

NEW
Removable bowl spiral mixer

SPIRAL EVO A

Handles large volumes


The **Spiral EVO A** removable-bowl mixer embodies the perfect combination of power, gentle dough handling and flexibility, for large-scale batch production. Designed to meet the needs of professional bakers, it offers intelligent and efficient operation, as well as rock-solid durability.

Its removable bowl connected to the **TILTI EVO** and **BDC** hydraulic lifters, perfectly complements the **VENUS LINE** automatic tray-loading system. Equipped with several removable bowls, you gain in **productivity** and **flexibility** by running back-to-back batches or preparing different doughs simultaneously.

Thanks to its two-speed system, the **SPIRAL EVO A** mixer enables:

- gentle pre-mixing at 1st speed,
- followed by intensive kneading (stretching and aerating)

at 2nd speed.

The bowl speed variation ($\pm 30\%$)*, incorporated into each speed setting, provides precise control for optimal kneading. Reverse bowl rotation in 1st speed optimises the mixing of the ingredients. Dough temperature is continuously monitored by an optional infrared sensor.

*available only with Touch Control.

Ergonomics and user comfort

- Accessible Touch Control panel, located on the side, usable with the cover open or closed, featuring a guided recipe mode. Electronic control is also available.
- Dual LED lighting in the bowl for perfect visibility whilst kneading.
- In-cycle access hatch for monitoring or adding ingredients.
- Stainless steel anti-splash lid for dust reduction.
- Raised frame on 6 feet for easy floor cleaning.
- Hydraulic mechanism to facilitate bowl insertion and removal.

Robustness and durability

- Reinforced steel frame with an epoxy coating.
- Stainless steel bowl, spiral and dividing blade.
- External cathaphoretic coating (optional) for enhanced wear resistance.
- Stainless steel guard on the front surface of the head and body.

A mixer designed for all types of production

Whether for small or large batches, the **SPIRAL EVO A** mixer adapts to your needs.

Modern design and a consistent product range

Its sleek new design blends seamlessly into the Bongard range, combining style and functionality.

The **SPIRAL EVO A** mixer guarantees consistent kneading, a durable machine and greater comfort in your day-to-day work.

A reliable partner to help you optimise your production, day in, day out.

Models	250	300	360
Flour (kg)	5 - 100	5 - 125	7 - 158
Dough (kg)	8 - 160	8 - 200	11 - 253
Water pouring (L)	3 - 60	3 - 75	4 - 95
Total capacity (L)	250	300	360
Net weight (kg)	1210	1210	1265
Height (mm)	2035	2035	2035
Width (mm)	990	990	1135
Depth (mm)	2239	2239	2359
Rated power (kW)	10	10	13.6
Power supply voltage	400V 3P+E 50/60 Hz		

