

**New** Spiral Evo Smart  
**Perfect control**



FRENCH BAKERY EQUIPMENT MANUFACTURER & SPECIALIST

# Spiral Evo Smart

Next-generation smart mixer.

A Bongard innovation.

## Designed for everyday ease

- ✓ Base temperature control
- ✓ Automatic ingredient calculation
- ✓ Less handling, fewer errors

## Guaranteed consistency

- ✓ Precise water dosing
- ✓ Temperature control
- ✓ Automatic weighing and cycle adjustment

## Reliable recipes

- ✓ Save up to 99 recipes
- ✓ Automatic control of kneading phases
- ✓ Ingredient management

## Customisable upgrades

- ✓ Scraper for perfectly even kneading
- ✓ Drain for easy bowl cleaning
- ✓ External water connection for additional machines

AWARD WINNER  
in the bakery and pastry baking  
equipment category

SIRH+  
BAKE & SNACK  
AWARDS 2026



# The strengths that will reshape your daily routine

## Built-in automatic water mixer-doser

Guarantees water temperature accurate to 0.1°C and water quantity accurate to 0.01L (1<sup>st</sup> pour, bassinage and cleaning).



## Room temperature probe

Permanent bakehouse temperature monitoring accurate to 0.1°C.



## Directional water supply inlet



## Touch Control

Centralised mixer management.



## External water supply point\*\*

The water mixer-doser can be used with other machines.



## Infra-red temperature probe

Constant bowl temperature monitoring accurate to 0.1°C (flour and dough).



## Tool-free removable bowl scraper

Optimises the kneading of all dough types. Avoids having to stop and scrape, makes cleaning easier.



## Built-in bowl scale\*\*\*

Weighing accurate to 100 g, flour, ingredients, dough and dough pieces on removal from the bowl.



## Bowl drainage\*\*

Its draining system makes cleaning the bowl with water easy (plug, drainage channel and brush).

\*Option. \*\*Option to be configured on the purchase order. \*\*\*Weighs from 3 kg and above.

# Consistency, safety, comfort: **the winning trio**



## 1 Consistency

Spiral Evo Smart controls the processes and the consistency of finished products, regardless of the season or user, during the key kneading stage, while improving efficiency.



"Time savings and controlled dough."  
"Water pouring starts automatically at the right temperature, directly into the bowl."

## 2 Safety

Recipes are reliable thanks to the automation and the alarm system.



"In recipe mode, the team validates every ingredient and monitors the sequences using visual and audible reminders."



## 3 Comfort

Frees bakers from the constraints of calculating, handling, removing the dough from the bowl and cleaning.



"You can forget about water temperature calculations!"  
"There's less flour handling thanks to the bowl scales."  
"The scraper avoids having to open the cover to scrape, saving time and reducing the number of operations."



# Touch Control: fingertip control



## Weighing function

measured weight display, added ingredient validation, tare.



## Administrator mode

Password protected recipe and parameter management.



## Water pouring

memorisation of the quantity of water needed for the 1<sup>st</sup> pour, water top-up button, external water supply point activation.



## Cleaning mode

Management of rinsing water quantity and temperature.

## Bassinage

Memorisation of the quantity of water to dispense and when the water trickle needs to start.



## Recipe mode

Automatic management of ingredient order, quantities, and work-and-rest phases, with visual and audible reminders.



## Manual mode

Possibility of dosing the water and weighing as the recipe progresses.



## Base temperature

**Respecting the base temperature makes it possible to control the dough temperature at the end of the kneading process and guarantees consistency regardless of the season.**

**Spiral Evo Smart** automatically calculates the pouring water

temperature using the data from the temperature probes (room and bowl), which guarantees the base temperature.

**Please note:** to be able to respect the base temperature, the flour must be added to the mixer before the water.



**BONGARD**

# Proven reliability, from our lab to your bakehouse



• PARTS GUARANTEE •  
**2**  
years  
• PARTS GUARANTEE •

## The basics



**Optimised access:** rounded and raised edge bowl (10 cm higher than the Spiral Evo mixer).



**Built-in safety:** clear cover with no flour emissions compliant with the machine standard, automatic stop button, certified by an independent body (Apave)\*\*.



**Proven durability:** shock-resistant ABS cover. Stainless steel spiral, separator and bowl. Frame painted with a double anti-corrosion coating.



**French design:** EC compliance and controlled production. An evolution of the Spiral Evo mixer recognised by bakers since 2017.

## The guarantees

- ✓ **Tested in live conditions** in our Bongard laboratory and in pilot bakeries.
- ✓ **Cycles and recipes validated** by our expert bakers.
- ✓ **Construction consolidated** with our after-sales and assembly teams.

\*Consumables and wear parts not included. \*\*Protection grid available for export only.

# Specifications & performance

## Capacity

- Bowl capacity: from 110 to 300 L
- Pouring capacity\*: from 1.3 to 75 L
- Dough quantity\*: from 3.5 to 200 kg
- Flour quantity\*: from 2.2 to 125 kg
- Number of speeds: 2

## Connection

- 2 water inlets (cold tap water and hot tap water)
- 1 drain (external water supply option: plan for an additional drain)
  - The mixer is shipped with its connecting pipes.
- Power supply: 400V TRI + T

\*Indicative values for a hydration level of 60%



## Dimensions and weight

Spiral Evo Smart models	Dimensions with the cover open (w x d x h)	Weight (kg)	Power (kW)
110	771 x 1320 x 1895 mm	447	4.55
150	771 x 1320 x 1895 mm	447	4.55
200	875 x 1520 x 1990 mm	675	6.8
250	980 x 1600 x 2095 mm	750	8.4
300	980 x 1600 x 2095 mm	750	8.4



# Making good even better, passionately since 1922

AT BONGARD, EVERY GRAIN OF WHEAT TELLS A UNIQUE STORY.

The rich universe of bread is a place where tradition and innovation meet, with unique challenges for each player, whether a passionate artisan, a specialized network, a supermarket bakery, a hotel or a restaurant.

Since 1922, we have proudly equipped professionals with our ovens, proofers, dividers and mixers.

Today, our mission goes further, we are committed to building close partnerships based on a deep understanding of each customer's needs and how diverse they can be.

Our daily challenge is to innovate and continually improve the quality, reliability, performance and energy efficiency of our products and services.

This ambition is powered by our extensive expertise, blending our rich heritage of a French manufacturer and constant quest to make good even better.

We're committed to helping each customer every day, be it through expert advice, round-the-clock customer service or technical training; you will be supported by our network of exclusive dealers throughout France and our distributors abroad.

The rich universe of bread is built on high standards and the joy of baking. Our partnership with you is dedicated to preserving both.

It's a timeless story of sharing, simple and essential.



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