



BONGARD

Always by your side

SPIRAL MIXERS

SPIRAL EVO

Fast, controlled
mixing for all
types of dough



FRENCH BAKERY
EQUIPMENT MANUFACTURER

SINCE 1922

The **SPIRAL EVO** range includes 8 spiral mixers with bowl capacities ranging from 50 to 300 litres (dough capacity: 2 to 200 kg).

The **SPIRAL EVO** mixers are fast, versatile and compact, making them the ideal accessory for achieving top-quality results with all types of dough.

At the end of the cycle the dough is perfectly mixed, aerated, and well developed – exactly what you need to create a bread that's full of flavour!



Multi-purpose

Fast

Compact

Robust
User-friendly



A mixer that gives top results

The flat-bottomed rotating bowl ensures that the flour is perfectly incorporated during the initial mixing phase. Thanks to the large surface, the dough is **optimally distributed** and can be **evenly processed** by the spiral. This also keeps heating to a minimum, meaning **more consistent results and better quality**, with both small and large quantities of dough.

All **SPIRAL EVO** mixers have two rotation speeds: one to mix the ingredients together, and one to quickly and efficiently stretch the dough and work air into it.

On the models with a bowl capacity of 80L or more, the direction of rotation of the bowl can be reversed, which helps **combine the ingredients evenly** during the initial mixing phase. This setting also allows for **easier cleaning** after use.



A mixer designed with users in mind

The bowl is raised to allow easy access and **encourage good posture**. Thanks to the bowl's rounded edges, it is **easy to remove the dough** and **clean the bowl**.

For even greater working comfort, we also sell a range of self-tilting mixers: the **SPIRAL EVO TH/TL**. On these models, the user simply pushes a button to **effortlessly** raise the mixer and tip out the dough.



A mixer for busy bakeries

Flour-dust lid made from clear plastic so you can **clearly see into the bowl** during mixing.



LED bowl light for **precise visual checks** (on TC models).



Thanks to V-shaped drive belts, the drive mechanism is **ultra-quiet** and has an **excellent service life**.



Knob for selecting the bowl rotation direction with the lid raised, to make it easier to **remove the dough** and **clean the bowl** (only on TC models with a bowl capacity of 80L or more).



Robust, **durable** stainless steel accessories.

Castors for moving the mixer around. The feet are height-adjustable to keep the mixer **completely stable**.



Work in complete safety with SPIRAL EVO



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



A range of control panels to suit different users

The **Touch Control** control panel brings an entirely new user experience to the **SPIRAL EVO**. The interface is sleek, clear, and **astoundingly easy to use!**



The Recipe mode provides **step-by-step instructions** for the mixing process. The user can program resting times and set reminders to add ingredients.

The mixing temperature is measured by a built-in infrared sensor (optional, but highly recommended!) The mixer can be configured either to stop automatically when the specified temperature is reached, or to carry on but emit a warning. The **Touch Control** interface allows the user to adjust the settings for a **customised experience**.

To **facilitate day-to-day management**, there is also a Manager Mode in which user profiles can be set up to prevent certain categories of user from modifying recipes or accessing some settings.

The settings are designed so that the mixer can be used by bakers at any stage in their career, from **beginners through to experienced professionals**.

Other control panels:

Electronic control panel with settings for programming different mixing times at each speed (1 and 2), and a **PANEOTRAD®** program that allows the user to set resting times too. The optional infrared sensor can be fitted on models with this type of control panel.



Electromechanical control panel with two timers and two control knobs: one for independently adjusting each speed, and the other for selecting the bowl rotation direction (only on models with a bowl capacity of 80L or more).



Our experts at your service

Sales expertise

Our sales and installation teams can help you decide on the best equipment and layout for your production process and offer support at every stage of your project.

For the French market, we also offer financial leasing solutions through a dedicated division, Bongard Finance. This agile financing method preserves cash flow and is a first in the bakery and pastry goods market.

Business expertise

At our head office in Holtzheim, France, we have a 320 m² showroom and laboratory where you can come and try out our equipment in line with your own production processes. Contact us to arrange a visit.

Wherever you are in the world, we can arrange for our master bakers to visit your premises and train you on our machines.

Technical expertise

Our equipment is covered by the manufacturer's warranty from the moment of delivery. To optimise the service life of your equipment and avoid costly downtime, you can also take out a maintenance contract and/or an extended guarantee.

The technicians at our dealerships and distributors receive regular training so they are fully qualified to keep your equipment in good working order.

Our dealers and distributors have access to an online platform where they can consult technical documentation and order spares from a catalogue of around 5000 original parts, which ship within 24 to 48 hours.

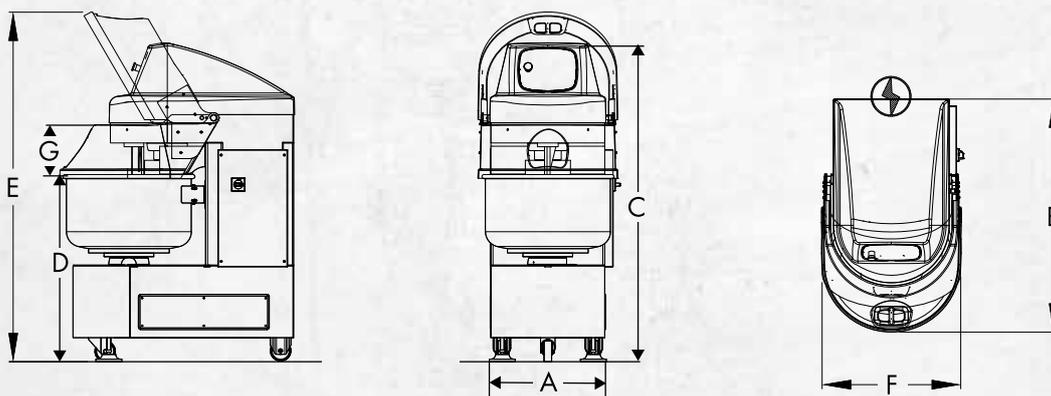


Technical data

	SPIRAL EVO 50	SPIRAL EVO 70	SPIRAL EVO 80	SPIRAL EVO 110	SPIRAL EVO 150	SPIRAL EVO 200	SPIRAL EVO 250	SPIRAL EVO 300
Bowl								
Fixed	•	•	•	•	•	•	•	•
Type of control panel								
Electronic (E)	•	•	•	•	•	•	•	•
Electromechanical (M)	€	€	€	€	€	€	€	€
Touch Control (TC)	€	€	€	€	€	€	€	€
Temperature measurement								
Infrared sensor (E/TC)	€	€	€	€	€	€	€	€
Bowl protection type								
Clear plastic lid	•	•	•	•	•	•	•	•
Clear plastic lid + grid	€	€	€	€	€	€	€	€
Finishing								
Stainless steel bowl	•	•	•	•	•	•	•	•
Frame casing with cathaphoretic coating	€	€	€	€	€	€	€	€
Power supply voltage								
400V 3 PH + Gr	•	•	•	•	•	•	•	•

Model	Dough (kg)	Flour (kg)	Water (L)	Total (L)	Total power (kW)	Net weight (kg)	Spiral speed (rpm)	Bowl speed (rpm)
SPIRAL EVO 50	2 - 30	1.2 - 19	0.8 - 11	50	1.5	218	100 - 200	10 - 20
SPIRAL EVO 70	2.5 - 45	1.5 - 28	1 - 17	70	1.5	225	100 - 200	10 - 20
SPIRAL EVO 80	3 - 60	1.8 - 37.5	1.2 - 22.5	80	2.57	360	100 - 200	7 - 14
SPIRAL EVO 110	3.5 - 80	2.2 - 50	1.3 - 30	110	4.55	417	103 - 207	7.5 - 15
SPIRAL EVO 150	4 - 100	2.5 - 62.5	1.5 - 37.5	150	4.55	417	103 - 207	7.5 - 15
SPIRAL EVO 200	4 - 130	2.5 - 80	1.5 - 50	200	6.8	630	103 - 207	10 - 20
SPIRAL EVO 250	4.5 - 160	2.8 - 100	1.7 - 60	250	8.4	705	103 - 207	10 - 20
SPIRAL EVO 300	4.5 - 200	2.8 - 125	1.7 - 75	300	8.4	705	103 - 207	10 - 20

Indicative values for a hydration rate of 60%



Model	Dimension (mm)						
	A	B	C	D	E	F	G
SPIRAL EVO 50	477	1000	1370	741	1892	590	181
SPIRAL EVO 70	477	1000	1370	791	1892	590	131
SPIRAL EVO 80	565	1150	1550	911	1705	675	153
SPIRAL EVO 110	588	1250	1560	886	1795	771	188
SPIRAL EVO 150	588	1250	1560	936	1795	771	138
SPIRAL EVO 200	735	1450	1630	870	1890	875	224
SPIRAL EVO 250	735	1530	1620	881	1995	980	203
SPIRAL EVO 300	735	1530	1620	941	1995	980	143

• : Standard

◊: Free option

€: Option with extra charge



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BONGARD is a French company that has been manufacturing bakery equipment since 1922. We have established a network of exclusive dealers who provide commercial and technical services throughout France and in the French overseas departments and territories. All dealers receive regular training on all our product ranges. We also have distributors in more than 140 countries around the world.

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



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