# Planetary stirring, beating and kneading units

## AW R range

The power of the BEAR.

- **For volumes from 10 l to 200 l**
- Gastronomy
- Hotels
- Commercial kitchens
- Canteens
- Hospitals
- Delicatessen manufactures

### At a glance

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

### Optional

- Housing made of stainless steel
- Closed, removable protective hood made of food-grade plastic or stainless steel suitable for dishwashers
- Patented, stainless scraper with nylon rail for even mixing of ingredients
- Easy-to-clean basic unit and accessories made of high-quality materials ensure maximum hygiene

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MASCHINEN FÜR DIE GROSSE KÜCHE

Alexanderwerk SOLIA

AW R 10

AW R 20

## Each to their own

AW R 10
Product-specific: 10 l bowl with up to 75% effective volume. Infinitely adjustable speed with programmable VL 2 display. Available as a table and floor unit made of stainless steel.

AW R 20
Product-specific: 20 l bowl with up to 75 % effective volume. Infinitely adjustable speed with programmable operating VL 2 display. Optional with 12 l bowl. Available as a table or floor unit made of stainless steel.

AW R 30
Product-specific: 30 l bowl with up to 75% effective volume. Optional: with 15 l bowl. Optional: stainless steel.

AW R 40 und AW R 40 P
Product-specific: 40 l bowl with up to 75% effective volume. Optional with 20 l bowl. The Pversion is ideal for particularly heavy dough.
Optional: stainless steel.

AW R 60 und AW R 60 P
Product-specific: 60 l bowl up to 75% effective volume. Optional with 30 l bowl. The basic AW R 60 H unit is designed for semi-automatic operation. The P version is ideal for particularly heavy dough.
Optional: stainless steel.

AW R 80
Product-specific: 80 l bowl with up to 75% effective volume. Optional with 40 l bowl. The basic AW R 80 H unit is designed for semi-automatic operation.
Optional: stainless steel.

AW R 100
Product-specific: 100 l bowl with up to 75% effective volume. Optional with 40 l and 60 l bowl. The basic AW R 100 H unit is designed for semi-automatic operation.
Optional: stainless steel.

AW R 140 ERGO
Product-specific: 140 l bowl with up to 75% effective volume. Optional with 100 l bowl. Design features VL 4 display for electronic control. Stainless steel.

AW R 200
Product-specific: 200 l bowl with up to 75% effective volume. Optional with 80 l bowl. Design features MK-1S display for electronic control. Basic design includes structurally reinforced stirrer and beater.
Optional: stainless steel.

AW ERGO BEAR
Product-specific: 60 l, 100 l and 140 l bowl up to 75% effective volume. Bowl lift for ergonomic handling.
Optional: stainless steel.

## Functional details

Patented scraper for even mixing of products

Display VL 1 S for individual mixing processes

From AW R 30 upwards: automatic lifting and lowering of the bowl

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.

## Accessories

Stirring bowl
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.

Beater
Made of aluminium and stainless steel (wire); elastic, shape-retaining design.

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

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.

## Additional tools

Beater
Special design featuring ultra-fine wires. I deal for beating lighter mixtures, e.g. sponge cakes.
Bracket aluminium, wires stainless steel.

Wingbeater no. 14
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
Made of stainless steel or plastic. Hood removable or fixed. From AW R 20 upwards.

## Control displays VL-1, VL-2 and VL-4

VL-2
For AW R 10 and AW R 20

- Variable speed regulation
- Manual lifting of bowl
- REMIX function for storing up to four programs
- Electronic timer (60 minutes)
- Interval function for checking of bowl contents
- Panel with LEDs to display actual speed and support panel operation
- Emergency stop

VL-1
For AW R 30, AW R 40, AW R 60, AW R 80, AW R 100

- Manual speed control
- Manual lifting of bowl
- Electronic timer (60 minutes)
- Emergency stop
- Optional VL-1S with variable speed regulation, automatic lifting of bowl and Interval function

VL-4
Suitable for Ergo 60, Ergo 100, Ergo 140 and AW R 200
Industrial panel for heavy-duty operation.
The panel is waterproof (IP54); operation by piezo touch panel made of stainless steel.

- Automatic lifting of bowl
- The speed is reduced to a minimum when the unit stops
- Infinitely variable speed control with four present speeds
- REMIX function for saving up to 20 programs
- Piezo Button-technologie
- Electronic timer (90 minutes)
- Interval function for ingredient control
- Emergency stop

## Technical data

| | | AW R 10 | AW R 20 | AW R 30 | AW R 40 | AW R 40 P |
|---|---|---|---|---|---|---|
| Capacity | (l) | 10 | 20 | 30 | 40 | 40 |
| Output | (kW) | 0.7 | 1.2 | 1.0 | 1.1 | 1.85 |
| Net weight | (kg) | 63 | 87 | 170 | 180 | 180 |
| L x W x H | (mm) | 606x548x1180 | 717x566x1286 | 910x520x1210 | 912x570x1210 | 912x570x1210 |
| Infinitely variable speed | (m/s) | 110-420 | 98-375 | 57-311 | 53-294 | 53-294 |
| Optional bowl | | – | 12 | 15 | 20 | 20 |
| Capacity: egg whites 1l = 30 eggs | (l) | 1 | 2.4 | 3.5 | 6 | 6 |
| Capacity: cream | (l) | 2.5 | 5 | 7.5 | 10 | 10 |
| Capacity: mayonnaise | (l) | 8 | 16 | 24 | 32 | 32 |
| Capacity: mashed potatoes | (kg) | 3.5 | 12 | 18 | 23 | 23 |
| Capacity: sponge mixture | (kg) | 4-5 | 8-10 | 12-15 | 16-20 | 16-20 |
| Capacity: bread dough (50%) | (kg) | 5 | 10 | 16 | 22 | 32 |
| Capacity: Madeira cake mixture | (kg) | 6 | 12 | 18 | 24 | 30 |



| | | AW R 60 | AW R 60 P | AW R 80 | AW R 100 | AW R 140 | AW R 200 |
|---|---|---|---|---|---|---|---|
| Capacity | (l) | 60 | 60 | 80 | 100 | 140 | 200 |
| Output | (kW) | 1.85 | 3.0 | 2.9 | 2.9 | 5.5 | 4 |
| Net weight | (kg) | 275 | 275 | 340 | 395 | 525 | 560 |
| L x B x H<br>1330x756x1920 | (mm) | 1028x648x1413 | 1028x648x1413 | 1150x654x1470 | 1171x691x1593 | 1301x754x2057 | |
| Infinitely variable speed | (m/s) | 53-288 | 53-288 | 47-257 | 47-257 | 47-257 | 47-257 |
| Optional bowl | | 30 | 30 | 40 | 40+60 | – | – |
| Capacity: egg whites 1l = 30 eggs | (l) | 9 | 9 | 12 | 15 | 21 | – |
| Capacity: cream | (l) | 15 | 15 | 30 | 45 | 75 | 120 |
| Capacity: mayonnaise | (l) | 48 | 48 | 64 | 80 | 112 | 160 |
| Capacity: mashed potatoes | (kg) | 36 | 36 | 50 | 65 | 95 | 140 |
| Capacity: sponge mixture | (kg) | 25-30 | 30-35 | 32-40 | 38-50 | 54-67 | – |
| Capacity: bread dough (50%) | (kg) | 34 | 46 | 50 | 58 | 70 | – |
| Capacity: Madeira cake mixture | (kg) | 36 | 48 | 48 | 60 | 81 | 100 |

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