



BONGARD

Always by your side



SELF-TILTING SPIRAL MIXER

SPIRAL EvO TH/TL

A faster and smoother way of working your bulk productions



FRENCH BAKERY
EQUIPMENT MANUFACTURER



SINCE 1922

NEW RANGE OF SELF-TILTING SPIRAL MIXERS

OFFERING FURTHER IMPROVED ERGONOMICS AND PRODUCTIVITY

The new Bongard range of self-tilting spiral mixers offers several models suitable from very small right through to very large dough batches whilst guaranteeing the best possible quality and consistency.

REAL EASE OF USE

It consists of a Spiral EvO fixed-bowl mixer attached to a hydraulic lifting column. The spiral mixer is operated electronically whilst the manual hydraulic column controls the lifting and tipping out of the dough to either the right-hand or left-hand side, depending on the model.



UNDENIABLE BENEFITS

▷ Ergonomics first and foremost

Emptying spiral mixer bowls several times a days, week after week, can lead to back problems caused by repeated arduous movements.

With the Spiral EvO TH/TL self-tilting spiral mixer you no longer need to lean into the bowl to remove the dough.

Simply press the electromechanical control on the operating console to lift and tip all of the dough onto a work table or into the hopper of a volumetric divider. Manual intervention is no longer required, thus eliminating the need for repetitive to-and-forth movements to empty the bowl and therefore largely reducing the risk of MSDs (musculoskeletal disorders).

▷ Increased productivity

It is vital that the spiral mixer be emptied as quickly as possible once the mixing process is complete so that it can be used again.

When removing the dough from the mixing bowl manually, the speed at which the baker works sets the pace for production.

When using a self-tilting mixer, however, the entire content of the bowl is emptied at once onto a work table or into a hopper and the spiral mixer is immediately available for another batch, thus eliminating any down time.

▷ Safety

In order to ensure the best possible level of safety, the baker can only operate the spiral mixer when standing in front of the operating console.

The bowl can only be lifted and tipped by simultaneously pressing the 2 control push buttons, thus eliminating any risk of the user being beneath the spiral mixer when it unloads and guaranteeing the safety of the baker



SELF-TILTING SPIRAL EVO TH / TL RANGE

Spiral TH	Spiral TL
Available models	
200 / 300	110 / 150 / 200 / 300
Use	
-High tilting model for tipping dough into a divider's hopper	-Low tilting model for tipping dough on a table
-Left or right tilting model available	-Left or right tilting model available
-With or without dough chute (DVP=with / DVM=without)	-Without dough chute
-Recommended for an intensive production	

RECOMMENDATION

Dough (minimum-maximum)	Models
3,5 - 80 kg	Spiral EvO 110
4 - 100 kg	Spiral EvO 150
4 - 130 kg	Spiral EvO 200
4,5 - 200 kg	Spiral EvO 300

OPTIMAL MIXING QUALITY



All of the technical developments made to the Spiral EvO range are available with the TH/TL self-tilting spiral mixer range.

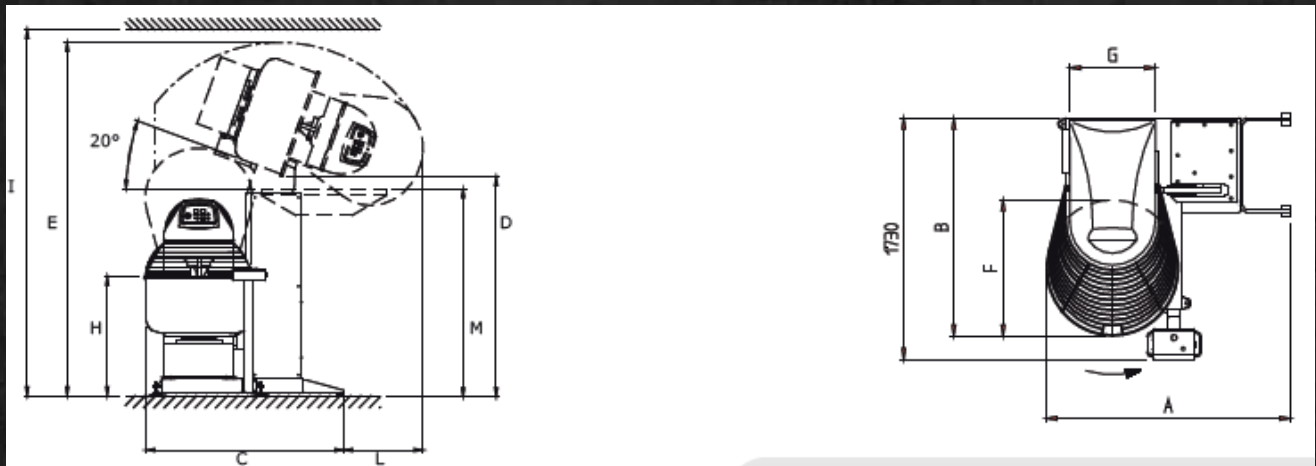
As a result, the electronic controls are very easy to use and control the two bowl rotation speeds and different mixing modes - basic manual mode, automatic mode and special 'Paneotrad' manual mode, which allows the user to incorporate a resting period in between each stage in the mixing process.

The bowl has been made bigger to increase the dough oxygenation area and limit contact with the breaker bar, thus helping to ensure an optimal temperature right throughout the process, regardless of the size of the batch, whereas other mixers require to adjust programmes in progress to prevent the dough from getting too warm.

The infrared sensor option located under the mixer head, meanwhile, allows the user to check the surface temperature of the dough at any time. The probe can also be programmed using the electronic controls to halt the mixing process automatically once the desired temperature is reached, again maintaining optimal dough quality.

SELF-TILTING SPIRAL MIXER RANGE SPIRAL EVO TL / TH

	Spiral EVO 110 TL	Spiral EVO 150 TL	Spiral EVO 200 TL	Spiral EVO 300 TL	Spiral EVO 200 TH	Spiral EVO 300 TH
Tilting type	Table or bench				Hopper of a volumetric divider	
Bowl						
Fixed	■	■	■	■	■	■
Controls						
Electrical (only)	■	■	■	■	■	■
Manual mode 'Paneotrad'	■	■	■	■	■	■
Temperature sensor	€	€	€	€	€	€
Cover type						
Transparent lid	■	■	■	■	■	■
Stainless steel grid only	□	□	□	□	□	□
Bowl						
Stainless steel bowl	■	■	■	■	■	■
Accessorie						
Dough chute	-	-	-	-	€	€
Power supply						
3N~ 400 V	■	■	■	■	■	■



Modes	Dimensions (mm)										
	A	B	C	D	E	F	G	H	I	L	M
Spiral EVO 110 TL	1605	1333	1560	1410	2378	700	560	950	-	662	900
Spiral EVO 150 TL	1605	1333	1560	1410	2378	700	560	1000	-	662	900
Spiral EVO 200 TL	1706	1458	1670	1410	2540	800	660	920	-	825	900
Spiral EVO 300 TL	1706	1542	1720	1360	2610	900	660	1000	-	920	900
Spiral EVO 200 TH	1706	1458	1670	1960	3105	800	660	920	3205	855	
Spiral EVO 300 TH	1706	1542	1720	1880	3160	900	660	1000	3260	910	

Models	Total power (kW)	Internal bowl diameter (mm)	Net Weight (kg)	Arm speed 50 Hz (rpm)	Bowl speed 50 Hz (rpm)	Arm speed 208 / 220 V 60 Hz 1st / 2nd speed (rpm)		Bowl speed 208 / 220 V 60 Hz (rpm)	
Spiral EVO 110 TL	4,55	700	830	103 - 207	7,5 - 15	103 - 207			7,5 - 15
Spiral EVO 150 TL	4,55	700	830		7,5 - 15				7,5 - 15
Spiral EVO 200 TL / TH	6,8	800	954		10 - 20				10 - 20
Spiral EVO 300 TL / TH	8,4	900	1010		10 - 20				10 - 20

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BONGARD

32 route de Wolfisheim - 67810 HOLTZHEIM (France) - Tel. +33 3 88 78 00 23 - www.bongard.fr - bongard@bongard.fr

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