STIRRING AND BEATING MACHINES

DIOSNA RS 32

▸ Stirring and Beating Machines RS 32

The DIOSNA stirring and beating machine RS32 is universally usable for stirring and beating - ideal for bakeries, pastry shops, hotels, hostels, canteens and commercial kitchens.

- Easy and safe to use
- Suitable for bowls of 16 l to 40 l bowl capacity
- High speed range (120 to 600 rpm)
- Painted machine
- Speed control (stepless)
- Broom deflection and boiler height stepless adjustable
- Bowl lighting
- Additional socket 230 V

▸ Optional

- In stainless steel
- Beater, stirrer, snow blower, drum whip and insert ring
- Gas or electric heating
- User-friendly computer control for easy and fast programming of 100 programs

RS 32 | Stainless steel version

RS 32 | painted version

Stirrer whisk no.1
for pastry, cakes, filling etc.

Beater whisk no.2
for biscuit, Vienna dough, cream etc.

Beating machine bowl
stainless steel, from 16 - 40 l

Foam beating bowl
stainless steel, from 7 - 14,5 l

RS 32 (stainless steel and painted version)		
Capacity		
Bowl capacity	l	16 - 40
Max. net volume	l	32
Dimensions machine		
Width	mm	620
Depth	mm	870
Height	mm	1645
Power		
Power	kW	1,5
Speed range	upm	120 - 600
Weight		
incl. bowl and tools	kg	240