

Twin Twist Mixers GYD 125 and GYD 240

The Ultimate Production Mixers



Our Concept

The KÖNIG twin twist mixers are proven, technically reliable high performance production machines for all bakery operations for superb breads and rolls combined with the user friendly operation.

Not only all demanding wheat as well as rye and wholemeal doughs, but all other doughs to be processed are mixed quickly, gently and well aerated.

Additionally, as a special feature available for this machine, an excellent and gentle processing of delicate fruit doughs can be achieved.

The application of high quality materials, combined with well-designed details has minimised cleaning and maintenance.

The GYD 125 / GYD 240-Twin Twist Mixers - perfect design and technology

- standard model with 2 mixing speeds - universal application
- intensive mixing action for excellent dough quality and short mixing times by optimising speeds and geometric ratio
- user friendly handling, combined with ease of operation with removable bowls engaged and released automatically
- operator panel left or right due to separate assembly of the electrical control box
- bowl sealed by means of spring loaded ring to prevent flour dusting during operation
- safe and easy wheeling in and out of the bowl with automatic locking
- simple, safe machine operation due to the centrally controlled machine functions
- for the further ease of operation, the GYD 125/GYD 240 can be optionally equipped with computer control
- frame with adjustable legs for easy cleaning under the machine



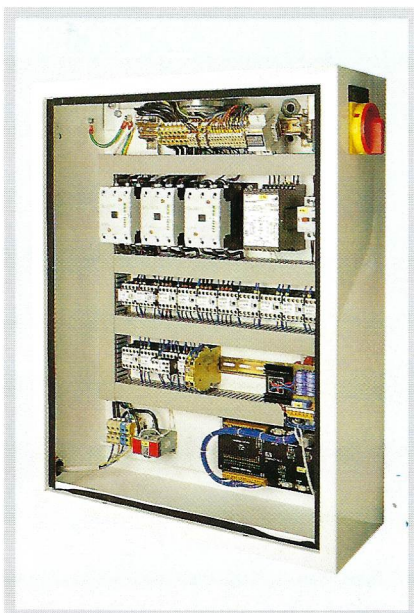
The newly developed, user friendly computer control B-TRONIC for the GYD 125 and GYD 240 twin twist mixers

The B-TRONIC

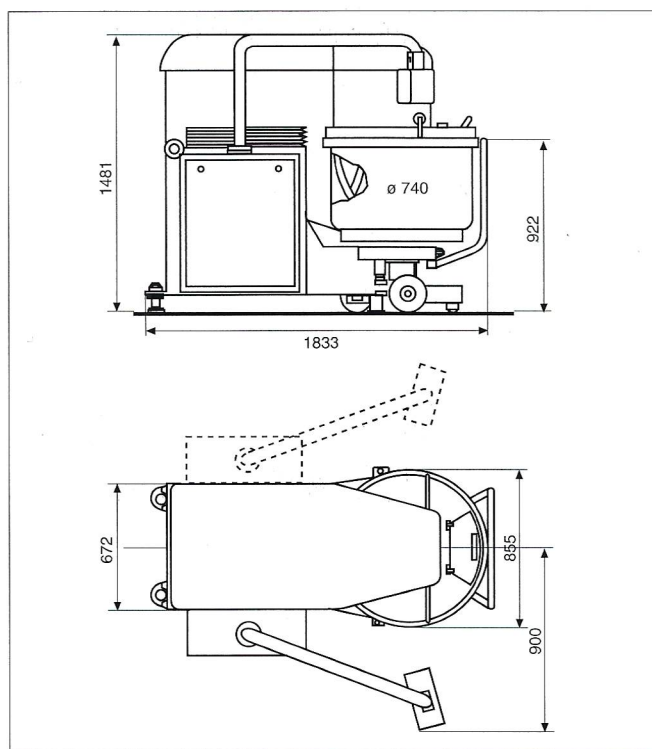
- approved modular construction - tailored operator panel, reliable industry electronics
- upon request, mixing stop for optimising mixing time is available. The automatic power consumption control can be activated by the program, so that during the whole mixing procedure energy consumption is being monitored, and the mixing process is stopped just at the right moment
- upon request with TEMPERATURE-module. When this program is activated, the dough temperature is constantly controlled and indicated on the display. Upon reach of the optimal dough temperature, the mixing is automatically stopped.

Advantages of the B-TRONIC:

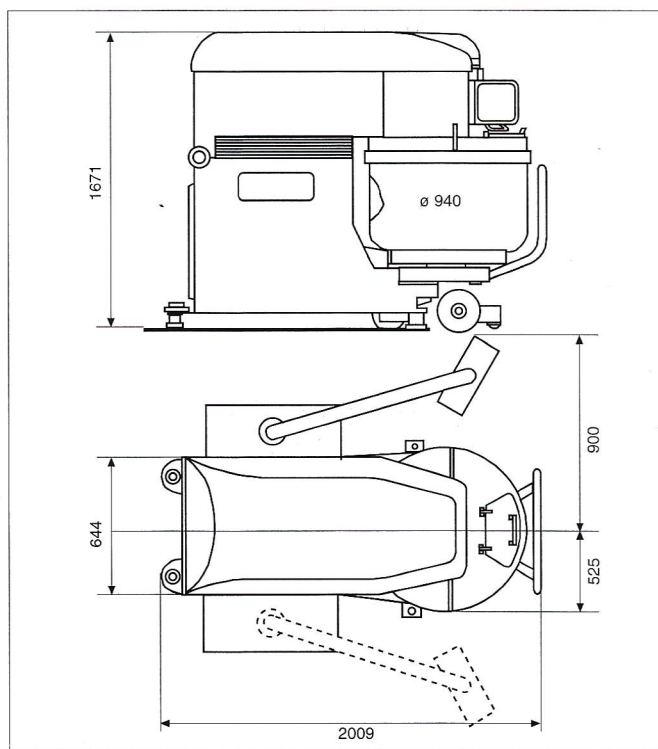
- no fear of the programming procedure due to custom tailored function-symbols
- accurate control of the mixing procedure
- practical for mixing programs that are repeated
- clearly visible digital display for mixing times and programs
- terminal connection to interface with external control-units
- automatic monitoring of all mechanical functions
- 99 mixer programs



Dimensions GYD 125



Dimensions GYD 240



Technical Data

	GYD 125	GYD 240
flour capacity	up to 80 kg	up to 160 kg
dough capacity	up to 125 kg	up to 240 kg
bowl capacity	185 litres	370 litres
bowl diameter, inner	740 mm	940 mm
top height of bowl	880 mm	1000 mm
revolutions per minute:		
1. speed (mixing)	100	100
2. speed (kneading)	200	200
power consumption	14,5 kW	21 kW
dimensions:		
width	1328 mm	1425 mm
depth	1833 mm	2009 mm
height	1481 mm	1671 mm
weight (including bowl)	approx. 1150 kg	approx. 2200 kg

KÖNIG Twin Twist Mixers GYD 125 / GYD 240
- the measure for demanding bakers