

# 2025 CATALOG

alexandersolia

Food processing



# WE LIVE THE FRESHNESS

MACHINES FOR CATERERS, COMMERCIAL  
KITCHEN AND THE FOOD INDUSTRY

## alexandersolia stands for **FRESH CONCEPTS** with innovative solutions for large kitchens.

For almost 20 years, alexandersolia has been bringing together the traditional brands Alexanderwerk and Solia Palmer under one roof, both of which have over a century of history.

Our goal is clear: not only to continue the first-class production of commercial kitchen equipment „Made in Germany,“ but also to take it to the next level.

Whether it's small machines for the catering sector, large appliances for communal catering, or complex systems for industrial food processing — our first-class product portfolio covers it all, universally and professionally.

Whether you need a machine for cutting, shredding, grating, puréeing, washing and spinning of vegetables, stirring, beating, kneading, peeling, mixing, chopping or grinding— our versatile machines handle it all with ease, all while preserving essential nutrients.

All of our large kitchen equipment is made entirely of stainless steel and therefore fulfil the highest quality and safety standards. Thanks to their advanced application technology, reliability, and ease of use, they have proven themselves in countless large kitchens over decades.

Our knowledgeable consultants and sales specialists are ready to provide professional advice and can connect you with a local contact. Simply reach out to our sales team in Remscheid!  
+49 (0) 2191 95131-0





WIKOTOOL  
GROUP

**Trust through Competence – alexandersolia**  
is part of a globally operating group.



alexandersolia GmbH is part of the WIKOTOOL GROUP, which consists of 11 companies across 8 locations, including 4 international subsidiaries.

The range of services extends from the production of innovative large-scale kitchen and baking equipment for commercial kitchens, bakeries and food retail, to metal and tool manufacturing for the industry. Through modern technology and over 100 years of experience, we provide smart equipment solutions for professional kitchens.

Our customers benefit from the synergies within the (WIKOTOOL) group. A real advantage: with our combined expertise, large production capacities, and state-of-the-art technology, we are able to offer unbeatable benefits as part of the group.

With more than 800 employees and an annual turnover of over 100 million euros, the WIKOTOOL GROUP is one of the top providers in the field of large-scale kitchen and baking equipment worldwide.

**Business Area: Large-scale Kitchen  
and baking technology**

	<b>Location</b>
ascobloc Gastro-Gerätebau GmbH	Dresden
DEBAG Deutsche Backofenbau GmbH	Bautzen & Königsbrück
alexandersolia GmbH	Remscheid
PRO ASCOBLOC Sp. z o.o.	Syców (Poland)
ascobloc-DEBAG France SAS	Metz (France)
OOO ascobloc-DEBAG RUS	Moskau (Russia)
CULINATEC Foodservice Equipment Trading L.L.C	Dubai (VAE)

**Business Area: Metal and Tool  
Manufacturing for Industry**

	<b>Location</b>
LFT Metall GmbH	Dresden
WEBACO Werkzeugbau GmbH	Dresden
Voß Metallbearbeitung GmbH	Remscheid
Königsbrücker Ausbildungsstätte gGmbH	Königsbrück



**G 5.1**  
VEGETABLE CUTTER



**M 6**  
MULTI-PURPOSE  
KITCHEN MACHINE



**M 50**  
MULTI-PURPOSE  
KITCHEN MACHINE



**G 450**  
UNIVERSAL-VEGETABLE  
CUTTER



**SWA 60.2 / 75.2 / 100.2**  
SALAD AND VEGETABLE  
WASHING MACHINES/  
CENTRIFUGE



**AW R, 5 l - 200 l**  
PLANETARY STIRRING AND  
BEATING MACHINES



**AW K 8.3 / 15.3 / 35.3**  
POTATO WASHING AND  
PEELING MACHINES



**AW F 82.2 / 98**  
MEAT MINCER



**AW CU 15.2 / 30.2**  
KITCHEN CUTTER



**AW MI 40 / 65 / 95 / 165**  
MIXING AND BLENDING  
MACHINES



**AW BS 150**  
VEGETABLE CUTTER



**AW RS 300 S**  
GRATER SHREDDER

# Contents

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G 450*	600 + servings per day	26

## SALAD AND VEGETABLE WASHING MACHINES/CENTRIFUGE

SWA 60.2	30 + servings per day	33
SWA 75.2	50 + servings per day	34
SWA 100.2*	500 + servings per day	35

## PLANETARY STIRRING AND BEATING MACHINES 5 - 200 L

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## POTATO WASHING AND PEELING MACHINES

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## MEAT- AND DELICATESSEN PROCESSING MACHINES

AW F 82.2	Capacity per hour approx. 300 kg/h	52
AW F 98	Capacity per hour approx. 800 kg/h	52
AW CU 15.2, AW CU 30.2	Bowl capacity 15 to 30 litres	54
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## INDUSTRIAL FOOD PROCESSING MACHINES

AW BS 150*	Throughput up to 1200 kg/h	60
AW RS 300 S*	Throughput up to 3000 kg/h	64

\*Also suitable for industrial processing



# **VEGETABLE CUTTER AND MULTI-PURPOSE KITCHEN MACHINES**

# G 5.1

## VEGETABLE CUTTER GASTRONOMY / CANTEENS

### At a glance:

- XXL feed chute (cross-section 173 cm<sup>2</sup>)
- Diagonal cutting
- Functional space for 1/1 GN-containers
- Basic unit and components made of stainless steel
- Fully adjustable speed regulation
- Basic carrier disk
- Removable dishwasher suitable functional components
- Automatic switch off



Functional space for 1/1 GN-containers  
(Height 150 mm)



Filler neck for elongated material (dia. 59 mm)



XXL filling chute as depot for processing large volumes in one step (Cross-sectional area 173 cm<sup>2</sup>)



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



Infinitely variable setting from 130 to 360 rpm

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



# Accessories



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

105 070 020



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

Cutting e.g. cabbage, cucumbers, pepper, onions



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

Cutting soft vegetables



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

Cutting of boiled potatoes, leek, mushrooms, soft fruits



**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

Strip cutting of carrots, celery, radishes



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

Crinkle cut of red beets, cucumbers, carrots

# Accessories



Basic carrier disc,  
stainless steel for:

raw vegetable discs,  
shredding discs,  
grating discs,  
potato grating disc,  
potato pancake disc

568 000 0370\*



Raw vegetables 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 of raw vegetables e.g. celery, radish,  
potatoes, carrots, parmesan, carrots



Shredding discs, stainless steel,  
hand sharpened

6 mm 561 000 0372\*  
9 mm 561 000 0373

Shredding of vegetables e.g. celery, radish,  
potatoes, Gouda



Grating discs, stainless steel

2 mm 561 000 0381  
3 mm 561 000 0375  
4 mm 561 000 0378

Grating e.g. bread, nuts, almonds,  
chocolates, cheese



Potato grating disc, stainless steel,  
crown-toothed

561 000 0376

Grating e.g. potatoes, parmesan cheese



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

561 000 0377

Grating e.g. potatoes



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

Cleaning brush

1500876



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



## Technical data

Power supply 230 V, 50 Hz  
2,5 m cable with two pin earthed plug

Output (kW) 0,37

Fuse protection (A) 16

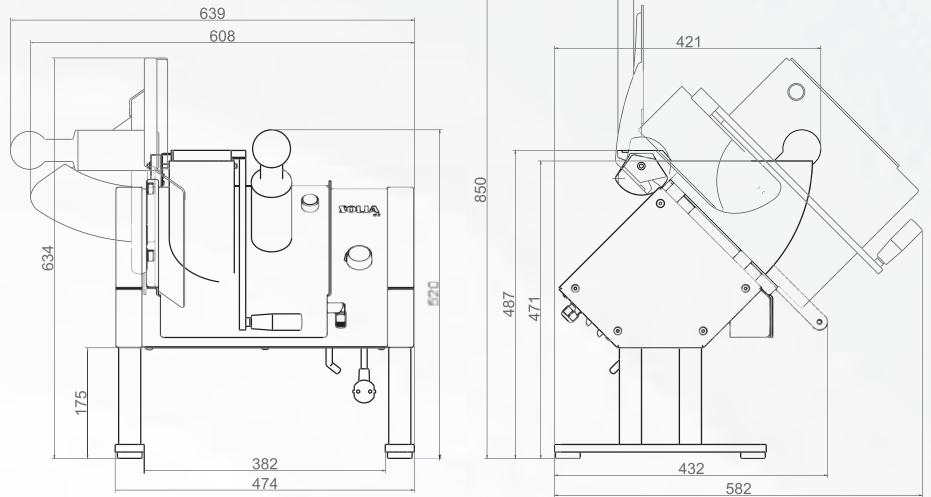
Ingress protection IP 54 (splash-proof)

Infinitely variable speed control (rpm) 130- 360 (variable)

Dimensions (L x W x H) 474 x 432 x 520 mm (max. 850 mm)

Weight (kg) 28

G 5.1 vegetable cutter



## 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	Cutting of boiled potatoes, leek and mushrooms	80 - 150 kg/h
Strip cutting discs	Strip cutting of e.g. celery, carrots	80 - 150 kg/h
Raw vegetable discs	Shredding of e.g. celery, radish, potatoes, carrots, parmesan	80 - 180 kg/h
Shredding discs	Shredding of e.g. celery, radish, potatoes, carrots, Gouda	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 recommended basic equipment.

# m 6

## MULTI-PURPOSE KITCHEN MACHINE

GASTRONOMY / CANTEENS

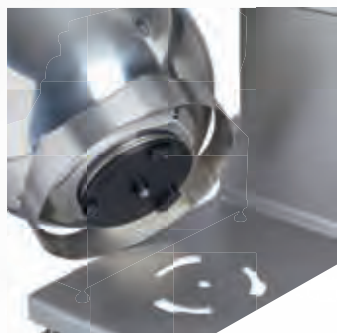


### At a glance:

- IP 54 protection, optional IP 65
- Easy-Klick system (stirring bowl)
- entirely in stainless steel (HACCP optimized)
- self-explanatory digital control (with overload protection)
- Modular system (easy to use)
- Optional with universal cabinet and as machine cabinet



One-piece unit for bowl mounting (perfect for processing dough)



EASY-KLICK System (stirring bowl)

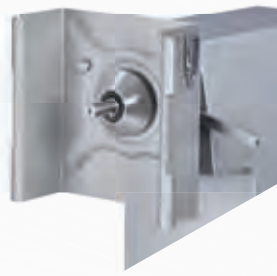


Functional space for GN-containers



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

# Accessories



Universal basic unit, stainless steel  
561 000 0311\*

Imperative for cutting attachment and  
diagonal cutting hopper



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, adjustable double-blade  
0 - 5 mm 561 000 0352\*

Cutting of e.g. cabbage, cucumber,  
peppers, onions



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

Cutting of soft vegetables



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

Cutting of boiled potatoes, leek, mushrooms,  
soft fruits



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

Strip cutting of carrots, celery, radishes



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

Crinkle cut of red beets, cucumbers, carrots

# Accessories



**Basic carrier disc, stainless steel for**

568 000 0370\*

raw vegetable discs, shredding discs, grating discs, potato grating disc, potato pancake disc



**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 of raw vegetables e.g. celery, radish, potatoes, carrots, parmesan



**Shredding discs, stainless steel, hand sharpened**

6 mm 561 000 0372\*  
9 mm 561 000 0373

Shredding of vegetables e.g. celery, radish, potatoes, Gouda



**Grating discs, stainless steel**

2 mm 561 000 0381  
3 mm 561 000 0375\*  
4 mm 561 000 0378

Grating e.g. bread, nuts, almonds, chocolates, cheese,



**Potato grating disc, stainless steel, crown-toothed**

561 000 0376

Grating e.g. potatoes, parmesan cheese



**Potato pancake disc, stainless steel, partly crown-toothed, combination of 376/380**

561 000 0377

Grating e.g. potatoes



**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



**Protective hand grip for dicer disc**

105 040 190

**Cleaning Brush**

1500876



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

561 000 0191\*

**Disc rack, for 5 discs**

561 000 0190

# Accessories



**Planetary stirring, beating and kneading unit 15 l**  
106 035 000\*

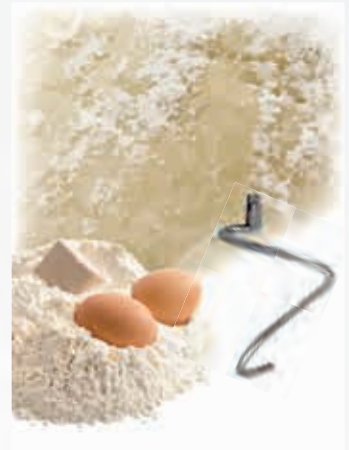
**Composed of:** planetary mixer head, stirring bowl 15 l, covering hood 15 l, beating whisk, stirring whisk and kneader



**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 und vegetable mincer 70 mm with safety switch-off**

104 045 000\*



**Composed of:** meat tray, pusher, mincer housing, worm, 3-part cutting set, coded, stainless steel, L&W.

Incl.: pre-cutter, 4-wing knife, coded perforated disc 4 mm, spacer ring 13 mm.

# Accessories



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

**Composed of:**  
stainless steel housing and coupling M 6.  
**Attention:** To be ordered together with strip cutter set and/or tenderizer/steaker set.



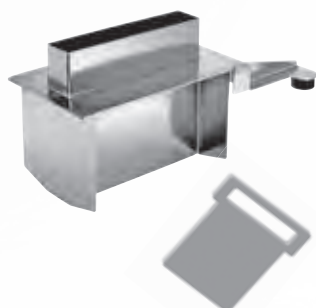
**Strip cutter set**  
104 025 100  
Safety switch-off in accordance with EU standard

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



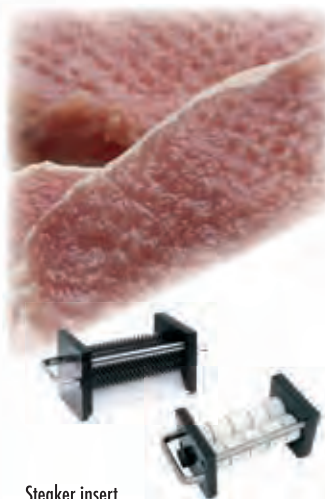
**Cutting inserts, stainless steel**

- 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**  
104 027 100

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



**Steaker insert**  
15 00 732

**Meat tenderizer insert**  
15 00 733



# Technical data



## Technical data

Power supply 400 V, 50 Hz  
3 m cable with CEE plug 5-p

Output (kW) 0,5 / 0,7

Fuse protection (A) 16

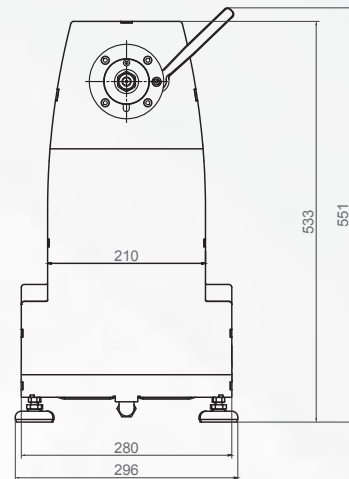
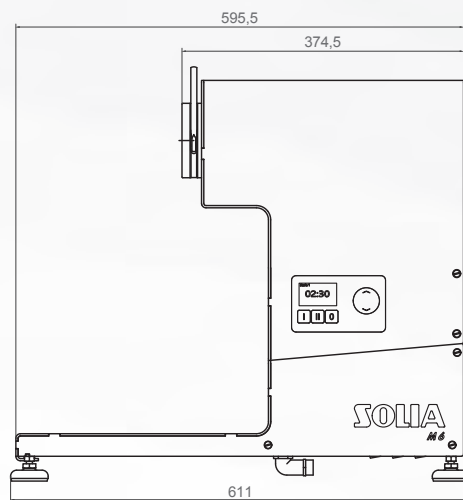
Ingress protection IP 54 (splash-proof) /optional IP 65

Infinitely variable speed control (rpm)min 160 / 320

Dimensions (L x W x H) 296 x 611 x 553 mm

Weight (kg) 28

M 6 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
Strip cutting discs	Strip cut of e.g. celery, carrots	80 - 150 kg/h
Raw vegetable discs	Shredding of e.g. celery, radishes, potatoes, carrots, parmesan	80 - 180 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.

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 recommended basic equipment.

# m 50

## MULTI-PURPOSE KITCHEN MACHINE

GASTRONOMY / CANTEENS / COMMERCIAL KITCHENS



### At a glance:

- Basic unit and components made of stainless steel
- Automatic safety switch-off
- 2 speeds 160/320 min-1
- New development machine CI
- Protection class IP 65 – Completely closed housing
- Stirring bowl - Easy Fix System
- Coupler for add-on devices, with fast-locking gripper
- Energy-saving through on/off switch
- New OneTouch-control panel
- Compatible with electrically height-adjustable trolley (M 50 E only)
- Optionally mounted on trolley, mounted on cabinet or as cabinet installation



Cutting hopper with double safety switch off



Easy-to-use coupling system for change of attachments



Simplified operation thanks to OneTouch-control panel



1-Hand EASY FIX System for the stirring bowl

# Accessories



Universal basic unit, stainless steel

130 012 200\*

Imperative for cutting hopper, dual chamber and universal hopper

Ejection hopper for universal basic unit

150 085 000

Recommended for GN trolley



Cutting hopper, stainless steel, with safety switch-off

130 019 000\*



Tube hopper

150 065 000

With 4 tube shafts, stainless steel, with safety switch-off and two pushers (with 6 tube shafts on request)



Curved blade discs, stainless steel,

adjustable, 0 - 5 mm	130 020 000*
adjustable, 0 - 10 mm	130 021 000
4 mm	130 021 050

Cutting of e.g. cucumbers, pepper, onions



Tomato blade disc, stainless steel

adjustable, 0 - 10 mm 150 075 000

Cutting of soft vegetables and citrus fruits



Cabbage blade discs, stainless steel

1,3 mm	130 023 000
2,5 mm	130 024 000

Cutting of e.g. cabbage

# Accessories



**Strip cutting discs, stainless steel**

2 x 2 mm Juliennes	565 000 0362
3 x 3 mm Juliennes	565 000 0363
4 x 4 mm Juliennes	565 000 0364
5 x 5 mm Juliennes	130 038 100
7 x 7 mm	130 039 100
10 x 10 mm	130 040 100

Strip cutting of e.g. carrots, turnip, radishes



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

Crinkle cut of beetroot, cucumbers, carrots



**Raw vegetables disc, stainless steel, sharpened separately**

3 mm 565 100 0373

Shredding of e.g. carrots, raw potatoes, celery



**Shredding discs, stainless steel, sharpened separately**

6 mm	565 100 0376
9 mm	565 100 0377

Shredding of carrots, radish, celery



**Grating discs, stainless steel**

2 mm	565 100 0371
3 mm	565 100 0372

Grating of e.g. bread, nuts, almonds, chocolate



**Cheese grating discs, stainless steel, sharpened separately**

3 mm	553 100 0373
6 mm	553 100 0374



**Disk Rack, stainless steel, for 5 discs incl. inlay for crescent blade disc.**

(L 183,5 x W 560 x H 164 mm)

130 040 500



**GN-Trolley, stainless steel, mobile, ball-bearing rubber castors with parking brake, incl. anti-slip mat (L 625(926) x W 450 x H 286(1003) mm)**  
Delivered without GN containers or Euro crate  
150 080 000



**3 GN trolley, stainless steel, mobile, ball-bearing rubber castors with parking brake. (L 594(759) x W 355 x H 557(948) mm)**  
Delivered without GN container  
150 086 000

NEW DESIGN



Universal hopper, stainless steel with cylinder mounting and safety switch-off.  
Usable with all cylinders due to detachable waste chute.  
150 061 300\*



Wing, stainless steel, for cylinder: 331 - 337, 326, 328 553 100 0330\*



Cheese wing, stainless steel, especially for the processing of cheese for cylinder: 331, 332, 334-337 und 326, 328, 338 130 076 006



Raw vegetable cylinders, stainless steel, sharpened separately  
2 mm 130 070 337  
3 mm 130 070 336\*  
4 mm 130 070 326  
Shredding of e.g. raw potatoes, celery, carrots, bread



Shredding cylinders, stainless steel, sharpened separately  
6 mm 130 070 334\*  
9 mm 130 070 335  
Shredding of e.g. radishes, carrots

# Accessories



Grating cylinders, stainless steel

3 mm 130 070 332\*  
4 mm 130 070 331

Grating of e.g. hard bread, boiled potatoes, nuts, chocolate, almonds



Potato grating cylinder, stainless steel, crown toothed

2 mm 130 070 333

Grating of e.g. raw potatoes for dumplings



Potato pancake cylinder, stainless steel, combination of 333/337

130 070 328

Grating of e.g. raw potatoes



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



Straining cylinders, stainless steel

1,5 mm 130 072 100  
3 mm 130 072 200

Straining plate for cylinder: 100, 200, 345 553 000 0342



Pureeing cylinder, stainless steel

130 072 300

Micro-fine grating cylinder, stainless steel

2 mm 130 072 345

# Accessories

NEW DESIGN



Dual chamber hopper, stainless steel, with safety switch-off, two part design for hygienic cleaning

150 055 000\*



Crescent blade discs, stainless steel

3 mm	565 000 0383
4 mm	565 000 0384*
6 mm	565 000 0386

Cutting of e.g. boiled potatoes, leek, mushrooms



Dicer, stainless steel complete

8 x 8 x 10 mm	549 000 0392
11 x 11 x 10 mm	549 000 0394
16 x 16 x 10 mm	549 000 0393
22 x 22 x 10 mm	549 000 0396

Dicing of e.g. vegetables, potatoes, celery, carrots




Planetary stirring, beating and kneading unit 20 l, with safety switch-off

150 052 000\*

**NEW 1-Hand EASY FIX stirring bowl!**

Delivery includes: planetary mixer head, stirring bowl, covering hood, beating whisk, stirring whisk 4 mm and kneader.



Beating whisk, stainless steel

1500896



Stirring whisk, stainless steel

4 mm	1500897
5 mm	1500898



Kneader, stainless steel

150 052 060

# Accessories



**Meat and vegetable mincer 82 mm, stainless steel, with coded perforated disc and safety switch-off**  
150 049 000\*

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



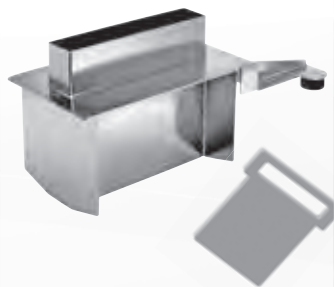
**Universal housing for strip cutter, steaker and meat tenderizer**  
130 025 100

**Strip cutter set with safety switch-off in accordance with EU standard**  
130 026 100

**Cutting inserts, stainless steel**  
3,3 mm 1500727  
5,0 mm 1500728  
6,6 mm 1500729  
9,9 mm 1500730  
19,8 mm 1500731

**Composed of:**  
stainless steel housing and coupling M 50.  
Attention: To be ordered together with strip cutter set and/or tenderizer/steaker set.

**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.



**Steaker/meat tenderizer set**  
130 027 100

**Steaker insert**  
1500732

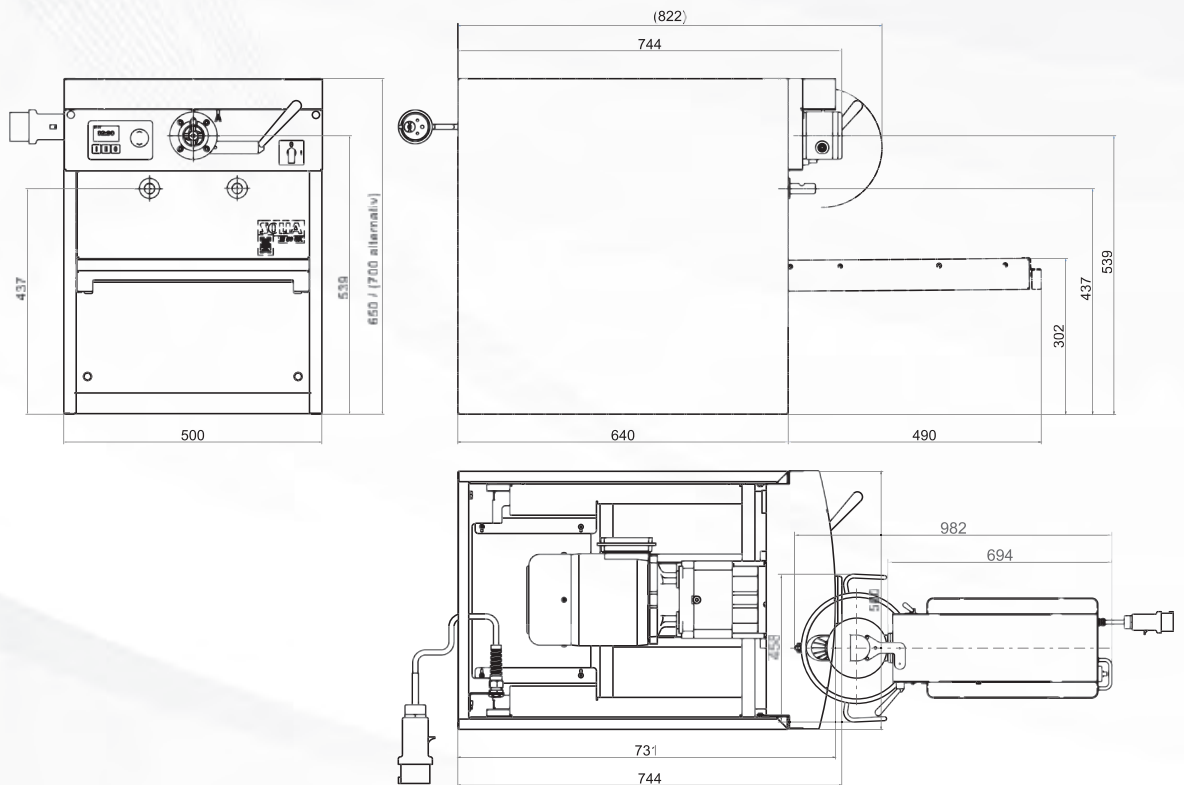
**Composed of:**  
feed chute and magnet holder.  
Attention: universal housing as well as the resp. inserts are not included in the delivery.

**Meat tenderizer insert**  
1500733



## Technical data cabinet installation

Power supply	400 V, 50 Hz 3 m cable with CEE-plug 5-p
Output (kW)	1,4/1,8
Infinitely variable speed control (rpm)	ca. 160/320
Fuse protection (A)	16
Ingress protection	IP 65
Sound pressure level (A)	ca. 62 dB
Dimensions (L x W x H)	500 x 744 x 650/700 mm
Weight (kg)	ca. 105 kg (without attachment)



## Processing capacity

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



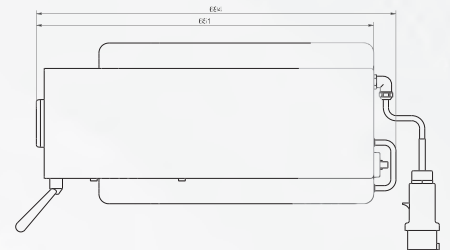
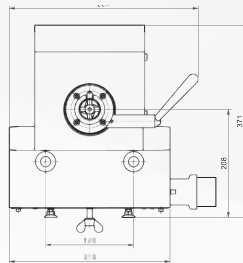
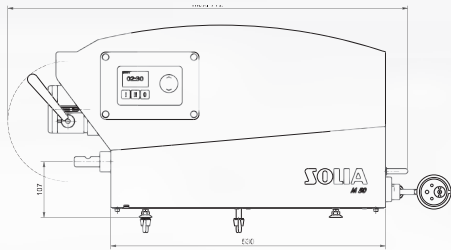
# Technical data



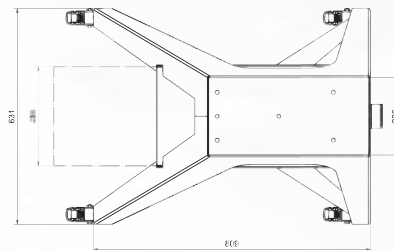
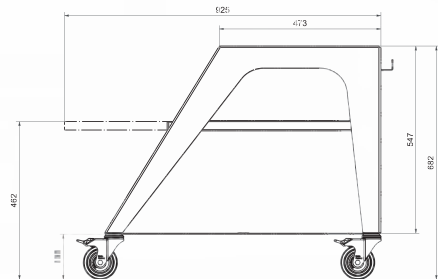
## Technical data drive unit

Power supply	400 V, 50 Hz, cable with CEE-plug 5-p
Output (kW)	1,4/1,8
Infinitely variable speed control (rpm)	ca. 160/320
Fuse protection (A)	16
Ingress protection	IP 65
Sound pressure level (A)	ca. 62 dB
Dimensions (L x W x H) drive unit	310 x 694 x 367 mm
Weight (kg)	ca. 52 kg (without attachment and trolley)

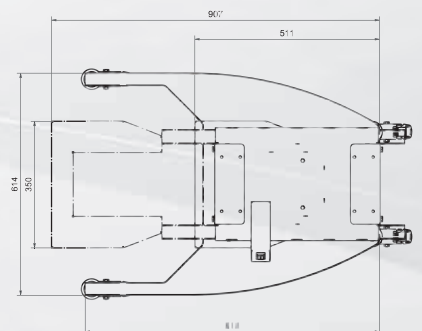
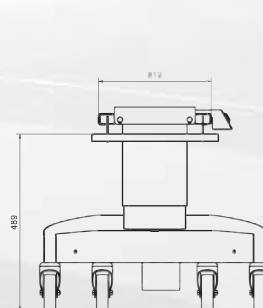
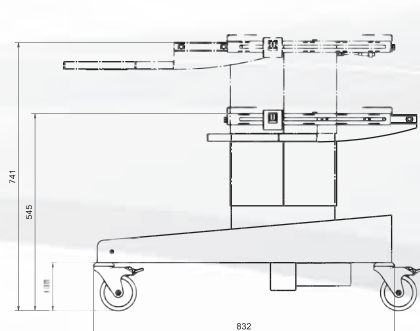
M 50 Drive unit



M 50 Trolley



M 50 Trolley electronically height-adjustable



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

# G 450

## UNIVERSAL-VEGETABLE CUTTER

CANTEENS / COMMERCIAL KITCHENS /  
FOOD- / DELICATESSEN INDUSTRY



### At a glance:

- Sturdy machine design
- 500 mm headroom for collecting container
- Automatic in- and outfeed possible
- Safety switch-off
- Optional with underframe for machine height increase of 460 mm
- Throughput up to 4,000 kgs./h



Numerous application options :



Dicing in high capacity



Tube hopper for a guided slice cut



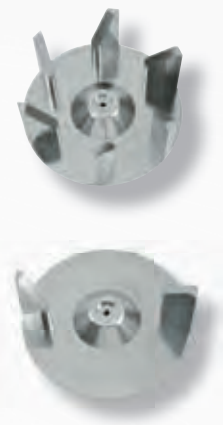
Innovative cutting hopper for cabbage

# Accessories



**Universal hopper with feeding chute, stainless steel, with safety switch-off**  
145 013 000

**Universal hopper with grid stainless steel, with safety switch-off.**  
Optional for industrial clients  
548 000 3200



**Standard wing, stainless steel**  
six-wings 548 000 9305

**Double wing, stainless steel**  
two wings 548 000 3501



**Raw vegetable cylinders, stainless steel, sharpened separately**

2 mm	145 070 302
3 mm	145 070 303
4 mm	145 070 304
5 mm	145 070 305

Shredding of e.g. carrots, radishes, celery



**Shredding cylinders, stainless steel, sharpened separately**

6 mm	145 070 306
9 mm	145 070 309
12 mm	145 070 312
16 mm	145 070 316

Shredding of e.g. carrots, radishes, celery



**Grating cylinders, stainless steel**

2 mm	145 071 450
2 mm	145 071 313
4 mm	145 071 312

Grating of e.g. hard bread, boiled potatoes, almonds, nuts, chocolate



**Potato grating cylinder, 2 mm, crown toothing, stainless steel**  
2 mm 145 071 330

**Potato pancake cylinder stainless steel, combination of 3330/302**  
145 071 480



**Cutting cylinders, stainless steel, toothed, 6 pieces**

1,5 mm	548 100 3815
2 mm	548 100 3820
2,5 mm	548 100 3825

**smooth, 6 pieces**

4 mm	548 100 3840
6 mm	548 100 3860

Slicing of e.g. potatoes, celery, beetroots, carrots



**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

Strip cutting of e.g. potatoes, celery, beetroots, carrots



Dicing wing, stainless steel  
145 043 000



Dicers complete, stainless steel

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



Straining wing, stainless steel  
two wings 548 000 3400

Residual ejection  
145 072 910  
Required for straining cylinder 1,5 and 3 mm



Pureeing cylinder, stainless steel  
548 100 9440

Straining cylinders, stainless steel

1,5 mm	548 100 3410
3 mm	548 100 3430



Tube hopper for a guided slice cut,  
stainless steel  
548 100 3600  
Carrot insert, reduction of the diameter  
of the tube hopper  
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

Cutting of e.g. carrots, gherkins, cucumbers



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

Cutting of cabbage



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

Cutting of e.g. carrots, bulbous vegetables



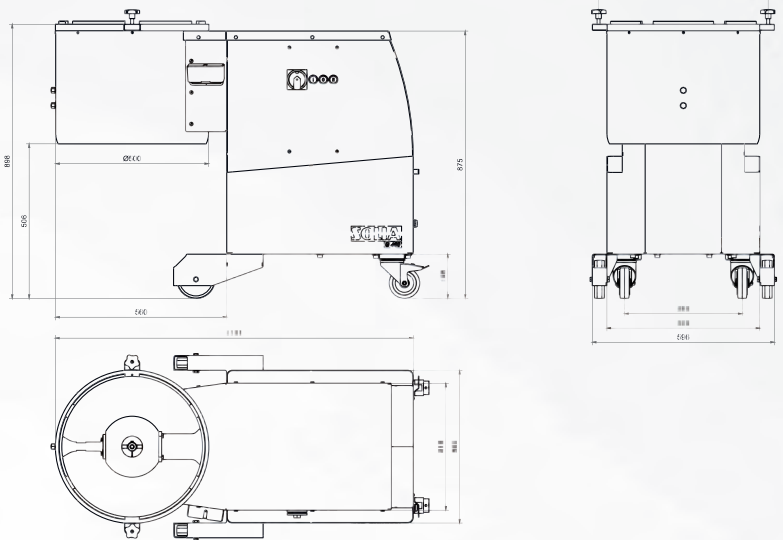
Tool stand Stainless steel, mobile  
145 085 000

For six disks or four cylinders or three disks and  
three cylinders

# Technical data



G 450  
Universal vegetable cutter



## Technical data

Power supply 400 V, 50 Hz  
3 m cable with CEE plug 5-p

Output (kW) 1,8 / 3,6

Fuse protection (A) 16

Ingress protection IP 54 (splash-proof)

Infinitely variable speed control (rpm) 150 / 300

Dimensions (L x W x H) 616 x 1288 x 947 mm

Weight (kg) 170

<sup>1</sup> Maintenance-free pole-changing three-phase motor.

<sup>2</sup> Other voltages on request. Including thermal overload protection.

## Processing capacity

Description	Use	Throughput**
Cutting cylinders	Slicing of e.g. raw potatoes	ca. 4.000 kg/h
Strip cutting cylinders	Slicing of e.g. raw carrots, celery	ca. 3.000 kg/h
Raw vegetable cylinders	Shredding of e.g. carrots, radishes, celery	ca. 3.000 kg/h
Shredding cylinders	Shredding of e.g. carrots, radishes, celery	ca. 3.000 kg/h
Grating cylinders	Grating of e.g. hard bread, boiled potatoes, nuts, chocolate, almonds	ca. 3.000 kg/h
Potato grating cylinder	Grating of raw potatoes for dumplings	ca. 2.000 kg/h
Dicer	Dicing of e.g. vegetables, potatoes, celery, carrots	ca. 3.000 kg/h
Cabbage cutting discs	Cutting of cabbage	ca. 3.000 kg/h

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

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**SALAD AND VEGETABLE  
WASHING MACHINES WITH  
INTEGRATED CENTRIFUGE**

# SWA RANGE

## SALAD AND VEGETABLE WASHING WITH INTEGRATED CENTRIFUGE

GASTRONOMY / CANTEENS / COMMERCIAL KITCHENS / FOOD INDUSTRY

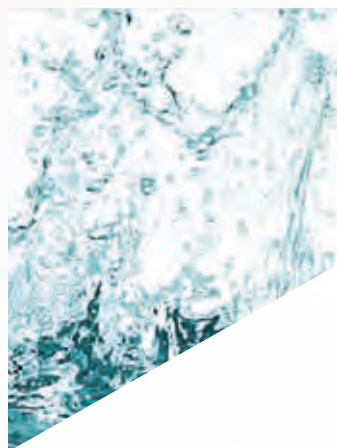


### At a glance:

- Machine entirely 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
- Excellent ecological and economic benefits



Efficient ultra-fine screen filters against floating particles, Resource-saving due to its own water tank



Innovative water roller for optimal cleaning



10 individually programmable washing programs, six of which are pre-set



Optimized washroom filling for gentle washing even for sensitive products



# SWA 60.2

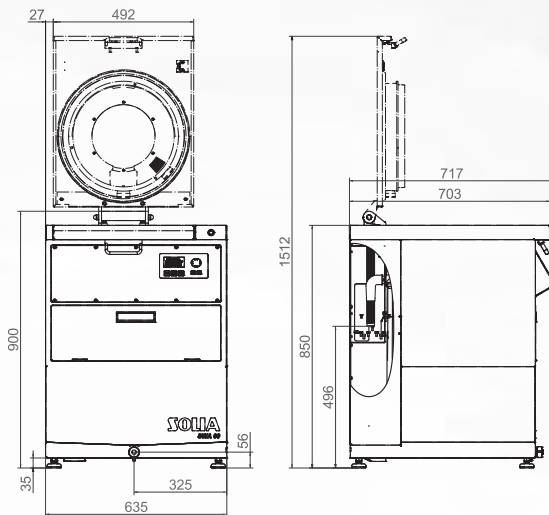
## At a glance:

- Machine entirely made of stainless steel
  - Simple loading and unloading
  - Washing for small spaces
  - Complete processing system can be installed
  - Digital controls
  - Delivery includes washing and centrifuging basket
- 4-5 litres water requirement per washing process



## Technical data

Power supply	230 V, 50 Hz, 1,8 m cable with two pin earthed 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-proof)
Infinitely variable speed control (rpm)	0 - 600 variable
Capacity, storage container (l)	70
Dimensions (L x W x H)	635 x 717 x 850 mm
Basket Dimensions (RD x T)	370 x 220 mm
Weight (kg)	120



# Technical data

## 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 - 6,0		> 260	1
Strawberry	2,5 - 3,0		> 120	1

More product examples, which can be processed with the SWA 60.2: Iceberg lettuce, radicchio, cress, spinach, cabbage, cucumbers, cauliflower, pears, oranges, lemons, mushrooms, radishes, peppers, parsley, fennel, leek, celery, broccoli, zucchini, etc.

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# SWA 75.2

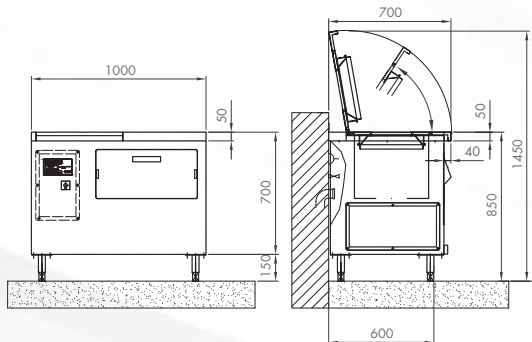
## At a glance:

- Machine entirely made of stainless steel
- Simple loading and unloading
- Fully-automatic washing sequence
- Digital controls
- Delivery includes washing and centrifuging basket
- 5 - 6 litres water requirement per washing process



## Technical data

Power supply	230 V, 50 Hz, 1,8 m cable with two pin earthed 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-proof)
Infinitely variable speed control (rpm)	0 - 600 variable
Capacity, storage container (l)	105
Dimensions (L x W x H)	1000 x 700 x 850 mm
Basket Dimensions (RD x T)	370 x 285 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	0,9 - 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.

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# SWA 100.2

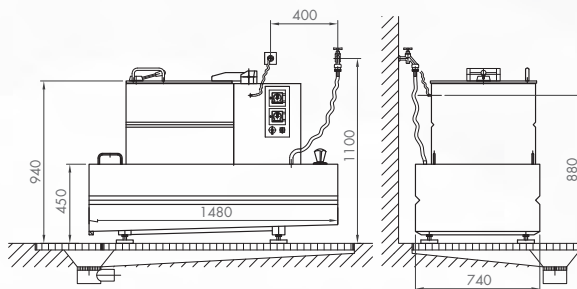
## At a glance:

- Machine entirely made of stainless steel
  - Simple loading and unloading
  - Fully-automatic washing sequence
  - Digital controls
  - Delivery includes washing and centrifuging basket
- 8 -10 litres water requirement per washing process



## Technical data

Power supply	230 V, 50 Hz, 1,8 m cable with two pin earthed plug
Water connection	Tube R 3/4"
Water drainage	Floor channels
Output (kW)	1,5
Fuse protection (A)	16
Ingress protection	IP 54 (splash-proof)
Infinitely variable speed control (rpm)	0 - 600 variable
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



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

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# Technical data



# **PLANETARY STIRRING, BEATING AND KNEADING MACHINES**

# „Teddy“ AWR 5

## PLANETARY STIRRING AND BEATING UNIT

GASTRONOMY/ BAKERIES/ LABORATORIES



### At a glance:

- Versatile, movable table model
- Hygienic, easy-to-clean stainless steel tools
- Fully adjustable speed regulation
- Low noise 300 watt motor with overload protection
- Easy to clean thanks to smooth surfaces
- Housing cast aluminium
- Available in 6 colours (red, white, black, gray, black matt, stone matt)



red



white



grey



black



5 l stirring bowl, stainless steel  
15 00 206\*  
Cover for stirring bowl white  
15 00 225\*

\*included



Beating whisk, stainless steel  
with Ø 2,5 mm wires  
15 00 228\*

\*included



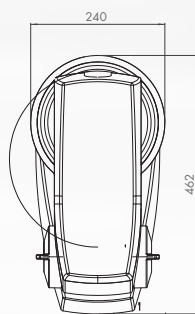
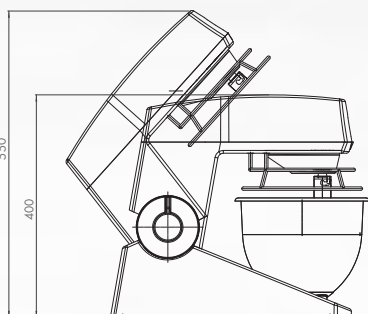
Stirrer, stainless steel  
15 00 227\*

\*included



Kneader, stainless steel  
15 00 205\*

\*plastic splash guard and  
feeding chute (not pictured)  
\*included



„Teddy“ AW R 5

### Technical data

Capacity (l)	5
Power supply	230 V, 50/60 Hz 1,5 m cable with two pin earthed plug
Output (kW)	0,3
Rotational speed (rpm)	78 - 422
Dimensions (L x B x H)	240 x 462 x 400 mm (max. 550 mm)
Weight (kg)	18
Reduced bowl size (l)	–

### Processing capacity

Product	tool	max. quantity
Bread dough 50 % AR (kg)	kneader	1,5
Dough, whole wheat 70% AR (kg)	kneader	2,5
Egg white (l)	stirring whisk	0,35
Madeira Cake/Muffins (kg)	stirrer	2,5
Icing, Fondant (kg)	stirring whisk	2,5
Mashed potatoes (kg)	stirring whisk	2
Cream (l)	stirring whisk	1,4

The pictures 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.

# Accessories Technical data

# 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
- 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 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 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.



#### 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 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.

# 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, aluminium 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 aluminium, 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 opposi-  
te 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

## 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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# **POTATO WASHING AND PEELING MACHINES**

# AWK RANGE

## POTATO WASHING AND PEELING MACHINES

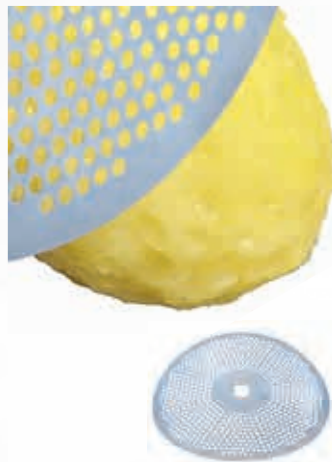
GASTRONOMY / CANTEENS /  
COMMERCIAL KITCHENS /  
FOOD INDUSTRY

### At a glance:

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



# Accessories



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



**Knife peeling disc**  
smooth surface, peeled hand quality, more waste, hardly any browning, shorter peeling time.



**Carbundum peeling disc**  
ideal for peeling tuber vegetables  
Rough surface, minimal peeling waste, quick browning, short peeling time.



# PEELING AND WASHING OF TUBERS, E.G. POTATOES, BEETROOT ETC

AW K 8.3

For 100 to 600 servings a day



**Included:**

- Standard bowl outlet to the left, incl. turning wing and supporting disc
- Perforated peeling disc no. 0, 1 and 2

AW K 15.3

For 500 to 1000 servings a day



**Included:**

- Standard bowl outlet to the left, incl. turning wing and supporting disc
- Perforated peeling disc no. 0, 1 and 2

AW K 35.3

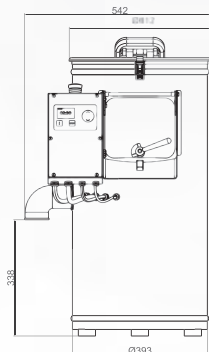
From 1000 servings a day



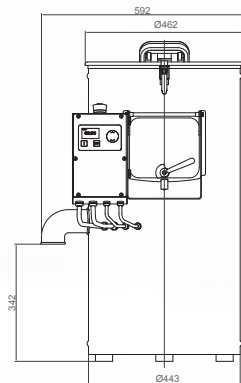
**Included:**

- Standard bowl outlet to the left, incl. turning wing and supporting disc
- Perforated peeling disc no. 0, 1 and 2

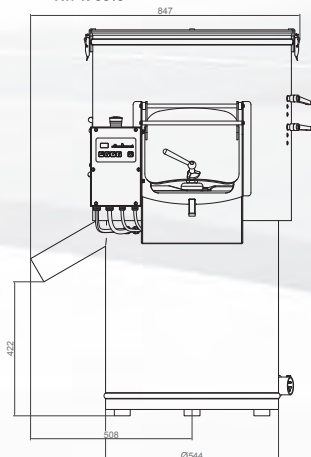
AW K 8.3



AW K 15.3



AW K 35.3



## 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 5-p	400 V, 50 Hz 2,7 m cable with CEE plug 5-p	400 V, 50 Hz 2,7 m cable with CEE plug 5-p
Water connection	Tube R 1/2"	Tube R 1/2"	Tube R 1/2"
Output (kW)	0,43	0,43	2,2
Fuse protection (A)	16	16	16
Ingress protection	IP 54 (splash-proof)	IP 54 (splash-proof)	IP 54 (splash-proof)
Infinitely variable speed control (rpm)	160 / 320	160 / 320	160 / 320
Water consumption approx. l/min	6 - 8	8 - 10	15
Dimensions (L x B x H mm)	542 x 608 x 879	592 x 666 x 942	847 x 892 x 1230
Weight (kg)	42	50	169

## 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 max. 8 hours a day

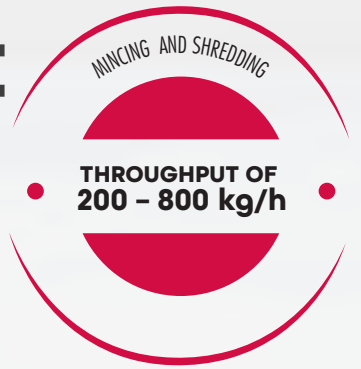
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# Technical data



# **MEAT- AND DELICATESSEN PROCESSING MACHINES**

# AWF RANGE



## MEAT MINCER

BUTCHERIES / GASTRONOMY / CANTEENS /  
COMMERCIAL KITCHENS

### At a glance:

#### Meat mincer of the AWF range

- High throughput and excellent durability
- Unit incl. cutting set made of 100 % stainless steel
- Large meat tray
- Removable worm housing for easy and hygienic cleaning
- Injury protection CE compliant
- Enclosed unit
- Thermoprotected drive
- Safety switch

#### AW F 82.2

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



1/1 Gastronorm container fits underneath



Easily removable meat tray entirely in stainless steel – suitable for dishwashers.



Easy removable worm housing for hygienic cleaning outside the drive removable mincer. e.g. for refrigerated storage.



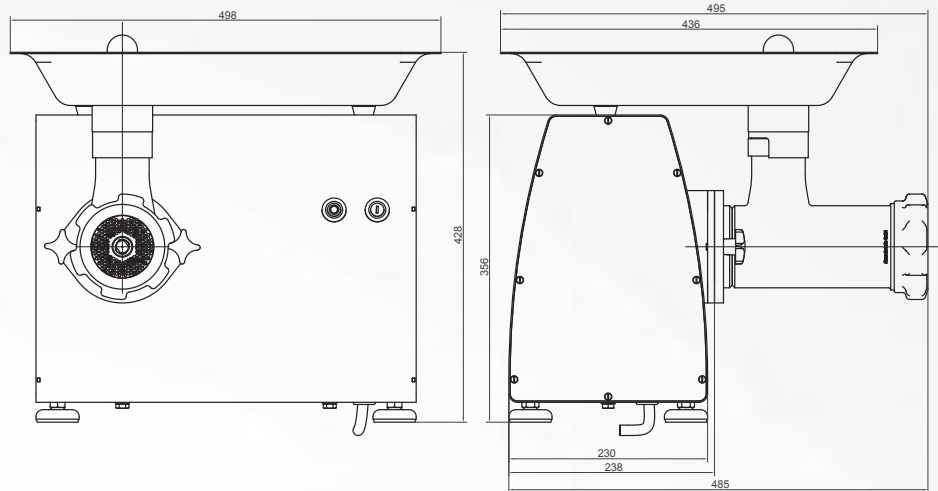
Easily removable external worm casing for hygienic cleaning.

## AW F 82.2 Meat Mincer, table unit

Throughput 200 to 300 kg/h



Power supply	400 V, 50 Hz 2,5 m cable with CEE plug 5-p
Output (kW)	1,1
Fuse protection (A)	16
Dimensions	IP 54 (splash-proof)
Dimensions (L x B x H)	498 x 495 x 428 mm
Weight (kg)	50
Meat tray (l)	7,75
Cutting set	3-part, L&W, stainless steel, optional 5-part



## AW F 98 Meat Mincer, table or floor-mounted unit

Throughput 700 to 800 kg/h



Power supply	400 V, 50 Hz, 2,5 m cable with CEE plug 5-p, optional 230 V
Output (kW)	2,2 optional 1,8
Fuse protection (A)	20
Dimensions	IP 54 (splash-proof)
Dimensions (L x B x H)	870 x 560 x 1020 / 780 x 420 x 610 mm
Weight (kg)	130 / 87
Meat tray (l)	52 / 23
Cutting set	3-part, L&W, stainless steel, optional 5-part

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# AWCU

## RANGE

### KITCHEN CUTTER

GASTRONOMY / CANTEENS / COMMERCIAL KITCHENS / BUTCHERIES / FOOD INDUSTRY

#### At a glance:

- Table unit with 15 l bowl;
- Floor-mounted unit with 30 l bowl
- Ideal for mixing and chopping of meat, fish, vegetables, herbs, fruit pulp
- One motor infinitely variable blade shaft speed
- Cutter bowl, bearing arm for knife driving shaft made of stainless steel
- Restart protection
- Temperature sensor located in cavity of lid
- Removable, self-adjusting lid/bowl friction band



CHOPPING AND MIXING

BOWL CAPACITY  
15 - 30 LITER



Solid stainless steel bowl



Removable knife head with 3 high quality knives, optional with 6 knives



10"-Touchscreen with digital display of blade speed, temperature, time, remaining time.  
Variable blade speed 500 - 3500 U/min.  
+ 4 fast-select keys

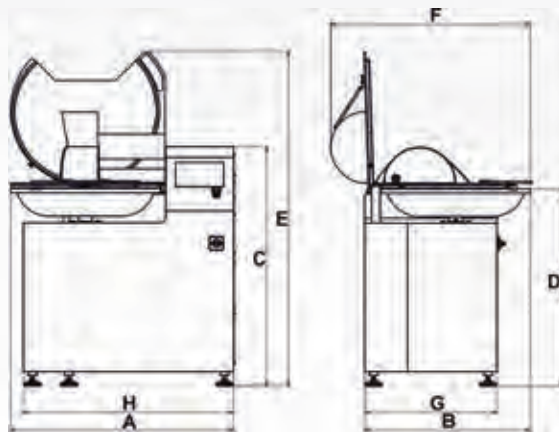


Cutter hood with transparent noise protective lid

# Technical data



AW CU 30.2



AW CU 15.2

cm	CU 15.2	CU 30.2
A	93	104
B	63	77
C	68	112
D	40	92
E	100	156
F	75	93
G	51	62
H	83	98

## Technical data

	AW CU 15.2	AW CU 30.2
Power supply	230 V, 50 Hz cable with CEE plug 5-p	400 V, 50 Hz cable with CEE plug 5-p
Output (kW)	3	5,6
Fuse protection (A)	16	16
Ingress protection	IP 54 (splash-proof)	IP 54 (splash-proof)
Dimensions (L x B x H)	930 x 630 x 680 (including bowl) H max. 1000	1040 x 770 x 1.120 (including bowl) H max. 1.560
Weight (kg)	165	330
Bowl capacity (l)	15	30
Knife speed	variable 500 to 3500 rpm, preselect-buttons, freely configurable	variable 500 to 3500 rpm, preselect-buttons, freely configurable
Linear knife speed	9-37 m/s	12-48 m/s

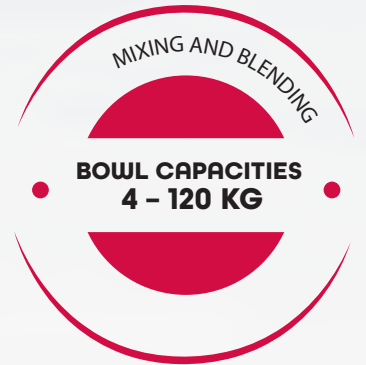
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# AWMI

## RANGE

### MIXING AND BLENDING MACHINES

GASTRONOMY / COMMERCIAL KITCHENS /  
CANTEENS / BUTCHERIES / FOOD INDUSTRY

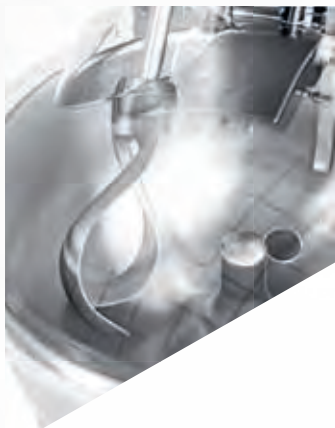


#### At a glance:

- Gentle, homogenous, versatile mixing and blending
- 100 % stainless steel
- Available with one or two motors (rotating bowl)
- Mobile, for easy movability
- Mixing time cut by half due to simultaneous moving of produce from top to bottom
- Easy, hygienic cleaning
- Start/stop via safety switch



Bowl may be tilted to the front for easy emptying



New patented mixing paddle in 'double-spoon design'. Optimised bowl geometry, with scraper



Swivel casters with brake for easy movement



Upper machine part tiltable with pneumatic spring



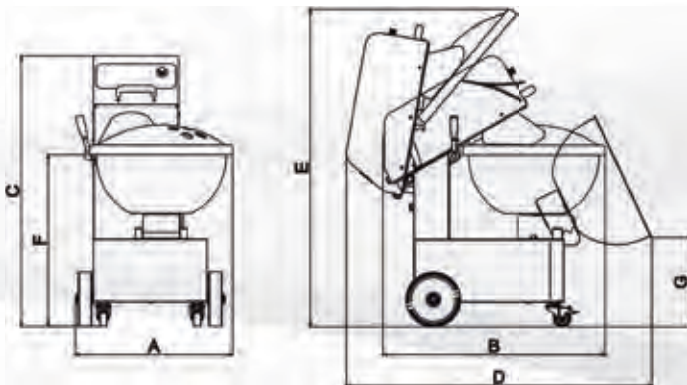
# AW MI 40, 65, 95, 165

## Technical data



### Technical data

	AW MI 40 P	AW MI 65 P	AW MI 95 P	AW MI 165 P
Power supply	400 V, 50 Hz, cable with CEE plug 5-p	400 V, 50 Hz, cable with CEE plug 5-p	400 V, 50 Hz, cable with CEE plug 5-p	400 V, 50 Hz, cable with CEE plug 5-p
Paddle speed (rpm)	47	47	47	47
Bowl speed (rpm)	14	14	14	9
Total output (kW)	0,43	0,50	0,80	1,87
Fuse protection (A)	16	16	16	16
Ingress protection	IP 54 (splash-proof)	IP 54 (splash-proof)	IP 54 (splash-proof)	IP 54 (splash-proof)
Dimensions (L x B x H mm)	580 x 860 x 1000 (H max. 1160)	690 x 990 x 1060 (H mx. 1300)	760 x 1110 x 1190 (H max. 1440)	910 x 1250 x 1330 (H max. 1640)
Weight (kg)	104	117	157	291
Bowl capacity (kg) / (l)	4 - 24 / 40	7 - 40 / 65	15 - 65 / 95	20 - 120 / 165
Optional infinitely adjustable mixing arm speed	x	x	x	x



cm	MI 40	MI 65	MI 95	MI 165
A	58	69	76	91
B	86	99	111	125
C	100	106	119	133
D	117	130	144	165
E	116	130	144	164
F	67	70	78	93
G	34	35	32	44



# **INDUSTRIAL FOOD PROCESSING MACHINES**

# AW BS 150

## VEGETABLE CUTTER

COMMERCIAL KITCHEN / FOOD-/  
DELICATESSEN INDUSTRY

### At a glance:

- Entirely 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 80 mm
- Width of cutting shaft and conveyor belt 150 mm, with a height of 70 mm
- Quick removal of pressure and conveyor belts by simple unlocking without additional tools
- Access protections 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



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

# Accessories



Curved blade disc,  
adjustable 0.5 to 25 mm  
335607

Slice cutting of e.g. cucumber, carrots, celery,  
onions, potatoes, herbs



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

Strip cutting e.g. salad, china cabbage, savoy



Slicing disc with for knives  
1,3 mm 334333  
3,0 mm 334334  
4,0 mm 334332

Slice cutting of e.g. cabbage



Strip cutting disc  
2,5 x 2,0 mm Juliennes 334327  
3,5 x 3,0 mm Juliennes 334328  
4,5 x 4,0 mm Juliennes 334458  
7,0 x 7,0 mm 335603

Strip cutting of e.g. carrots, turnips, radish



Shredding disc including supporting disc  
3 mm 335762  
4 mm 335763

Shredding of e.g. celery, radish, Potatoes



Mobile knife stand for 6 discs  
335485



Mobile preparation tables with  
four lockable castors and cutting board  
for two to four work spaces  
2 work spaces 335618  
4 work spaces 715 031 000

# Technical data



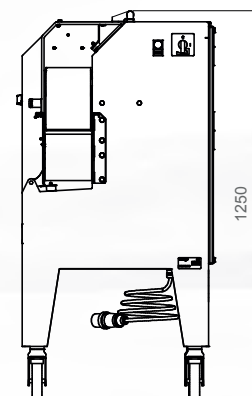
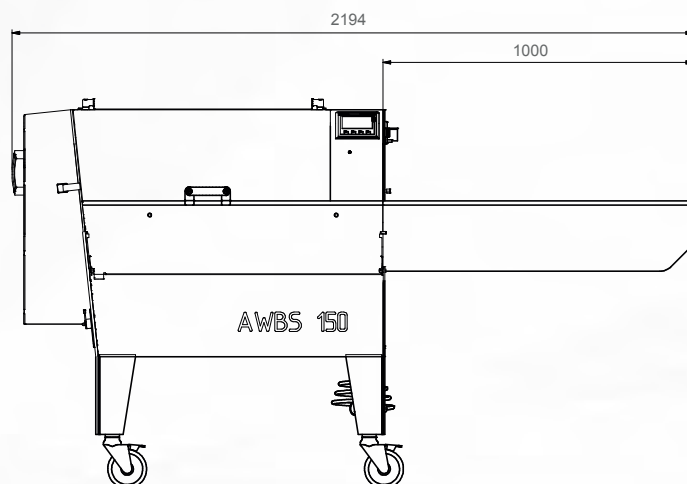
## Technical data

Power supply belt drive	230 V, 50 Hz (3P + 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, 50 Hz (3P + 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, (1P) CEE-plug
Ingress protection	IP 54 (splash-proof)
Dimensions (L x B x H mm) mit belt extension 400	1594 x 632 x 1250
Dimensions (L x B x H mm) with belt extension 1000	2194 x 632 x 1250
Dimensions (L x B x H mm) with belt extension 1500	2694 x 632 x 1250
Weight (kg)	230
Weight with belt extension (kg)	ca. 250

AW BS 150 Vegetable cutter



## Processing capacity

Product	Tool	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	–	240
Bell pepper	Curved blade disc	4	210
Bell pepper	Curved blade disc	6	330
Parsley	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
Savoy	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.

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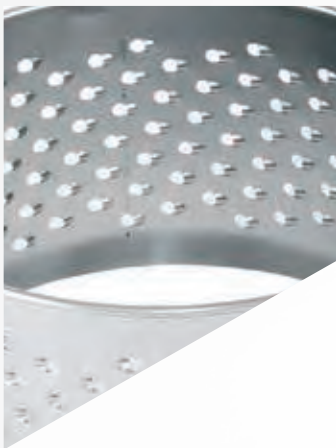
# AW RS 300 S

**GRATER SHREDDER, MODULE-BASED**  
FOOD-/ DELICATESSEN INDUSTRY



## At a glance:

- Modular building concept, easy to use
- For grating, shredding, loosening and granulating hard raw materials, dry or moist
- Basic machine and components 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
- FU regulated



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



# 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 117285  
1,5 mm, all around perforated 108189  
1,5 mm, special perforation  
e.g. for Parmesan 131057



**Grating cylinders, stainless steel**  
2 mm all around perforated 105154  
2 mm, special perforation  
e.g. for Parmesan 145298



**Grating cylinders, stainless steel**  
3 mm, all around perforated 105525  
4 mm, all around perforated 111487  
6 mm, all around perforated 111478



**Shredding cylinders, stainless steel**  
2 mm, all around perforated 105520  
3 mm, all around perforated 105521



**Shredding cylinders, stainless steel**  
4 mm, all around perforated 105522  
6 mm, all around perforated 105516



**Shredding cylinders, stainless steel**  
8 mm, all around perforated 105517  
10 mm, all around perforated 105518  
12 mm, all around perforated 930 071 916



**Potato grating cylinder, stainless steel,  
crown toothed**  
930 072 011



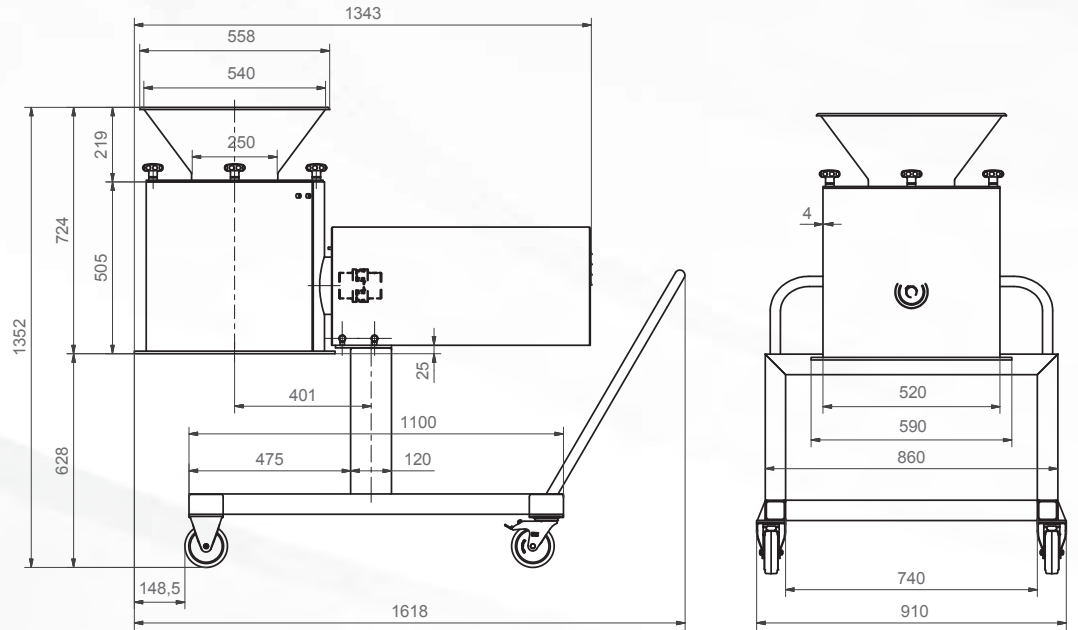
**Potato pancake cylinder, stainless steel  
partly crown-toothed**  
930 072 012



## Technical data

Power supply	400 V, 50 Hz, cable with CEE plug 5-p
Output (kW)	5,5
Ingress protection	IP 56
Dimensions (L x B x H mm)	1343 x 590 x 724 (without trolley, without control panel)
Weight (kg)	290

AW RS 300 S grater shredder



## Processing capacity

Continuous throughput*	from 1000 to 3000 kg/h
------------------------	------------------------

\* The throughputs are dependent on cutting thickness and product

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Food processing



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Recommended by TV-chef Rolf Jakumelt