



BONGARD

Always by your side

TWIN-ARMS MIXER

CALYPSO

Offer the kneading
of yesteryear to all
your doughs



FRENCH BAKERY
EQUIPMENT MANUFACTURER

SINCE 1922

CALYPSO is a twin-arms mixer that perfectly reproduces the artisan's manual movement by gently kneading the dough to promote its oxygenation and limit heating.

It is the ideal kneader for bakers and pastry chefs wishing to find the kneading of yesteryear for all their productions, whatever the degree of hydration and quantity of dough to knead.

Once kneading is complete, the matrix is formed, the dough is well-developed; a true asset for obtaining tasty breads, brioches and pizzas after cooking.





A mixer that respects your doughs

The movement of the arms promotes the development of the gluten matrix and gives strength to the dough, **without bludgeoning or heating it**, while preserving the characteristics of the ingredients.

It ensures excellent **oxygenation**, resulting in the growth of yeasts providing **optimal development** for your products.



A versatile mixer

CALYPSO can knead doughs with **hydration levels of 55%** (croissant-type dough) **to 100%** (rye flour bread) depending on the type of flour and the process used.

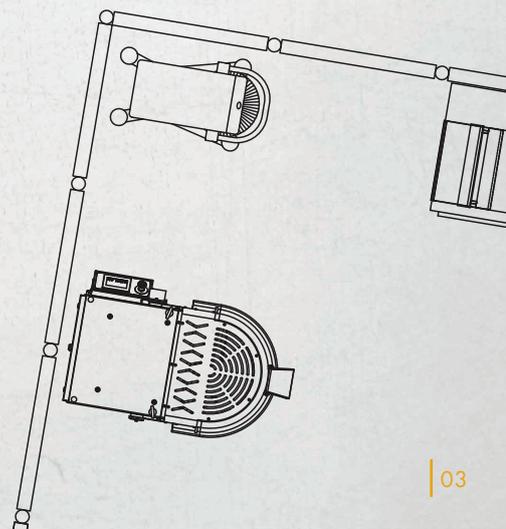
Kneading speed can be adjusted from **25 to 75 movements/minute** thanks to the speed regulator, to offer a constant kneading quality whatever the rate of hydration of the dough.

Calypso can knead, in the same bowl, both small and large quantities thanks to its **large pouring capacity** (from 3 kg to 40 kg of flour for the Calypso 90 model).



An economic mixer

By using a single mixer for all of your production, you **optimise the floor space** of your bakery.



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

A silent and ergonomic mixer

Your environment is less noisy, thanks to its design, CALYPSO operates silently, even during high speed kneading.



Handling is made safe thanks to a hydraulic cylinder.

The sides and bottom of the bowl are very easily cleaned.



The feet provide added stability, and the castors under the frame make cleaning easy.



Maintenance is facilitated by quick access to the mechanical elements and the control panel.

Work in complete safety with CALYPSO



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



Easy-to-use control with speed regulator

The kneading speed and time **can be changed mid-cycle**, to best suit the type of dough being worked.



The push-button emergency stop

Indicator on-off

Speed variator

Speed display (movements/minute)

Off button

Start button

Time display

Time increment button

Our experts at your service

Our sales expertise

Our sales and installation teams are at your side to help you carry out your project: equipment and bakery layout recommendations according to your production process.

Our business expertise

Our 320 m² showroom and laboratory at the head office in Holtzheim is available on request to test our equipment according to your manufacturing process.

Our expert master bakers come to your bakeries, at your request, all over the world, to train you on our machines.

Our technical expertise

Our equipment is covered by the manufacturer's warranty from the moment of delivery. To durably optimise the operation of your equipment and avoid costly downtime, you can choose a maintenance contract associated with an extended warranty.

Bongard provides training to technicians from dealerships and distributors to ensure the proper functioning and durability of your equipment. Our dealers and distributors have access to an online platform containing technical information and allowing them to order some 5,000 references of original spare parts, shipped within 24 to 48 hours.



Technical data

	CALYPSO 70	CALYPSO 80	CALYPSO 90
Type of bowl			
Fixed	•	•	•
Control			
Electronic with speed regulator (type EV)	•	•	•
Cover			
Transparent lid	•	•	•
Hydraulic hood retaining cylinder	•	•	•
Bowl			
Stainless steel bowl	•	•	•
Supply voltage			
1N~ 230V 50-60Hz	•	•	•
3~ 400V 50-60Hz	€	€	€
UL components	€	€	€

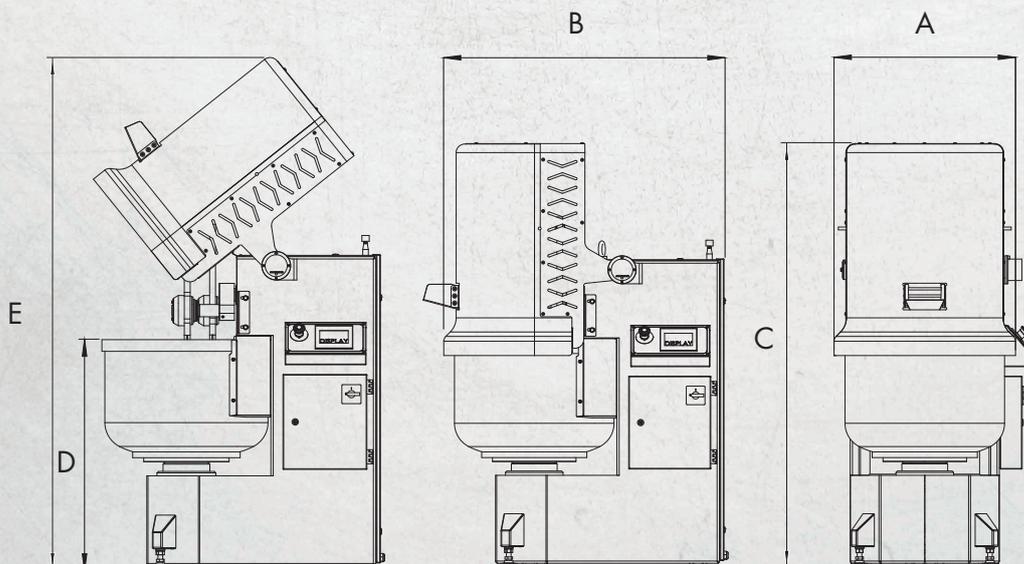
• Standard II € Option with extra charge

Capacities (indicative values)				
Model	Flour (kg)	Dough (kg)	Water pouring (L)	Total (L)
CALYPSO 70	3 - 30	5 - 48	2-18	70
CALYPSO 80	3 - 35	5 - 56	2-21	80
CALYPSO 90	3 - 40	5 - 64	2-24	90

These data are calculated on the basis of a 60% hydration level

Model	Total power (kW)	Net weight (kg)	Arms speed 50-60Hz (rpm/min)	Bowl speed 50-60Hz (rpm/min)
CALYPSO 70	1,5	320	30 - 70	6 - 14
CALYPSO 80		325		
CALYPSO 90		330		

Dimensions (mm)					
Model	A	B	C	D	E
CALYPSO 70	692	973	1424	682	1720
CALYPSO 80	692	973	1434	692	1726
CALYPSO 90	692	977	1484	742	1754





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BONGARD, French manufacturer of bakery equipment since 1922, relies on a network of exclusive dealers continuously trained on all our ranges to ensure 24/7/365 commercial and technical service throughout France and the French overseas departments and territories. **BONGARD** is also present in more than 90 countries through a network of distributors made up of 450 salespeople and technicians.

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



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