

# Spiral Evo TH

Stainless steel grid  
option not available  
in EU



## Self-Tilting spiral mixer for volumetric divider

### Performances

- Flour capacity : from 2,5 to 125 kg
- Dough capacity : from 4 to 200 kg
- Bowl volumes : from 200 to 300 litres depends on models.

### The advantages

- Easy to use
- Reduced floor space
- 2 Models : with or without dough chute for DVM or DVP
- Safety "see-through" lid

### Use

Mixing is the 1st bread-making operation that blends the raw materials to make the dough. Bongard spiral kneaders Spiral Evo TH 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 mixing 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 commands 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 into the hopper of a volumetric divider, on the right or on the left depending on models.

### 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 TH Self-Tilting spiral mixer

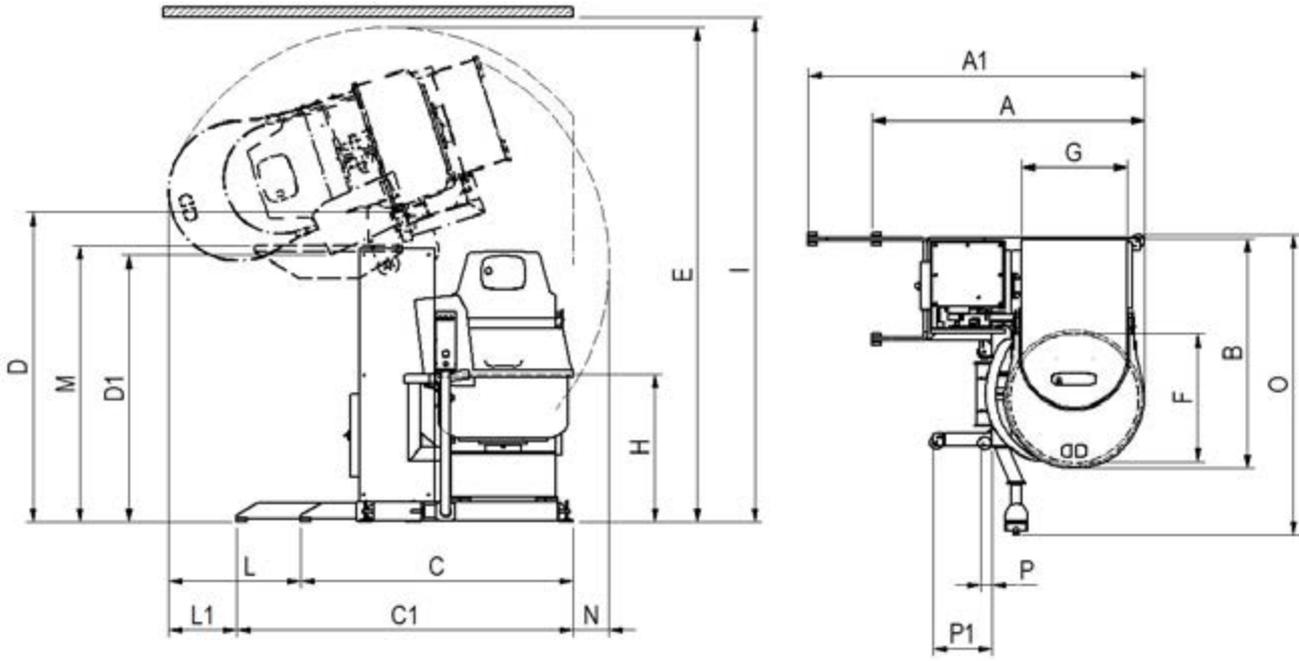
	Spiral Evo TH 200	Spiral Evo TH 300
<b>Bowl</b>		
Fixed	■	■
<b>Controls</b>		
Electronical (only)	■	■
Manual mode 'Paneotrad'	■	■
Temperature sensor	€	€
<b>Cover type</b>		
Transparent lid	■	■
Stainless steel grid only	□	□
<b>Bowl</b>		
Stainless steel bowl	■	■
<b>Accessorie</b>		
Dough chute	€	€
<b>Power supply</b>		
3N~ 400 V	■	■

<b>Capacity (indicative Values)</b>				
<i>Model</i>	<i>Flour (kg)</i>	<i>Dough (kg)</i>	<i>Pouring (litre)</i>	<i>Total (litre)</i>
Spiral Evo 200 TH	2,5 - 80	4 - 130	1,5 - 50	200
Spiral Evo 300 TH	2,8 - 125	4,5 - 200	1,7 - 75	300

<i>Models</i>	<i>Total power</i>	<i>Internal bowl diameter</i>	<i>Net Weight</i>	<i>Arm speed 50 Hz</i>	<i>Bowl speed 50 Hz</i>	<i>Arm speed 1st / 2nd speed 208 / 220 V 60 Hz</i>	<i>Bowl speed</i>
	<i>(kW)</i>	<i>(mm)</i>	<i>(kg)</i>	<i>(rpm)</i>	<i>(rpm)</i>	<i>(rpm)</i>	<i>(rpm)</i>
Spiral Evo 200 TH	7	800	1250	103 - 207	10 - 20	103 - 207	10 - 20
Spiral Evo 300 TH	8	900	1270		10 - 20		10 - 20

<b>Packing</b>				
Cardboard box on pallet	<b>Model</b>		<b>Spiral 200 TH</b>	<b>Spiral 300 TH</b>
	Width	(mm)	1900	1900
	Length	(mm)	2000	2000
	Height	(mm)	1850	1850
	Weight	(kg)	1300	1320
Wooden crate	<b>Model</b>		<b>Spiral 200 TH</b>	<b>Spiral 300 TH</b>
	Width	(mm)	1900	1900
	Length	(mm)	2000	2000
	Height	(mm)	2000	2000
	Weight	(kg)	1450	1470

# Spiral Evo TH Self-Tilting spiral mixer



*Dimensions without dough chute (mm)*

	<i>A</i>	<i>B</i>	<i>C</i>	<i>D</i>	<i>E</i>	<i>F</i>	<i>G</i>	<i>H</i>	<i>I</i>	<i>L</i>	<i>M</i> (DVM)	<i>M</i> (DVP)	<i>N</i>	<i>O</i>	<i>P</i>
Spiral Evo 200 TH	1705	1430	1710	1940 ±	3090	800	660	930	3190	830	1690	1550	300	1880	70
Spiral Evo 300 TH	1760	1515	1710	1890 ±	3160	900	660	1000	3260	905	1690	1550	300	1880	70

*Dimensions with dough chute (mm)*

	<i>A1</i>	<i>B</i>	<i>C1</i>	<i>D1</i>	<i>E</i>	<i>F</i>	<i>G</i>	<i>H</i>	<i>I</i>	<i>L1</i>	<i>M</i> (DVM)	<i>M</i> (DVP)	<i>N</i>	<i>O</i>	<i>P1</i>
Spiral Evo 200 TH	2105	1430	2110	1670 ±	3090	800	660	930	3190	430	1690	1550	300	1880	370
Spiral Evo 300 TH	2160	1515	2110	1565 ±	3160	900	660	1000	3260	505	1690	1550	300	1880	370