

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



From AW 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.

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.