

AW R RANGE

PLANETARY-STIRRING- AND BEATING MACHINES

GASTRONOMY / CANTEENS /
COMMERCIAL KITCHENS /
DELICATESSEN INDUSTRY

At a glance:

- Graded level units 10 l to 200 l bowl capacity
- 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 30 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
- With 10 l bowl capacity
 - With patented easy removable magnetic protective screen made of plastic.
 - Planetary mixing head including holder for scraper
 - Feet adjustable in height
- Control panel with digital timer and emergency stop.

Includes:

- stirring bowl, stirrer and kneader stainless steel, stirring whisk Alu including stainless steel wires



- „Kodiak“ AW R 20.2**
Floor-/table model
Entirely in stainless steel
- With 20 l bowl capacity
 - With patented easy removable magnetic protective screen made of plastic.
 - Planetary mixing head including holder for scraper
 - Feet adjustable in height
- 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**
Entirely in stainless steel
- With 30 l bowl volumes optionally 15 litres
 - With patented easy removable magnetic protective screen made of plastic
 - Planetary mixing head including holder for scraper
 - Feet adjustable in height
- Control panel with digital timer and emergency stop

Includes:

- stirring bowl, stirrer and kneader stainless steel, stirring whisk aluminum with stainless steel wires, bowl trolley



AW R 30

- With 30 l bowl capacity, optional: 15 l
- With fixed protective screen made of plastic
- Optionally entire machine in stainless steel
- Manual control panel VL 1: with digital timer and emergency stop.

Includes:

- stirring bowl, stirrer and kneader stainless steel, stirring whisk aluminum including stainless steel wires.



AW R 40, AW R 40 P

- “P” model designed especially for heavy doughs (pizza-model)
- Bowl capacity 40 l ,optional 20 l
- Easily detachable magnetic protective screen (CE-certified)
- Optionally entire machine in stainless steel
- Manual control panel VL 1 with digital timer and emergency stop.

Includes:

- stirring bowl, stirrer and kneader stainless steel, stirring whisk aluminum including 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 ,optional 30 l
- Easily detachable magnetic protective screen (CE-certified)
- Optionally entire machine in stainless steel
- AW R 60, AW R 60 P with control panel VL 1: manual lifting and lowering of bowl , continuous 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 and kneader stainless steel, aluminium stirring whisk with stainless steel wires.



AW ERGO BEAR 60

- ERGO BEAR is 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, optional: 30 l
- Removable stainless steel protective screen
- Optionally machine entirely in stainless steel
- Operating panel VL 4: industrial panel, automatic lifting and lowering of bowl, electronic speed control, digital timer, programmable, REMIX and emergency stop

Includes:

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



AW R 80, AW R 80 A

- Stirring bowl with 80 l filling capacity, optional 40 l
- Fixed protective screen made of plastic (CE-certified)
- Optionally entirely made of stainless steel
- Operating panel VL 1: manual lifting and lowering of bowl, manual speed control digital timer and emergency stop
- AW R 80 A Operating 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 stainless steel, stirrer aluminum, stirring whisk aluminum with stainless steel wires.

models



AW R 100, AW R 100 A

- Bowl capacity 100 l, optional: 60 l or 40 l
- Fixed protective screen made of plastic (CE-certified)
- Optionally entirely made of stainless steel
- AW R 100 with operating panel VL 1L: electric lifting and lowering of the bowl, manual speed control, digital timer and emergency stop
- AW R 100 A with Operating 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 stainless steel, stainless steel stirrer aluminium, stirring whisk aluminium with stainless steel wires.



AW ERGO BEAR 100

- ERGO BEAR is 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, optional: 60 l or 40 l
- Removable stainless steel protective screen
- Optionally machine entirely in stainless steel
- Operating panel VL 4: industrial panel, automatic lifting and lowering of bowl, electronic speed control, digital timer, programmable, REMIX and emergency stop

Includes:

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



AW ERGO BEAR 140

Entirely in stainless steel

- ERGO BEAR is 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
- Operating panel VL 4: industrial panel, automatic lifting and lowering of bowl, electronic speed control, digital timer, programmable, REMIX and emergency stop

Includes:

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



AW R 200

Entirely in stainless steel

- Bowl capacity 200 l
- Removable stainless steel protective screen
- Operating panel VL 4: industrial panel, automatic lifting and lowering of bowl, electronic speed control, digital timer, programmable, REMIX and emergency stop

Includes:

- stirring bowl and stirrer, double pin reinforced stirring whisk stainless steel.

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
Made of aluminum, including stainless steel wires.



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



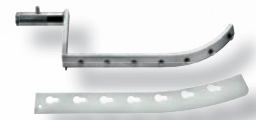
Kneader
Made from solid cold-bent stainless steel.
The special geometry ensures a homogeneous mixing of the ingredients.



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.



Removable protective screen
Made of plastic from AW R 80. Stainless steel from ERGO BEAR and from AW R 200.



Easylift / Flexlift
Moves, lifts and lowers the bowl as required 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

Technical Data

	AW R 10	„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 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 Euro plug, 5 p	400 V, 50 Hz 2,5 m cable with CEE Euro plug, 5 p
Output (kW)	0,7	0,7	1,2	1	1,1 / 1,5
Infinitely variable speed control (rpm)	110 - 420	64 - 353	64 - 353	57 - 311	53 - 294
Dimensions (L x W x H mm)	558 x 622 x 1200	629 x 770 x 1292	629 x 770 x 1365	541 x 938 x 1209	557 x 952 x 1209
Weight (kg)	63	165	190	170	180
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 Euro plug, 5 p	400 V, 50 Hz 2,5 m cable with CEE Euro plug, 5 p	400 V, 50 Hz 2,5 m cable with CEE Euro plug, 5 p	400 V, 50 Hz 2,5 m cable with CEE Euro plug, 5 p	400 V, 50 Hz 2,5 m cable with CEE Euro plug, 5 p
Output (kW)	1,85 / 3,0	3	3	5,5	5,5
Infinitely variable speed control (rpm)	53 - 294	47 - 257	47 - 257	47 - 257	47 - 257
Dimensions (L x W x H mm)	627 x 1064 x 1394	654 x 1150 x 1470	691 x 1171 x 1593	754 x 1301 x 1910	754 x 1301 x 1910
Weight (kg)	275	340	395	525	525
Reduced bowl size	30	40	40 + 60	–	–

Processing Capacity

Product	Tool	AW R 10	„Kodiak“ AW R 20.2	„Kodiak“ AW R 30.2	AW R 30	AW R 40, AW R 40 P
Egg whites 1 l = 30 eggs (l)	Stirring whisk	1	2,4	3,5	3,5	6
Cream (l)	Stirring whisk	2,5	5	5	7,5	10
Mayonnaise (l)	Stirring whisk	8	16	20	24	32
Mashed potatoes (kg)	Stirring whisk	3,5	12	12	18	23
Bread dough (kg)	Kneader	5	11	13	16	22 / 32
Madeira cake / muffins (kg)	Stirrer	6,5	14	16	18	24

Product	Tool	AW R 60, AW R 60 P	AW R 80	AW R 100	AW R 140	AW R 200
Egg whites 1 l = 30 eggs (l)	Stirring whisk	9	12	15	21	27
Cream (l)	Stirring whisk	15	30	45	75	120
Mayonnaise (l)	Stirring whisk	48	64	80	112	160
Mashed potatoes (kg)	Stirring whisk	36	50	65	95	140
Bread dough (kg)	Kneader	34	50	58	70	–
Madeira cake / muffins (kg)	Stirrer	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.