



BONGARD

Always by your side

TWIN-ARM MIXER

CALYPSO

Traditional kneading
for all your doughs



FRENCH BAKERY
EQUIPMENT MANUFACTURER

SINCE 1922

The twin arms of the **CALYPSO** mixer **effectively oxygenate** the dough, promoting yeast growth and activity. The dough is kept at the desired temperature, allowing the quality of the ingredients to shine.

CALYPSO perfectly reproduces the manual kneading action of an artisan baker. The gentle movement limits heating, even when kneading high-hydration doughs.

Once kneading is complete, the gluten network is formed and the dough is well-developed – a true asset for obtaining tasty breads, brioches and pizzas.



Effective
Ergonomic
Versatile
Reliable
Traditional





A gentle mixer

The **CALYPSO** twin-arm mixer comes in four different sizes, with bowl capacities ranging from 70 to 200 litres, for a dough capacity of 5 to 150 kg.

The **CALYPSO 150** and **200** models are fitted with a scraper to ensure **consistent, high-quality results** irrespective of the quantity of dough.



A user-friendly mixer

Thanks to the **intuitive** multi-programme control panel, the CALYPSO mixer is **very easy to use**.

To **facilitate dough removal and cleaning**, the bowl has rounded edges and there is a special "Controlled stop" button that stops the mixing arms in the desired position.



A versatile mixer

The **CALYPSO** mixer can knead doughs with a **hydration rate of between 55% and 100%**, depending on the type of flour used.

Breads, pastries, panettone, cookies, brioches... **the possibilities are endless!**



A twin-arm mixer designed to optimise the working comfort of bakers and pastry chefs.



Hydraulic mechanism to gently lower the cover



Infeed chute with attachment system, for adding ingredients during mixing



Practical handle on the cover



One-piece stainless steel arms for exceptional strength and durability

Scraper that can be quickly removed without tools, for easier cleaning (CALYPSO 150 and 200)

Easy access to mechanical and electrical parts to facilitate maintenance



Castors in the base for easy manoeuvrability, and height-adjustable feet for optimum stability



V-shaped drive belts and oil-immersed gears guarantee **ultra-quiet operation** and an **excellent service life**

Work in complete safety with CALYPSO

✓
CERTIFIED

Our commitment to safety goes beyond self-certification since we have our equipment audited by an independent external body.

Easy-to-use, multi-programme control panel

Users can save up to 99 recipes, each with 1 to 5 phases with programmable durations. Once programmed, the phases run automatically.

The rotation speed of the kneading arms can be adjusted using the variable speed control (25 to 75 rotations per minute). The kneading speed and duration can be adjusted mid-cycle to suit the type of dough being worked.

A "Pause" phase can also be programmed to **incorporate resting time**.

Holding down the "Controlled stop" button makes the bowl and arms rotate very slowly. When the button is released, the arms stop immediately.



Our experts at your service

Sales expertise

Our sales and installation teams can help you decide on the best equipment and layout for your production process and offer support at every stage of your project.

For the French market, we also offer financial leasing solutions through a dedicated division, **Bongard Finance**. This agile financing method preserves cash flow and is a first in the bakery and pastry goods market.

Business expertise

At our head office in Holtzheim, France, we have a 320 m² showroom and laboratory where you can come and try out our equipment in line with your own production processes. Contact us to arrange a visit.

Wherever you are in the world, we can arrange for our master bakers to visit your premises and train you on our machines.

Technical expertise

Our equipment is covered by the manufacturer's warranty from the moment of delivery. To optimise the service life of your equipment and avoid costly downtime, you can also take out a **maintenance contract** and/or an **extended guarantee**.

The technicians at our dealerships and distributors receive regular training so they are fully qualified to keep your equipment in good working order.

Our dealers and distributors have access to an online platform where they can consult technical documentation and order spares from a catalogue of around 5000 original parts, which ship within 24 to 48 hours.



Exclusive distributors near you

Our network of 32 dealerships and 45 service centres covers the whole of France, so we are able to provide support 7 days a week, 365 days a year, whether that's advice on choosing equipment or designing a shop or bakehouse, or technical assistance and repair services. You can also try out our equipment at your nearest showroom.

Our dealers can offer support at all stages of your project, whether you're opening a brand new bakery & pastry shop, or looking to invest in new equipment.



32 dealerships

45 service centres

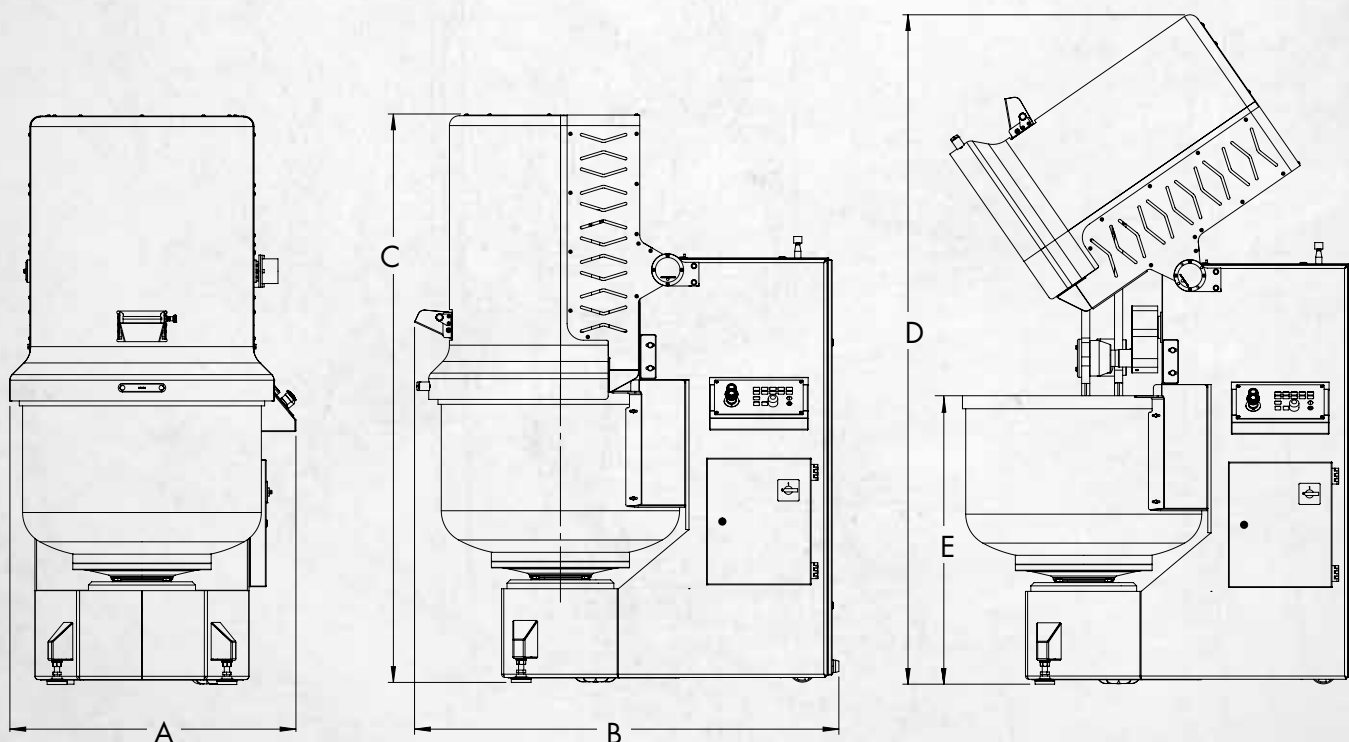
350 sales representatives and technicians

Technical data

	CALYPSO 70	CALYPSO 90	CALYPSO 150	CALYPSO 200
Controls				
Multi-programme (MP) electronic controls	•	•	•	•
Protection				
Clear plastic cover with handle	•	•	•	•
Soft-closing mechanism	•	•	•	•
Tools				
Rotating stainless steel bowl	•	•	•	•
Stainless steel arms	•	•	•	•
Removable scraper	-	-	•	•
Supply voltage				
1N ~ 230 V	•	•	-	-
3N ~ 400 V	€	€	•	•
3N ~ 230 V	€	€	€	€

Model	Dough (kg)	Flour (kg)	Water (L)	Total (L)	Power (kW)	Net weight (kg)	Arm speed (rpm)	Bowl speed (rpm)
CALYPSO 70	5 - 48	3 - 30	2 - 18	70	2.2	320	25 - 75	5 - 15
CALYPSO 90	5 - 64	3 - 40	2 - 24	90	2.2	330		
CALYPSO 150	8 - 110	5 - 70	3 - 40	150	4.0	670		
CALYPSO 200	8 - 150	5 - 95	3 - 55	200	5.5	690		

Indicative values for a hydration rate of 60%



Model	Dimensions (mm)				
	A	B	C	D	E
CALYPSO 70	698	1049	1427	1721	729
CALYPSO 90	698	1049	1487	1755	789
CALYPSO 150	869	1291	1684	2031	851
CALYPSO 200	869	1291	1729	2056	861

• : Standard

€: Option with extra charge

-: Unavailable



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BONGARD is a French company that has been manufacturing bakery equipment since 1922. We have established a network of exclusive dealers who provide commercial and technical services throughout France and in the French overseas departments and territories. All dealers receive regular training on all our product ranges.

We also have distributors in more than 140 countries around the world.

To find a distributor near you, please go to:
<https://www.bongard.fr/en/distributor/>



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The Spirit of Excellence