged = 2
Lettuce	0.7-0.9	2-3	> 25	2
Lollo Rosso	0.8-1.0	3-4	> 28	2
Field salad	0.8-1.1		> 31	2
Endive cut	> 1.5	4-5	> 50	2
Tomato	5.0-6.0		> 240	1
Apple	5.0-6.5		> 260	1
Strawberry	2.5-3.0		> 120	1

More product examples, which can be processed with the SWA 60:
Iceberg lettuce, radicchio, cress, spinach, cabbage, cucumbers, cauliflower, pears, oranges, lemons, mushrooms, radishes, peppers, parsley, fennel, leek, celery, broccoli, zucchini, etc.

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.

SWA 75.2 FOR MEDIUM VOLUMES UP TO 100 kg/h

TECHNICAL DATA

Power supply 230 V, 50 Hz, 1.8 m cable with CEE Euro plug

Water connection Tube R 1/2"

Water drainage DN 50 (not included)

Output (kW) 1.1

Fuse protection (A) 16

Ingress protection IP 54 (splash-proofed)

Infinitely variable speed control (rpm) 0-600 (variable)

Minimum water consumption per washing cycle (l) ca. 5-6

Capacity, storage container (l) 105

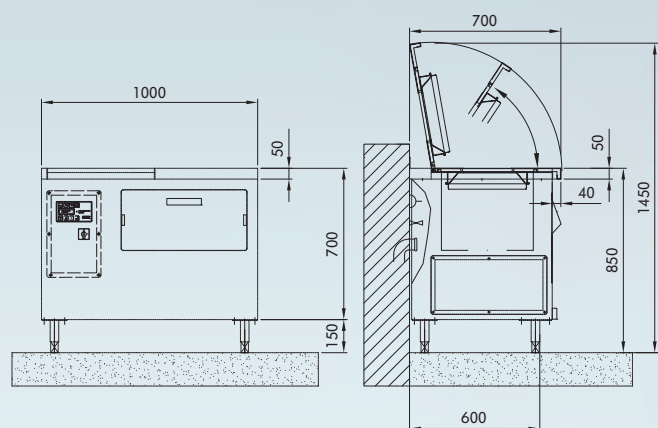
Dimensions (L x W x H) 1000 x 700 x 850 mm

Basket dimensions (RD x T) 370 x 290 mm

Weight (kg) 120



SWA 75.2



PROCESSING CAPACITY

Lettuce, vegetables, fruit Capacity in kg – approx Head of lettuce approx. kg/h – approx. Product washed = 1 and centrifuged = 2

Lettuce	0.9-1.1	3-4	> 31	2
Lollo Rosso	1.0-1.2	4-5	> 34	2
Field salad	1.1-1.4		> 40	2
Endive cut	> 2.3	5-6	> 65	2
Tomato	7.0-8.5		> 340	1
Apple	7.5-9.0		> 360	1
Strawberry	3.5-4.2		> 170	1

More product examples, which can be processed with the SWA 75.2:

Iceberg lettuce, radicchio, cress, spinach, cabbage, cucumbers, cauliflower, pears, oranges, lemons, mushrooms, radishes, peppers, parsley, fennel, leek, celery, broccoli, zucchini, etc.

SWA 100.2 FOR LARGE VOLUMES UP TO 200 kg/h

TECHNICAL DATA

Power supply 230 V, 50 Hz, 1.8 m cable with CEE Euro plug

Water connection Tube R 3/4"

Water drainage Floor channels

Output (kW) 1.5

Fuse protection (A) 16

Ingress protection IP 54 (splash-proofed)

Infinitely variable speed control (rpm) 0-600 (variable)

Minimum water consumption per washing cycle (l) ca. 8-10

Capacity, storage container (l) 330

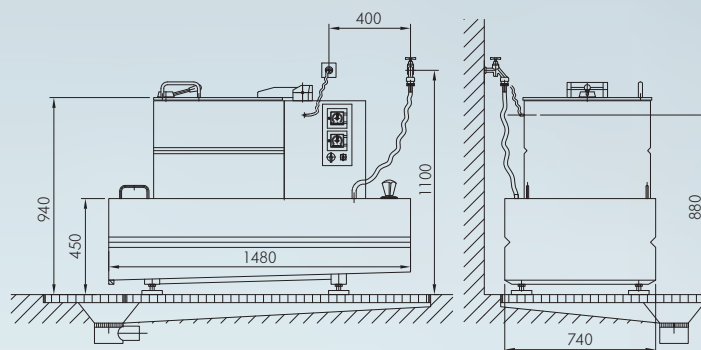
Dimensions (L x W x H) 1480 x 740 x 940 mm

Basket dimensions (RD x T) 500 x 220 mm

Weight (kg) 250



SWA 100.2



PROCESSING CAPACITY

Lettuce, vegetables, fruit	Capacity in kg – approx	Head of lettuce approx.	kg/h – approx.	Product washed = 1 and centrifuged = 2
Lettuce	1.5-1.7	7-9	> 48	2
Lollo Rosso	1.7-1.9	8-10	> 53	2
Field salad	1.7-2.1		> 59	2
Endive cut	> 3.5	8-11	> 100	2
Tomato	10.0-12.0		> 480	1
Apple	11.0-13.0		> 500	1
Strawberry	5.0-6.5		> 260	1

More product examples, which can be processed with the SWA 100.1:
Iceberg lettuce, radicchio, cress, spinach, cabbage, cucumbers, cauliflower, pears, oranges, lemons, mushrooms, radishes, peppers, parsley, fennel, leek, celery, broccoli, zucchini, etc.

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.

SGS 2.0

VEGETABLE CENTRIFUGE



Representation

■
Basket capacity
up to 10 kg/h

■
Canteens

■
Refectory

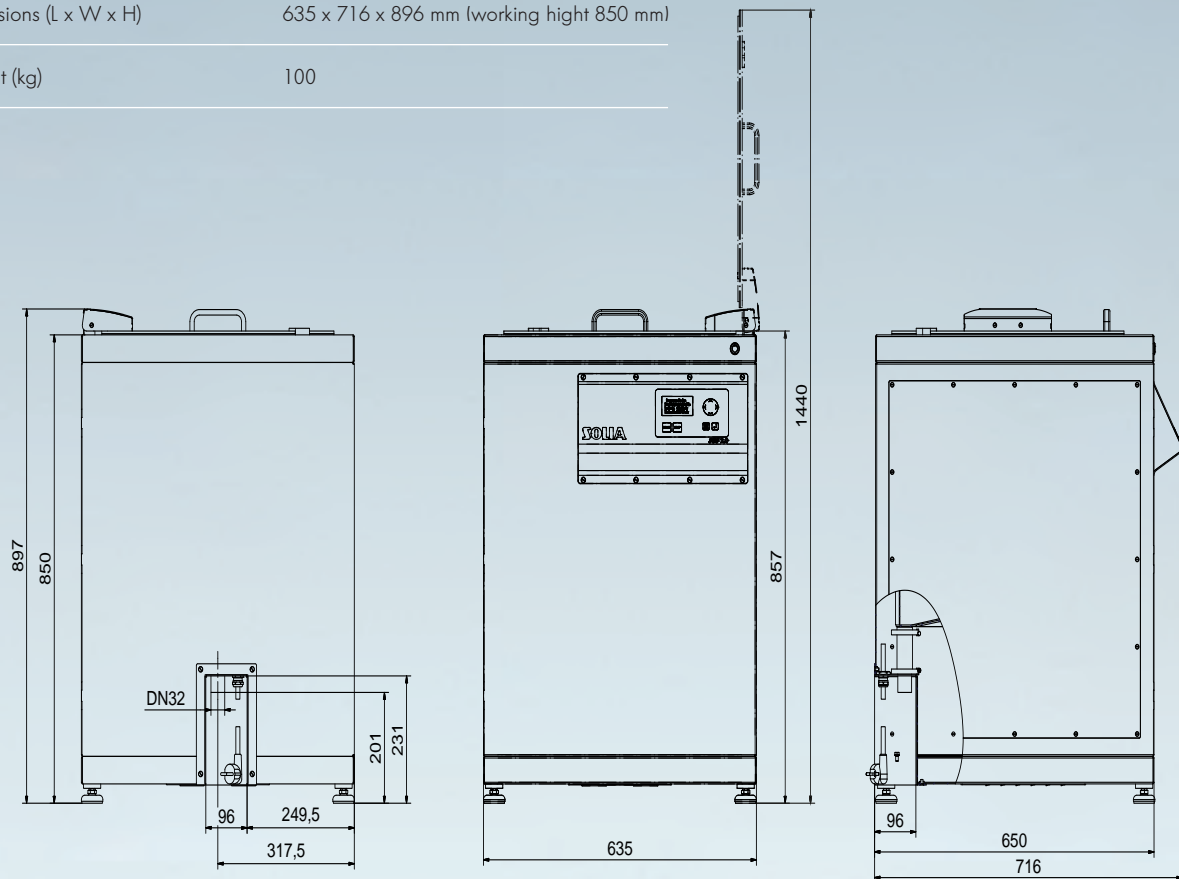
■
Agricultural
business

■
Food
processing
industry
■

- Stable machine housing in reinforced stainless steel
- Surface grinded
- Machine feet adjustable in height
- Drive of the spin basket with frequency-controlled gear motor and electric motor brake
- Digital control infinitely variable speed control from 100-700 U/min
- Adjustable spin time – 10 programmable memory locations
- Automatic right/left running with stop time
- Ergonomic loading and unloading of the machine

TECHNICAL DATA

Power supply	230 V, 50 Hz 3 m cable with CEE Euro plug
Output (kW)	0.55
Fuse protection (A)	16 (slow)
Ingress protection	IP 54 (splash-proofed)
Infinitely variable speed control (rpm)	100-700 (variable)
Spinning time (s)	0-180 (variable)
Dimensions (L x W x H)	635 x 716 x 896 mm (working hight 850 mm)
Weight (kg)	100



Abwasseranschluß DN32
Stromanschluß 230V Schuko

SGS 2.0 Vegetable centrifuge

PROCESSING CAPACITY

Basket volume* (kg)	max. 10
Output (kg/h)	150

*dependent on product

AWR5

"TEDDY" PLANETARY STIRRING AND BEATING UNIT



■
Stirring bowl with
5 litre capacity

■
Kitchens

■
Bakeries

■
Laboratories

FOUR STANDARD COLOURS



Red



White



Grey



Black

- Powerful beating, kneading and stirring
- Versatile, movable table model
- Attractive, ergonomic design
- Simple handling with multi-functional switch
- Hygienic, easy-to-clean stainless steel tools
- Stirring bowl with lid; 5 litre capacity
- Powerful 500 watt motor with overload protection
- Infinitely variable speed control
- Very low noise emission

SELECTION OF ACCESSORIES



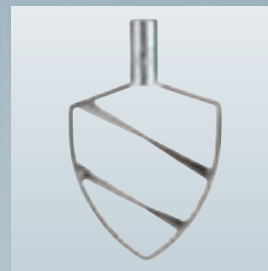
Stainless steel stirring bowl
stackable and fitted with
white plastic lid



Beating whisk,
including stainless steel wires
2.5 mm



Kneader, stainless steel



Stirrer, stainless steel

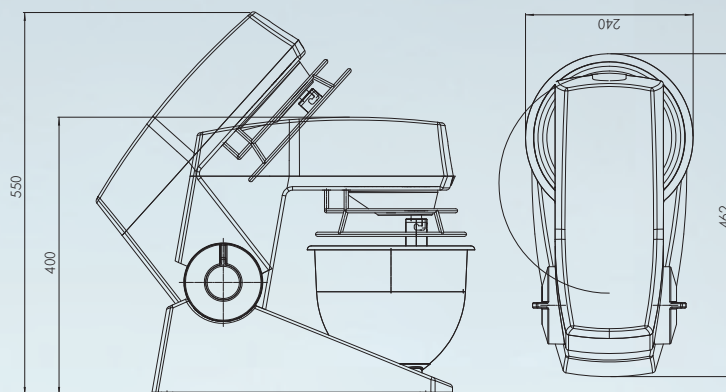
TECHNICAL DATA

Capacity (l)	5
Power supply	230 V, 50/60 Hz, 1.5 m cable with CEE Euro plug
Output (kW)	0.5
Infinitely variable speed control (rpm)	78-422
Dimensions (L x W x H)	240 x 462 x 400 mm (max. 550 mm)
Weight (kg)	18
Reduced bowl size (l)	–

Plastic splash guard
Without illustration

Feeding chute
Without illustration

AWR5 „Teddy“



PROCESSING CAPACITY

Product	Tool	Max. quantity
Bread dough (50%) (kg)	Kneader	2.5
Cake Base (kg)	Stirring whisk	1
Egg whites (l)	Stirring whisk	0.7
Madeira cake / muffins (kg)	Stirrer	2.5
Mayonnaise (l)	Stirring whisk	4.4
Mashed potatoes (kg)	Stirring whisk	2.5
Cream (l)	Stirring whisk	1.5

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.

AWR

RANGE

PLANETARY STIRRING AND BEATING UNIT



■
For volumes from
10 l to 200 l

■
Gastronomy

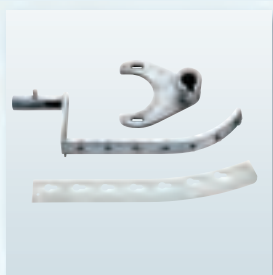
■
Hotels

■
Commercial
kitchens

■
Canteens

■
Hospitals

■
Delicatessen
manufactures



Patented scraper for
a homogeneous mixing of
the ingredients



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



„Kodiak“ AWR R 20.2
„Kodiak“ AWR R 30.2
bowl trolley standard



From AWR R 30 optional
automatic lifting and lowering
of the bowl

- Premium-quality products created by BEAR
- Stirring of fruit quark and purée, beating of cream and egg whites, kneading of dough, mixing of minced meat and other products
- Stirring bowl with bowl detection
- Graded capacity of 10 l to 200 l
- Casing with interior and exterior acrylic powder coating
- Protective covers made of plastic or stainless steel
- Lifting and locking of bowl in a single step
- Infinitely variable speed control

AW R RANGE TYPE OVERVIEW



**AW R 10
Floor-/table model**
completely in stainless steel, with 10 l bowl volumes, with patented easy removable magnetic protective screen made of plastic. Control panel VL 2 with digital timer and emergency stop. Includes: stirring bowl, stirrer, beating whisk, and kneader, stainless steel scrapers completely.



**AW R 20
Floor-/table model**
completely in stainless steel, with 20 l bowl volumes, fixed protective screen made of plastic. Control panel VL 2 with digital timer and emergency stop. Includes: stirring bowl, stirrer and kneader stainless steel, stirring whisk Alu including stainless steel wires.

Available from
May 2018



**„Kodiak“ AW R 20.2
Floor-/table model**
completely in stainless steel, with 20 l bowl volumes, with patented easy removable magnetic protective screen made of plastic. Control panel with digital timer and emergency stop. Includes: stirring bowl, stirrer and kneader stainless steel, stirring whisk Alu including stainless steel wires, floor model with bowl trolley.



„Kodiak“ AW R 30.2
completely in stainless steel, with 30 l bowl volumes, with patented easy removable magnetic protective screen made of plastic. Control panel with digital timer and emergency stop. Includes: stirring bowl, stirrer and kneader stainless steel, stirring whisk Alu including stainless steel wires, bowl trolley.



AW R 30
with 30 l bowl volumes, with fixed protective screen made of plastic, manual control panel VL 1 with digital timer and emergency stop. Includes: stirring bowl, stirrer and kneader stainless steel, stirring whisk Alu including stainless steel wires.



AW R 40 AW R 40 P
with 40 l bowl volumes, with fixed protective screen made of plastic, manual control panel VL 1 with digital timer and emergency stop. Includes: stirring bowl, stirrer and kneader stainless steel, stirring whisk Alu including stainless steel wires. Also available as pizza model.



AW R 60 AW R 60 A AW R 60 P
AW ERGO BEAR 60
with 60 l bowl volumes, with fixed protective screen made of plastic, manual control panel VL 1 with digital timer and emergency stop. Includes: stirring bowl, stirrer and kneader stainless steel, stirring whisk Alu including stainless steel wires. Even as pizza-, automatic- and ERGO model available.



AW R 80 AW R 80 A
with 80 l bowl volumes, with fixed protective screen made of plastic, manual control panel VL 1 with digital timer and emergency stop. Includes: stirring bowl, stirrer and kneader stainless steel, stirring whisk Alu including stainless steel wires. Also available as automatic model.



AW R 100 AW R 100 A AW ERGO BEAR 100
with 100 l bowl volumes, with fixed protective screen made of plastic, electric control panel VL 1 with digital timer and emergency stop. Includes: stirring bowl, stirrer and kneader stainless steel, stirring whisk Alu including stainless steel wires. Also available as automatic and ERGO version. Even as automatic- and ERGO model available.



AW ERGO BEAR 140
completely in stainless steel, with 140 l bowl volumes, with removable protective screen made of plastic, electronic control panel VL 4 with digital timer and emergency stop. Includes: stainless steel stirring bowl, aluminium stirrer, stainless steel stirring whisk, in the center reinforced.



AW R 200
completely in stainless steel, with 200 l bowl volumes, with removable protective screen made of plastic, automatic control panel VL 4 with digital timer and emergency stop. Includes: stirring bowl and double, in the center reinforced stirring whisk, stainless steel.

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.

SELECTION OF ACCESSORIES



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



Stirrer
Optimized cross rib design made of stainless steel for remnant-free mixing. From 80 l standard-made of aluminium, optional made of stainless steel.



Stirring whisk
Made of aluminium and wire; elastic, shape-retaining design.



Kneader
Made of robust, cold-bent stainless steel. The special design ensures an even kneading of the dough.

ADDITIONAL TOOLS



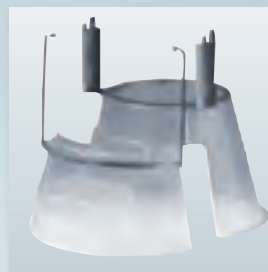
Beating whisk
Special design featuring ultra-fine wires. Ideal for beating lighter mixtures, e.g. sponge cakes.



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.



Protective screen
with removable protective screen made of plastic, CE-certified according to EU standard from AW R 20. Made of stainless steel for ERGO BEAR and from AW R 40.



Easylift/Flexlift
It moves, lifts and lowers bowls as required during the various processes. Uncomplicated 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

	AW R 10	AW R 20	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 1.5 m cable with CEE Euro plug	230 V, 50/60 Hz 1.5 m cable with CEE Euro plug	230 V, 50/60 Hz 1.5 m cable with CEE Euro plug	400 V, 50 Hz 2.5 m cable with CEE plug	400 V, 50 Hz 2.5 m cable with CEE plug
Output (kW)	0.7	1.2	1.2	1	1.1/1.85
Infinitely variable speed control (rpm)	110-420	98-375	64-353	57-311	53-294
Dimensions (L x W x H)	558 x 622 x 1200 mm	566 x 717 x 1286 mm	624 x 792 x 1367 mm	570 x 912 x 1210 mm	570 x 912 x 1210 mm
Weight (kg)	63	87	115	170	180
Reduced bowl size (l)	–	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	400 V, 50 Hz 2.5 m cable with CEE plug	400 V, 50 Hz 2.5 m cable with CEE plug	400 V, 50 Hz 2.5 m cable with CEE plug	400 V, 50 Hz 2.5 m cable with CEE plug
Output (kW)	1.85/3.0	2.9	2.9	5.5	5.5
Infinitely variable speed control (rpm)	53-288	47-257	47-257	47-257	47-257
Dimensions (L x W x H)	648 x 1028 x 1413 mm	654 x 1150 x 1470 mm	691 x 1171 x 1593 mm	754 x 1301 x 1910 mm	754 x 1301 x 1910 mm
Weight (kg)	275	340	395	525	525
Reduced bowl size (l)	30	40	40 + 60	–	–

PROCESSING CAPACITY

Product	Tool	AW R 10	AW R 20	AW R 30.2	AW R 30	AW R 40/ AW R 40 P	AW R 60/ AW R 60 P	AW R 80	AW R 100	AW R 140	AW R 200
Egg whites 1l = 30 Eggs (l)	Stirring whisk	1	2.4	3	3.5	6	9	12	15	21	27
Cream (l)	Stirring whisk	2.5	5	7.5	7.5	10	15	30	45	75	120
Mayonnaise (l)	Stirring whisk	8	16	20	24	32	48	64	80	112	160
Mashed potatoes (kg)	Stirring whisk	3.5	12	15	18	23	36	50	65	95	140
Biscuit base (kg)	Beating whisk	–	8-10	–	12-15	16-20	25-30	32-40	38-50	54-67	–
Bread dough (50%) (kg)	Kneader	5	10	13	16	22	34	50	58	70	–
Madeira cake/muffins (kg)	Stirrer	6.5	14	15	18	24	33	48	60	85	120

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.

AWK

RANGE POTATO WASHING AND PEELING MACHINES



From 100 kg
up to 500 kg

Gastronomy

Hotels

Catering services

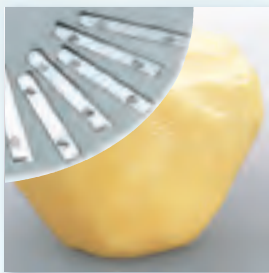
Canteens

Hospitals

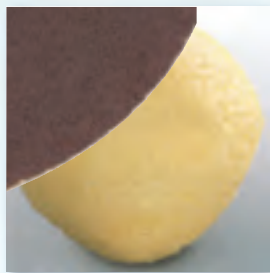
Food processing
industry



Perforated peeling discs
Surface slightly uneven,
minimal browning, longer
peeling time



Peeling disc with fitted blades
Smooth surface, peeled-by-
hand quality, more waste,
hardly any browning, shorter
peeling time



Corundum peeling disc, ideal
for peeling tuber vegetables
Rough surface, minimal peeling
waste, quick browning, short
peeling time

- Solid, stable, rustproof design
- Safety switch-off of the cover (motor stop according to EU standard)
- Water saving regulation with high economic and ecological benefits
(Water supply only with engine running)
- Choice of peeling processes with automatic peeling times
- Rubber-lined interior with cushioning effect ensures gentle processing
- Gentle emptying

AW K RANGE TYPE OVERVIEW



AW K 35.3
From 1000 servings.
Commercial kitchens
Food industry



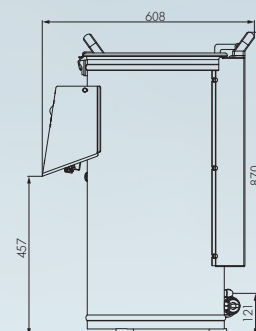
AW K 8.3
For 100 to 600 servings.
Gastronomy
Hotels
Catering services
Canteens



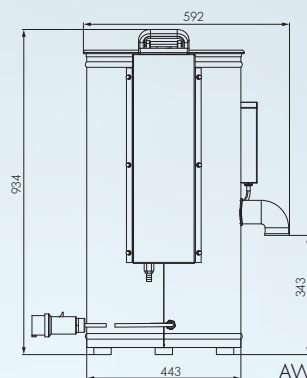
AW K 15.3
For 500 to 1000 servings.
Gastronomy
Hotels
Canteens
Catering services
Hospitals

TECHNICAL DATA

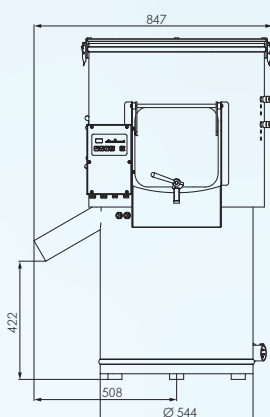
	AW K 8.3	AW K 15.3	AW K 35.3
Power supply	400 V, 50 Hz 2.7 m cable with CEE plug	400 V, 50 Hz 2.7 m cable with CEE plug	400 V, 50 Hz 3.5 m cable with CEE plug
Water connection	Tube R 1/2"	Tube R 1/2"	Tube R 1/2"
Output (kW)	0.55	0.55	2.2
Fuse protection (A)	16	16	16
Ingress protection	IP 54 (splash-proofed)	IP 54 (splash-proofed)	IP 54 (splash-proofed)
Infinitely variable speed control (rpm)	160/320	160/320	160/320
Water consumption papoxx. l/min	6-8	8-10	15
Dimensions (L x W x H)	540 x 608 x 870 mm	592 x 664 x 934 mm	847 x 891 x 1214 mm
Weight (kg)	42	50	169



AW K 8.3



AW K 15.3



AW K 35.3

PROCESSING CAPACITY

	AW K 8.3	AW K 15.3	AW K 35.3
Filling capacity (kg)	8	15	30-40
Peeling capacity (kg/h)	200	400	500-1200

*Capacity per peeling process: calculated at a total operating time of more than 8 hours a day.

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.

RANGE MEAT MINCER



■
Throughput
up to 800 kg/h

■
Butcher shop

■
Commercial
kitchens

■
Gastronomy

■
Hotels

■
Canteens



Easy removeable housing
incl. worm and cutting unit,
coded, L&V, stainless steel
for hygienic cleaning



1/1 GN-Container put under



Removeable meat tray
completely stainless steel –
suitable for dishwashers



Exterior gear hub
for hygienical celaning.
Removable mincer housing
e.g. to store in fridge.

AW F 82.2 "LOBOS"

- Minimal depth – space saving on the worktop
- Intelligent control with shutdown when overloaded
- Easy to use
- "Cleaned" housing – shapely and easy to clean

AW F range Meat mincers

- Units and cutting sets made of 100% stainless steel
- Enclosed unit
- High throughput and excellent durability
- Removable external worm casing for hygienic cleaning

TECHNICAL DATA

Meat mincer "Lupo" AW F 70 table unit

Power supply	400 V, 50 Hz, cable with CEE plug
Output (kW)	1.1; optional 0.73
Fuse protection (A)	16
Ingress protection	IP 54 (splash-proofed)
Dimensions (L x W x H)	310 x 465 x 415 mm
Weight (kg)	21
Meat tray (l)	5.4
Cutting set	3-part, L&W, stainless steel



Meat mincer
"Lupo" AW F 70 table unit

Meat mincer "Lobos" AW F 82.2 table unit

Power supply	400 V, 50 Hz, cable with CEE plug
Output (kW)	1.1
Fuse protection (A)	16
Ingress protection	IP 54 (splash-proofed)
Dimensions (L x W x H)	498 x 503 x 433 mm
Weight (kg)	50
Meat tray (l)	7.75
Cutting set	5-part, L&W, stainless steel; optional 3-part



Meat mincer
"Lobos" AW F 82.2 table unit

Meat mincer AW F 98 table or floor-mounted unit

Power supply	400 V, 50 Hz, cable with CEE plug; optional 230 V
Output (kW)	2.2; optional 1.8
Fuse protection (A)	20
Ingress protection	IP 54 (splash-proofed)
Dimensions (L x W x H)	870 x 560 x 1020 mm / 420 x 780 x 610 mm
Weight (kg)	130/87
Meat tray (l)	52/23
Cutting set	3-part, L&W, stainless steel; optional 5-part



Meat mincer
AW F 98 table or floor-mounted unit

PROCESSING CAPACITY

	AW F 70	AW F 82.2	AW F 98
Throughput (kg/h)	150-200	200-300	700-800

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.

AW CU AW CZ

AND

RANGE

**KITCHEN CUTTERS
AND TWIN MOTOR**



■
Bowl capacity
up to 30 l

■
Commercial
kitchens

■
Gastronomy

■
Butcher shop

■
Canteens

■
Food
processing
industry



Cutter knives stainless steel



Cutting set for mincer made
of stainless steel



Control unit for CU 15

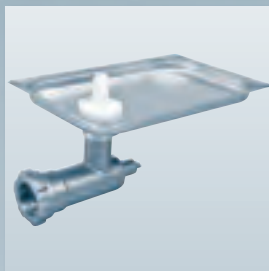
Cutter

- Table unit with 15 litre bowl; floor-mounted unit with 20 and 30 litre bowl
- Ideal for mixing and chopping
- Transparent cutter hood for monitoring and noise protection
- Flow control for even mixing
- One motor with two speeds (CU 15 and 30)
- Two motors with two speeds each (CU 20)
- Secured 3 knife head (CU 15, CU 30); optional: 6 knife head
- Secured 4 knife head (CU 20)
- Restart protection

Twin cutter

- Ideal for blending, chopping and mixing
- Cutter bowls, bearing arms for knife driving shaft, mincer housing, lock ring and funnel made of stainless steel
- Three motors with two speeds each for separate drive for knife driving shaft, bowl and mincer
- Electric knife shaft brake
- Separate drive and motor protection for cutter and mincer
- Restart protection
- Strip cutter as a slip-on device
- Secured 4 knife head

ACCESSORIES AW CZ 20/82



82 mm meat mincer for AW CZ 20/82

For mincing a product volume of up to 250 kg/h.

5-part cutting set made of stainless steel, L&W

Included in the delivery.



Steaker and meat tenderizer for AW CZ
For steaking of raw meat and steaks.

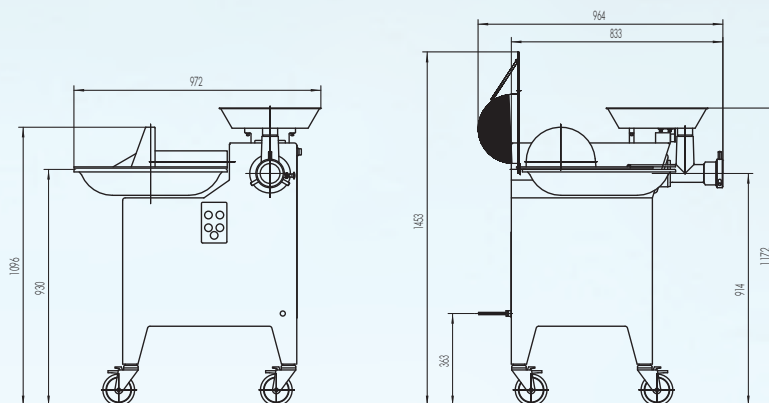
For tenderizing of raw meat slices.

Protection against injury caused by counter-rotating rollers.

TECHNICAL DATA

	AW CZ 20/82	AW CU 15	AW CU 20	AW CU 30
Power supply	400 V, 50 Hz cable with CEE plug	400 V, 50 Hz cable with CEE plug	400 V, 50 Hz cable with CEE plug	400 V, 50 Hz cable with CEE plug
Output (kW) knife driving shaft	2.6 at 1600 min ⁻¹ 3.2 at 3200 min ⁻¹	1.6 at 1420 min ⁻¹ 2.0 at 2840 min ⁻¹	2.6 at 1600 min ⁻¹ 3.2 at 3200 min ⁻¹	3.6 at 1420 min ⁻¹ 4.5 at 2840 min ⁻¹
Output (kW) Cutter bowl	0.12 at 10.3 min ⁻¹ 0.18 at 20.6 min ⁻¹	– –	0.12 at 10.3 min ⁻¹ 0.18 at 20.6 min ⁻¹	– –
Output (kW) Meat mincer	1.4 at 150 min ⁻¹ 1.8 at 300 min ⁻¹	– –	– –	– –
Fuse protection (A)	20	16	16	20
Ingress protection	IP 54 (splash-proofed)	IP 54 (splash-proofed)	IP 54 (splash-proofed)	IP 54 (splash-proofed)
Dimensions (L x W x H)	833 x 972 x 1172 mm	870 x 640 x 550 mm (incl.Bowl) (H max. 920 mm)	785 x 780 x 1096 mm (incl.Bowl) (H max. 1453 mm)	1,030 x 780 x 1130 mm (incl.Bowl) (H max. 1570 mm)
Weight (kg)	222	165	190	330
Bowl capacity (l)	20	15	20	30

AW CZ 20/82
Twin cutter



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.



■
Bowl capacity
up to 120 kg

■
Commercial
kitchens

■
Gastronomy

■
Butcher shop

■
Canteens

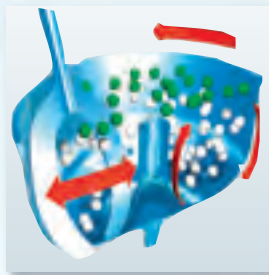
■
Food processing
industry



Bowl may be tilted to the front
for easy discharge



Patented mixing tools



Halved mixing times by three-
dimensional mixing method



Upper machine part tiltable
with pneumatic spring

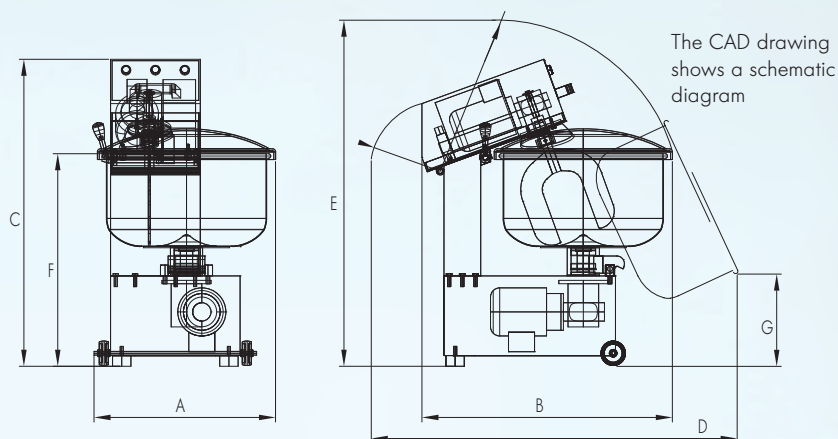
- Machines and mixing tools made of 100% stainless steel
- Optional: one or two drives (swivel bowl)
- Start/stop via safety switch
- Easy, hygienic cleaning
- Lockable castors as standard
- Optional: infinitely variable mixing arm speed

TECHNICAL DATA

Mixing machine	AW MI 30 professional	AW MI 65 professional
Power supply	400 V, 50 Hz, cable with CEE plug	400 V, 50 Hz, cable with CEE plug
Paddle speed (rpm)	47	47
Bowl speed (rpm)	14	14
Machine power (kW)	0.43	0.50
Fuse protection (A)	16	16
Ingress protection	IP 54 (splash-proofed)	IP 54 (splash-proofed)
Dimensions (L x W x H)	580 x 820 x 1000 mm (H max. 1170 mm)	680 x 960 x 1080 mm (H max. 1350 mm)
Weight (kg) 1 or 2 motors	90/103	110/123
Bowl capacity (kg)/l	5-18/30	7-40/65
Optional infinitely adjustable mixing arm speed	X	X
Optional model economy (1 motor)	X	X

Mixing machine	AW MI 95 professional	AW MI 165 professional
Power supply	400 V, 50 Hz, cable with CEE plug	400 V, 50 Hz, cable with CEE plug
Paddle speed (rpm)	47	47
Bowl speed (rpm)	14	9
Machine power (kW)	1.08	1.87
Fuse protection (A)	16	16
Ingress protection	IP 54 (splash-proofed)	IP 54 (splash-proofed)
Dimensions (L x W x H)	770 x 1080 x 1200 mm (H max. 1450 mm)	920 x 1170 x 1380 mm (H max. 1690 mm)
Weight (kg) 1 or 2 motors	157	283
Bowl capacity (kg)/l	15-65/95	20-120/165
Optional infinitely adjustable mixing arm speed	X	X
Optional model economy (1 motor)	-	-

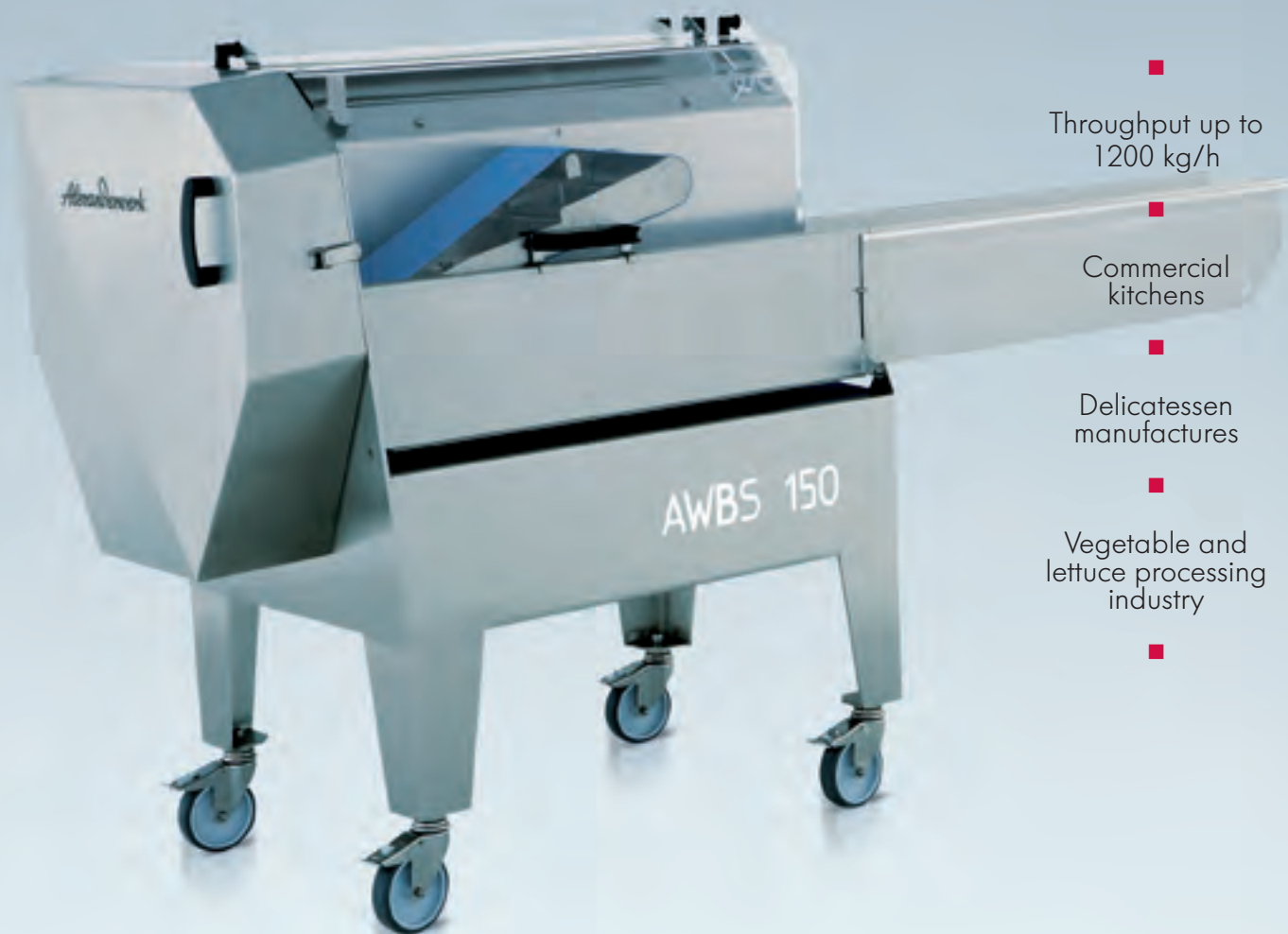
	MI 30	MI 65	MI 95	MI 165
A	58	68	77	92
B	82	96	108	117
C	100	108	120	138
D	113	129	145	163
E	117	135	150	169
F	63	71	77	91
G	33	29	30	44



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.

AWBS 150

VEGETABLE CUTTER



■
Throughput up to
1200 kg/h

■
Commercial
kitchens

■
Delicatessen
manufactures

■
Vegetable and
lettuce processing
industry



Setting of upper conveyor
belt according to product



Gentle-touch cutting device
ensures precise for clean cuts



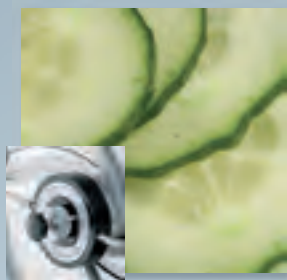
Only coarse pre-chopping
required thanks to generous
in-feed width



Range of tools for a variety
of infinitely variable cuts

- Unit made of stainless steel
- 1000 mm belt extension as standard
- Infinitely variable belt regulation, infinitely variable knife speed
- Tools with cutting capacity ranging from 0.5 mm to 90 mm
- Width of cutting shaft and conveyor belt 150 mm, with a working height of 145 mm
- Quick removal of pressure and conveyor belts by simple unlocking without additional tools
- Access by means of a shatterproof, electronically locked transparent hood.
- Cropping knife with hardened, exchangeable edge; gentle, precise cuts and self-sharpening.
- Smooth design of conveyor belt area in order to avoid product clusters

CUTTING DISCS AND ACCESSORIES



Curved blade disc,
adjustable 0.5 to 25 mm
335607



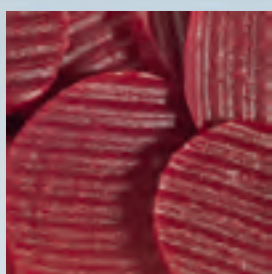
Open two-bladed knife,
stainless steel, up to
90 mm cuts
334325



Slicing discs,
with 4 knives
1.3 mm 334333
3.0 mm 334334
4.0 mm 334332



Strip cutting discs
2.5 x 2.0 mm Juliennes 334327
3.5 x 3.0 mm Juliennes 334328
4.5 x 4.0 mm Juliennes 334458
7 x 7 mm 335603



Crinkle cutting discs
with 4 knives
4 mm 334331



Grating and shredding
discs includes:
supporting disc
3 mm 335762
4 mm 335763



Mobile knife stand
for 6 discs
335485



Mobile preparation
tables with four lockable
castors and cutting
board for two to four
work places
2 work places 335618
4 work places 735 031 000

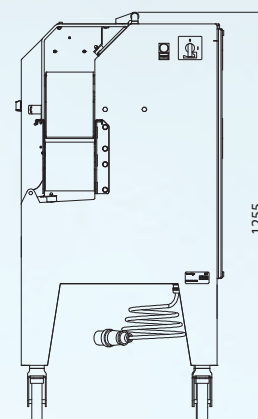
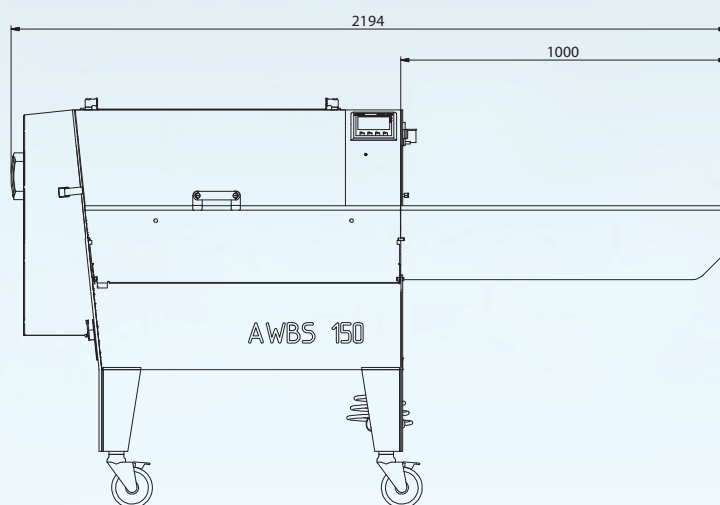
TECHNICAL DATA

AW BS 150

Power supply belt drive	230 V, (3 P + PE)
Output (kW)	0.37
Infinitely variable speed control (rpm)	34
Range of rational speed (rpm)	2-70
Fuse protection (A)	1.25

Power supply knife motor	230 V, (3 P + PE)
Output (kW)	1.1
Infinitely variable speed control (rpm)	302
Range of rational speed (rpm)	90-600
Fuse protection (A)	16

Cable	4.5 m, CEE plug
Ingress protection	IP 54 (splash-proofed)
Dimensions (L x W x H) with belt extension 400	1594 x 680 x 1255 mm
Dimensions (L x W x H) with belt extension 1000	2194 x 680 x 1255 mm
Dimensions (L x W x H) with belt extension 1500	2694 x 680 x 1255 mm
Weight (kg)	230
Weight with belt extension (kg)	ca. 250



AW BS 150 Vegetable cutter

PROCESSING CAPACITY

Product	Tool name	Cutting length/mm	Throughput/h in kg
Chicory	Open two-bladed knife	5	470
Chinese cabbage	Open two-bladed knife	6	860
Dill	Curved blade disc	1	24
Iceberg lettuce	Open two-bladed knife	6	380
Iceberg lettuce	Open two-bladed knife	20	720
Endive	Open two-bladed knife	3	115
Cucumber	Curved blade disc	2	270
Carrot	Curved blade disc	2	160
Carrot	Strip cutting discs 3 x 3.5 mm	–	320
Carrot	Shredding disc 3 mm	–	360
Carrot	Shredding disc 4 mm	–	420
Potato	Curved blade disc	4	680
Potato	Curved blade disc	6	1000
Turnip cabbage	Strip cutting disc 3 x 3.5 mm	–	600
Turnip cabbage	Strip cutting disc 7 x 7 mm	–	1035
Spring onion	Curved blade disc	1	240
Pepper	Curved blade disc	4	210
Pepper	Curved blade disc	6	330
Petersilie	Curved blade disc	1	20
Leek	Curved blade disc	2	180
Radicchio	Open two-bladed knife	6	310
Radish	Curved blade disc	2	340
Salad	Open two-bladed knife	25	1000
Chives	Open two-bladed knife	1	25
Chives	Open two-bladed knife	3	80
Celery	Strip cutting disc 3 x 3.5 mm	–	490
Celery	Shredding disc 3 mm	–	800
Celery	Shredding disc 4 mm	–	1020
Tomato	Curved blade disc	4	300
Tomato	Curved blade disc	6	440
Cabbage	Strip cutting discs with 4 knives	1.3	500
Cabbage	Curved blade disc	1.5	160
Wirsing	Open two-bladed knife	8	440
Onion	Curved blade disc	4	520

The values specified are average values and can be doubled by increasing the knife and beltspeed.

AW/RS300S

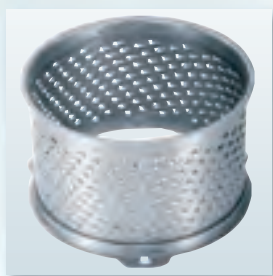
GRATER SHREDDER SUPERIOR



Throughput
up to 3000 kg/h

Food
processing
industry

Delicatessen
manufactures



The geometry of the numerous, inward-facing blades of the shredding cylinder determines the geometry of the final product

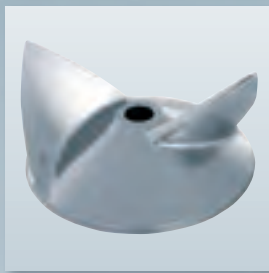


A rotating carrier wing presses the raw material up against the inside of the grating or shredding cylinder. It is then crushed and the final product leaves the cylinder through the holes.

**Several special
executions
or customization
of designs
are available
on request**

- Modular building concept, easy to use
- For grating, shredding, loosening and granulating hard raw materials, dry or moist
- All Parts made of stainless steel
- Attachments and Accessories HACCP compliant
- Integration in processing lines
- High-performance motor with automatic safety cut – off switch
- Easy -to- use for change of attachments without special tools
- Regulated FU

SELECTION OF ACCESSORIES



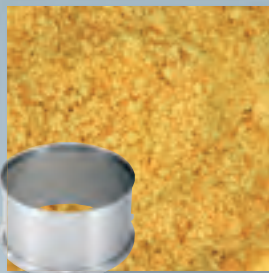
Carrier wing,
stainless steel

143943

Carrier wing

Special design consists of:
carrier wing modified,
with screw cap with plate,
stainless steel

1008405



Grating cylinders,
stainless steel

1 mm, all around perforated
930 070 111

1.5 mm, all around perforated
930 070 112

1.5 mm, special perforated
e.g. for Parmesan
930 070 113



Grating cylinders,
stainless steel

2 mm, all around perforated
930 070 211

2 mm, special perforated
e.g. for Parmesan
930 070 212



Grating cylinders,
stainless steel

3 mm, all around perforated
930 070 311

4 mm, all around perforated
930 070 411

6 mm, all around perforated
930 070 611



Shredding cylinders,
stainless steel

2 mm, all around perforated
930 071 211

3 mm, all around perforated
930 071 311



Shredding cylinders,
stainless steel

4 mm, all around perforated,
930 071 411

6 mm, all around perforated
930 071 611



Shredding cylinder,
stainless steel

8 mm, all around
perforated 930 071 811

10 mm, all around
perforated 930 071 911

12 mm, all around
perforated 930 071 916



Potato grating cylinder,
stainless steel, crown
toothed

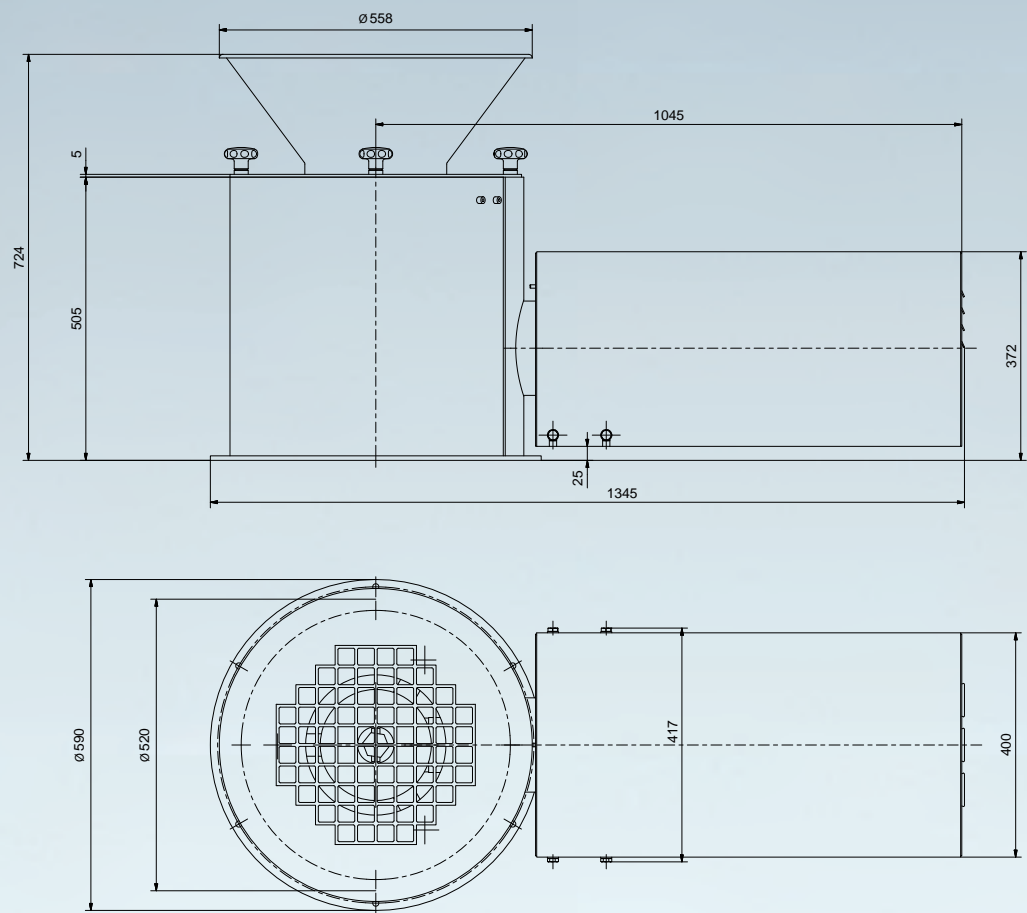
930 072 011

Potato pancake cylinder,
stainless steel
partly crown-toothed

930 072 012

TECHNICAL DATA

Power supply	400 V / 50 Hz, cable with CEE plug
Output (kW)	5.5
Fuse protection (A)	32
Ingress protection	IP 65
Infinitely variable speed control (rpm)	-180
Dimensions (L x W x H)	1345 x 590 x 725 (without trolley and without control)
Weight (kg)	290

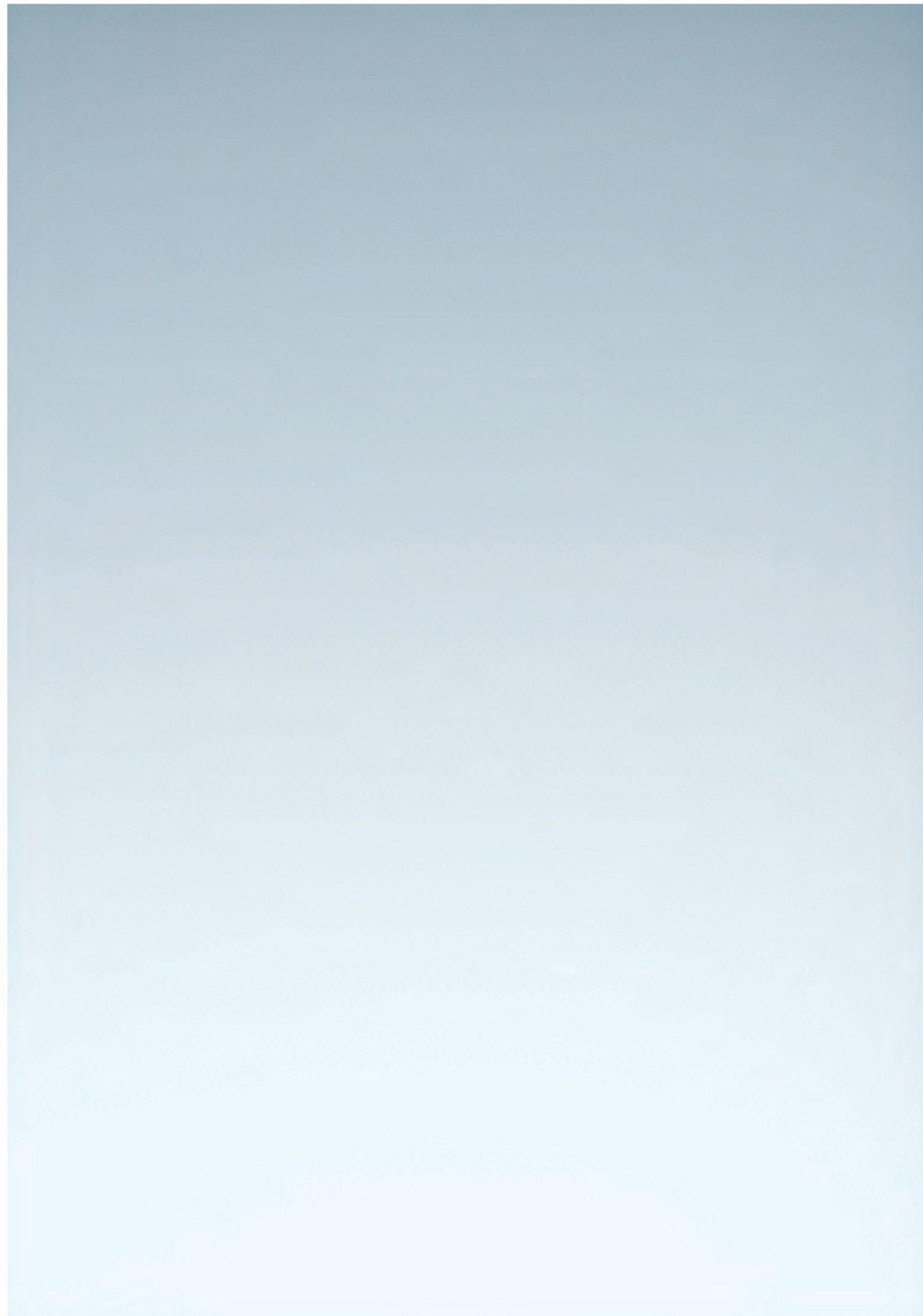


AW RS 300 Grater shredder

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.







AlexanderSolia

FOOD
PROCESSING



AlexanderSolia GmbH
Alexanderstr. 59 – 61
D-42857 Remscheid
info@alexandersolia.com
www.alexandersolia.com

Alexanderwerk **SOLIA®**