

Spiral Evo TL

Stainless steel grid
option not available
in EU



Tilting spiral mixer for work bench

Performances

- flour capacity : from 3.5 to 125 kg
- Dough capacity : from 5.5 to 200 kg
- Bowl volumes : from 200 to 300 litres depends on models.

The advantages

- Easy to use
- Reduced floor space
- 2 arm speed
- 2 separated motors
- Inversion of the rotation direction of the bowl
- Safety "see-through" lid on demand

Use

Mixing is the 1st bread-making operation that blends the raw materials to make the dough. Bongard spiral kneaders Spiral Evo TL are used in the manual mixing process including following phases : mixing the ingredients in a dough mass, cutting the dough for homogenization, consistency, softness and elasticity, stretching and oxygenation to improve dough whiteness, increase its extendibility and fineness). For professional use, they are ideal for all types of dough.

Operating principle

The different ingredients are placed in the kneading bowl. The 1st speed is used for initial blending of ingredients. The 2nd speed is used to cut, stretch and air the dough. The different controls offer the possibility of manual or automated management. The mixer, fixed on the movable part of the hydraulic hoist, is raised to transfer the dough onto a workbench.

Construction

- Stainless steel arm, bowl and dividing blade
- Thermoformed anti-shock ABS top cover
- Thermoformed transparent PMMA cover scratch resistant
- The outer casing of the frame is painted with an anti-corrosion epoxy powder coating compatible with food contact
- Mixing time setting for 1st and 2nd speed
- Spiral Evo range have a single common motor for bowl and spiral
- All models are equipped with two motors : one for the bowl and one for the spiral
- Power supply : 3N~ 400 V 50Hz
- All spiral mixers are equipped with locking mechanism to retain the cover

Spiral Evo TL Self-Tilting spiral mixer

	Spiral Evo 110	Spiral Evo 150	Spiral Evo 200	Spiral Evo 300
Bowl				
Fixed	■	■	■	■
Controls				
Electronical (only)	■	■	■	■
Manual mode 'Paneotrad'	■	■	■	■
Temperature sensor	€	€	€	€
Cover type				
Transparent lid	■	■	■	■
Stainless steel grid only	□	□	□	□
Bowl				
Stainless steel bowl	■	■	■	■
Power supply				
3N~ 400 V	■	■	■	■

Capacity (indicative Values)

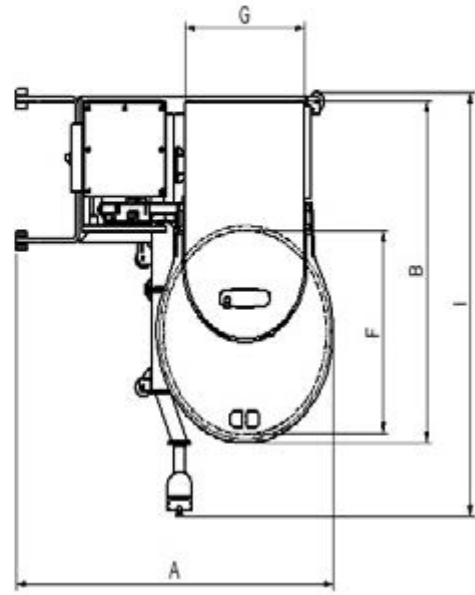
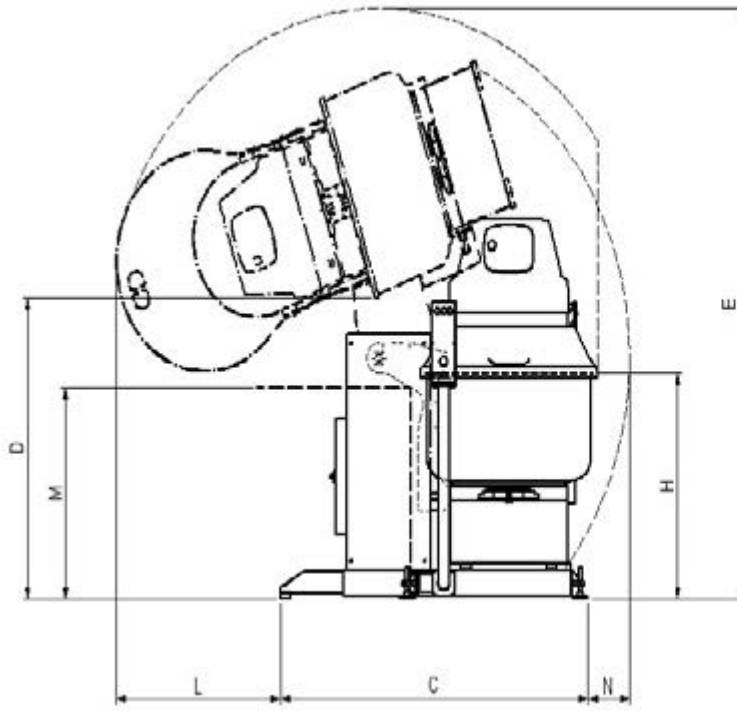
Model	Flour (kg)	Dough (kg)	Pouring (litre)	Total (litre)
Spiral Evo 110 TL	2,2 - 50	3,5 - 80	1,3 - 30	110
Spiral Evo 150 TL	2,5 - 62,5	4 - 100	1,5 - 37,5	150
Spiral Evo 200 TL	2,5 - 80	4 - 130	1,5 - 50	200
Spiral Evo 300 TL	2,8 - 125	4,5 - 200	1,7 - 75	300

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

Packing

	Model		Spiral Evo 110 TL	Spiral Evo 150 TL	Spiral Evo 200 TL	Spiral Evo 300 TL
Cardboard box on palett	Width	(mm)	1900	1900	1900	1900
	Length	(mm)	2000	2000	2000	2000
	Height	(mm)	1850	1850	1850	1850
	Weight	(kg)	800	800	1000	1060
Wooden crate	Width	(mm)	1900	1900	1900	1900
	Length	(mm)	2000	2000	2000	2000
	Height	(mm)	1850	1850	1850	1850
	Weight	(kg)	1000	1000	1200	1250

Spiral Evo TL Self-Tilting spiral mixer



Models	Dimensions (mm)											
	A	B	C	D	E	F	G	H	I	L	M	N
Spiral Evo 110 TL	1605	1225	1707	1420 ±	2380	700	560	950	1650	660	900	200
Spiral Evo 150 TL	1605	1225	1707	1400 ±	2380	700	560	1000	1650	660	900	200
Spiral Evo 200 TL	1710	1430	1707	1430 ±	2545	800	660	930	1875	835	900	300
Spiral Evo 300 TL	1757	1515	1707	1350 ±	2615	900	660	1000	1875	910	900	300