

Spiral Electronic



Spiral mixer with fixed bowl

Use

BONGARD spiral mixers, thanks to their mastered bowl and hook shape (spiral) are giving total satisfaction for the smoothness of your dough.
The dividing blade is perfectly adapted to the hook and bowl which is improving the oxygenation at low temperature. This means that BONGARD high duty professional mixers are suitable for all kinds of dough.
The technology of spiral mixers together with the possibility of reversing the bowl, enables with a identical bowl size to mix small and large quantities of flour, on a scale from 1 to 20, except Spiral 50.

Construction

- Epoxy painted body (food grade) on castors
- Stainless steel arm, bowl and dividing plate
- Stainless steel safety grid for all models
- Hot-formed anti-shock ABS top cover.
- Stainless steel safety grille or transparent anti-projection safety lid, depending on model
- ABS safety grid available for Spiral 50 E
- Electronic control with high resistant membrane on keyboard
- Mixing time setting for 1st and 2nd speed
- Spiral 50 and Spiral 70 have a single common motor for bowl and spiral
- The other models are fitted with two motors : one for the bowl and one for the spiral
- Power supply : three phase 400V 50 Hz (on Standard models)




Non contractual photograph

Reference	Model with Stainless steel grid
99220500	Spiral 50 E
99210610	Spiral 70 E **
99220810	Spiral 80 E
99221100	Spiral 110 E **
99221500	Spiral 150 E
99222000	Spiral 200 E
99222500	Spiral 250 E **
99223000	Spiral 300 E

Reference	Model with safety see-through lid
99220502	Spiral 50 E
99220612	Spiral 70 E **
99220812	Spiral 80 E
99221102	Spiral 110 E **
99221501	Spiral 150 E
99222002	Spiral 200 E
99222501	Spiral 250 E **
99223001	Spiral 300 E

Options

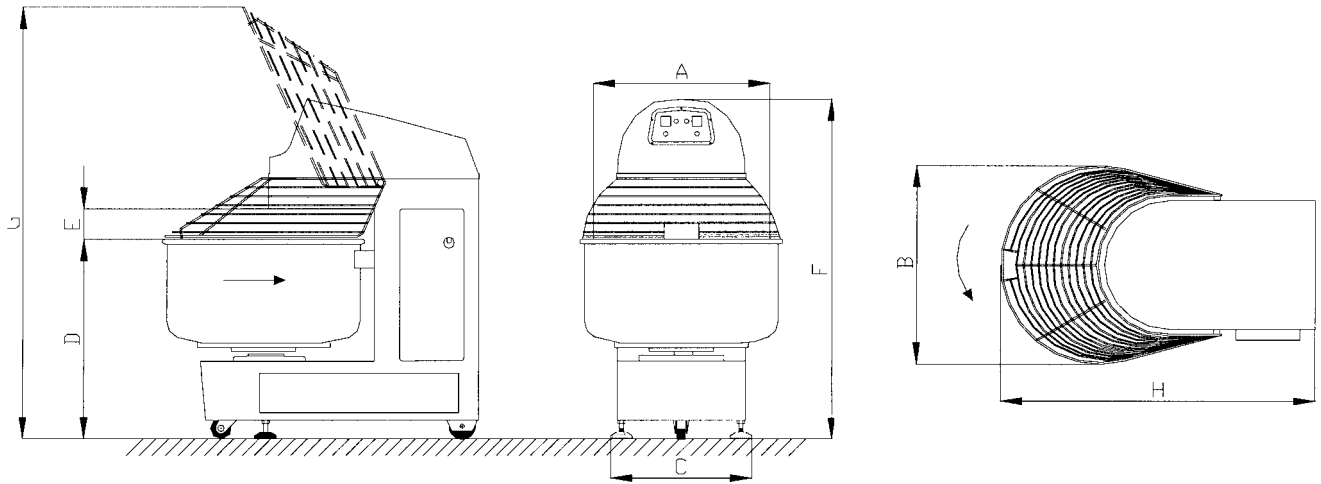
stainless steel frame
special voltage

Machine complies with  regulations

 **BONGARD**

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Spiral Electronic Spiral mixer with fixed bowl



Capacity

Model	Flour *	Dough *	Pouring *	Total
Spiral 50 E	1.7 - 20 kg	2.7 - 30 kg	1 - 12 l	50 l
Spiral 70 E	25 - 30 kg	40 - 45 kg	15 - 18 l	70 l
Spiral 80 E	5 - 30 kg	4 - 48 kg	1.5 - 18 l	80 l
Spiral 110 E	40 - 53 kg	64 - 80 kg	24 - 32 l	110 l
Spiral 150 E	3.5 - 50 kg	5.5 - 80 kg	2 - 30 l	150 l
Spiral 200 E	3.5 - 75 kg	5.5 - 120 kg	2 - 45 l	200 l
Spiral 250 E	80 - 100 kg	130 - 160 kg	48 - 60 l	250 l
Spiral 300 E	5 - 100 kg	8 - 160 kg	3 - 60 l	300 l

(*) Indicative values

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 50 E	1.50 kW	190 kg	95 - 190	10 - 20	114 - 228	12 - 24
Spiral 70 E	1.50 kW	205 kg	95 - 190	10 - 20	114 - 228	12 - 24
Spiral 80 E	2.57 kW	270 kg	95 - 190	7.5 - 15	114 - 228	9 - 18
Spiral 110 E	4.55 kW	355 kg	102 - 204	7.5 - 15	122 - 244	9 - 18
Spiral 150 E	4.55 kW	360 kg	102 - 204	7.5 - 15	122 - 244	9 - 18
Spiral 200 E	5.50 kW	640 kg	105 - 210	12	126 - 252	14.5
Spiral 250 E	5.50 kW	672 kg	105 - 210	12	126 - 252	14.5
Spiral 300 E	7.50 kW	680 kg	105 - 210	12	126 - 252	14.5

Dimensions

Model	A Internal Diameter	B Width	C Machine Width	D Loading Height	E Space between bowl and head	F Machine Height	G Height grid up	H Depth
Spiral 50 E	450 mm	480 mm	450 mm	775 mm	132 mm	1290 mm	1700 mm	930 mm
Spiral 70 E	528 mm	562 mm	450 mm	775 mm	132 mm	1290 mm	1800 mm	1015 mm
Spiral 80 E	550 mm	580 mm	480 mm	815 mm	132 mm	1400 mm	1850 mm	1000 mm
Spiral 110 E	700 mm	740 mm	526 mm	860 mm	189 mm	1520 mm	1850 mm	1210 mm
Spiral 150 E	700 mm	740 mm	526 mm	910 mm	139 mm	1520 mm	1820 mm	1210 mm
Spiral 200 E	798 mm	847 mm	660 mm	855 mm	225 mm	1590 mm	1830 mm	1440 mm
Spiral 250 E	900 mm	950 mm	660 mm	875 mm	205 mm	1590 mm	1890 mm	1530 mm
Spiral 300 E	900 mm	950 mm	660 mm	935 mm	145 mm	1590 mm	1950 mm	1530 mm