



# Spiral A

## Removable bowl spiral mixer



The removable bowl spiral mixer Spiral A can be used both by a small or industrial baker.

The Spiral A is capable of mixing different dough successively whilst maintaining a real guarantee of quality.



Hydraulic hooking and lifting mechanisms

## Efficient, reliable and functional !

### Perfect geometry of the mixing elements

The geometry of the spiral allows regular working, guarantees rapid mixing and enables small kneaded pieces of dough to be worked. The dividing blade, whose function is to separate the dough, enables homogeneous, smooth mixtures to be obtained.

### A flat welded band for greater rigidity

To prevent any deformation, the upper edge of the bowl has been reinforced by means of a flat welded band.

### An almond relief for better bowl drive

The relief on the lower edge of the bowl, with an "almond-shaped" operation, favours efficient bowl drive.

### A highly functional pre-hooking system

The pre-hooking device enables the machine to be installed even on uneven floor surfaces.

### Multi-purpose use of the stainless steel bowl

The insertion and removal of the bowl are facilitated by the hydraulic hooking and lifting mechanisms for the head. Moreover, it is perfectly adapted to any Bongard hydraulic lifting system for unloading onto a table or into a dividing hopper produced by Bongard.

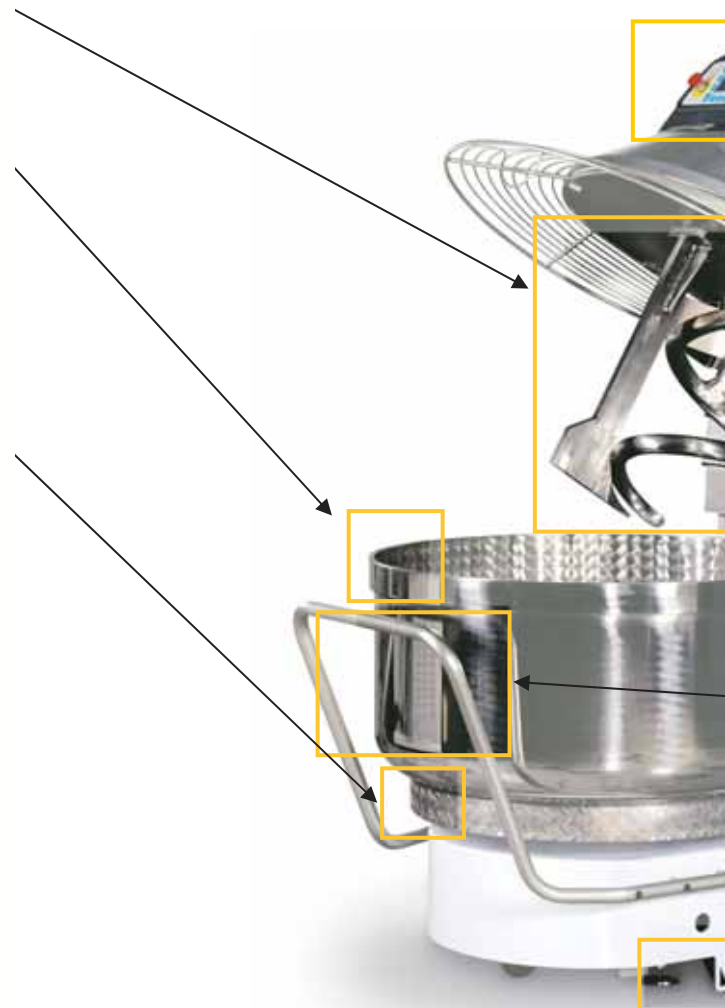
### A bowl rotation reversal device

The reversal of the direction of rotation of the bowl in 1<sup>st</sup> speed enables small and large quantities to be mixed in the same size bowl with a ratio of 1 to 20, according to the model.

### A belt transmission system

All the mixers have belt transmissions. This solution provides drive flexibility, convenience and silence. The mixer is adjusted from the outside.

With no dismantling necessary, operation is fast, easy and can be carried out without the intervention of a maintenance department.



❶ "E" electronic control panel for removable spiral mixer Spiral A

❷ New LCD electronic control panel for removable spiral mixer Spiral A



## Two types of controls

### ■ ■ ■ The new LCD electronic control (picture ❶)

The Spiral A removable bowl mixers are fitted with a new LCD control that is capable of storing up to 99 programmes. The recipes are programmed by the baker once only, and the speeds are automated according to the programmes. If there is a greater need to monitor the mixing, an acoustic signal warns the baker of the end of the work cycle.

The electronic control of the Spiral A allows working in manual or automatic mode. Two "shortcut" keys provide access to the two "preferred" recipes.

### ■ ■ ■ The "E" electronic control (picture ❷)

The E type electronic control has a digital display and allows manual or automatic mode, with 9 possible preset programmes.

## Hygiene, ergonomics and safety

### ■ ■ ■ Increased hygiene

The splashing areas, covered with a stainless steel protection, and the outer lacquered epoxy covering, facilitate maintenance of the mixer, for greater hygiene.

### ■ ■ ■ Highly practical ergonomics

The large diameter wheels and the ergonomic shape of the handle enable the rack to be moved easily on any floor surface.

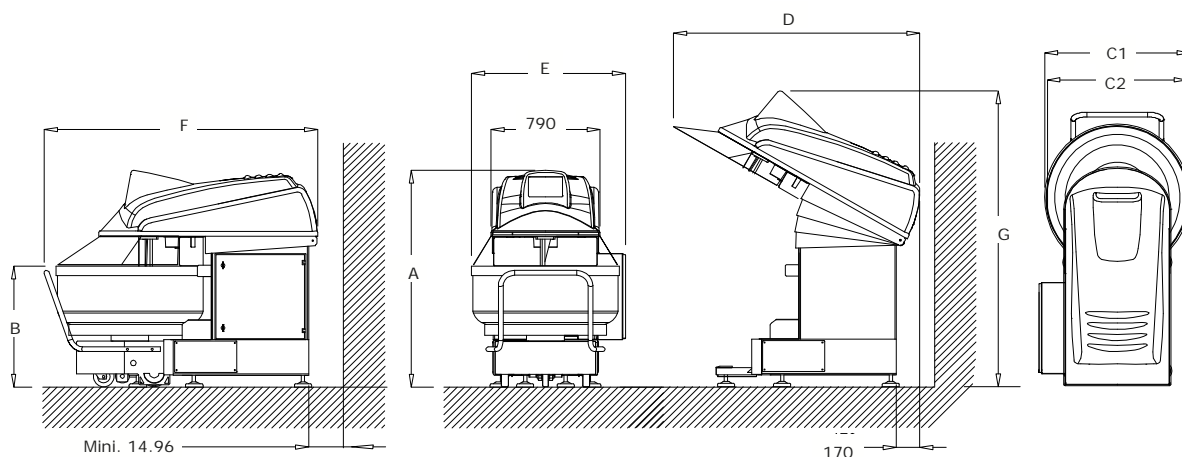
### ■ ■ ■ Stainless steel grid or cover

The Spiral A mixer can be fitted with a stainless steel safety grid or a closed anti-splash cover of stainless steel in order to limit splashing of flour in the bakery.

### ■ ■ ■ Even greater safety

The safety system resting on highly efficient electro-mechanical braking system, guarantees that the bowl and spiral will stop if the grid is lifted.





### Options

- Infra red temperature probe (LCD models)
- Ingredient container (max 2 bacs) (LCD models)
- Stainless steel frame

### Accessories

- Extra bowl on trolley Spiral A 250
- Extra bowl on trolley Spiral A 300
- Extra bowl on trolley Spiral A 360

### Capacity (indicative values): mixer and / or additional bowl for models

Model	Flour	Dough	Pouring	Total
Spiral A 250	80 - 100 kg	120 - 160 kg	48 - 60 l	250 l
Spiral A 300	5 - 125 kg	8 - 200 kg	3 - 75 l	300 l
Spiral A 360	7 - 158 kg	11 - 253 kg	4 - 95 l	360 l

### Technical features

Model	Total power	Net weight	Arm speed 50 Hz	Bowl speed 50 Hz	Arm speed 208/220 V 60 Hz	Bowl speed 208/220 V 60 Hz
Spiral A 250	10 kW	1210 kg	107 - 214 rpm	12,9 rpm	107 - 214 rpm	12,9 rpm
Spiral A 300	10 kW	1210 kg	107 - 214 rpm	12,9 rpm	107 - 214 rpm	12,9 rpm
Spiral A 360	13,6 kW	1265 kg	107 - 214 rpm	12,9 rpm	107 - 214 rpm	12,9 rpm
Bowl 250	-	280 kg	-	-	-	-
Bowl 300	-	295 kg	-	-	-	-
Bowl 360	-	325 kg	-	-	-	-

### Dimensions

Model	A Frame height	B Bowl loading height	C1 External bowl diameter	C2 Internal bowl diameter	D Depth raised head	E Width with Electric box	F Length head raised	G Lift height
Spiral A 250	1064 mm	865 mm	930 mm	900 mm	1790 mm	1045 mm	1860 mm	2190 mm
Spiral A 300	1604 mm	927 mm	930 mm	900 mm	928 mm	1045 mm	1860 mm	2190 mm
Spiral A 360	1604 mm	895 mm	1080 mm	1045 mm	1075 mm	1120 mm	1980 mm	2190 mm
Bowl 250		865 mm	930 mm	900 mm				
Bowl 300		927 mm	930 mm	900 mm				
Bowl 360		895 mm	1080 mm	1045 mm				



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Machine according to the standards CE