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Спиральные тестомесы Spiral Evo



Spiral mixers with fixed bowl

Capacity

- Flour: from 1,2 kg to 125 kg
- Dough: from 2 kg to 200 kg
- Pouring: from 0,8 litre to 75 litres

Use

Mixing is the 1st bread-making operation. It consists of mixing the ingredients in order to create a dough.

For professional use, Spiral mixers « Spiral Evo » are suitable for all types of dough.

Operating principle

Products of the Spiral Evo range are essential instruments to make a perfect dough. They work with two rotating speeds : the first corresponds to the mixing phase (mixing and formation of a dough). The second allows the stretching and the oxygenation of the dough. The different controls offer the possibility of a manual use (electromechanical: typ M) or (electronical: typ E).

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 50 and 70 have a single common motor for bowl and spiral
- The other 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 from the Spiral Evo 80 model and for all models of higher capacity

Standard model

- Type E : Electronical control panel with high resistant membrane keys proposing a new special Paneotrad program (Use: See « Control panel Spiral Evo» in the catalogue)
- see-through and anti-spray safety cover

Optional

- Stainless steel safety grid in addition to the see-through safety cover (only with type E control)
- Type M: electromechanical control panel with pushbuttons and timers (operation: see «Spiral EVO controls» in the catalogue)
- Infrared temperature sensor (only with control Type E)

The advantages

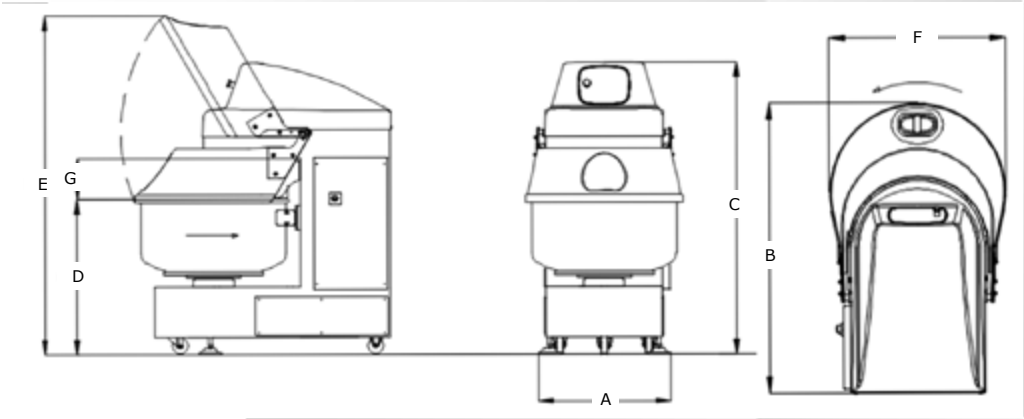
- Mixing quality:
 - Control of dough heating
 - Constant quality, whatever the amount of dough in the bowl
 - Better dough oxygenation
- Ergonomics:
 - Low noise
 - Cover retention system
 - Easy cleaning
 - Intuitive operation
- Work on small kneaded
- Versatile: suitable for all types of dough
- New mode dedicated to Paneotrad (type E)

	Spiral EvO 50	Spiral EvO 70	Spiral EvO 80	Spiral EvO 110	Spiral EvO 150	Spiral EvO 200	Spiral EvO 250	Spiral EvO 300
Type of bowl								
Fixed	■	■	■	■	■	■	■	■
Control								
Electronical (type E)	■	■	■	■	■	■	■	■
Manual mode special Paneotrad (only type E)	■	■	■	■	■	■	■	■
Temperature control (only type E)	€	€	€	€	€	€	€	€
Electromechanical 2 timers (type M)	€	€	€	€	€	€	€	€
Cover								
See-through cover lid	■	■	■	■	■	■	■	■
See-through cover lid and Stainless steel safety grid	€	€	€	€	€	€	€	€
Bowl								
Stainless bowl	■	■	■	■	■	■	■	■
Power supply								
3N~ 400 V	■	■	■	■	■	■	■	■

Capacity (indicative Values)				
Model	Flour (kg)	Dough (kg)	Pouring (litre)	Total (litre)
Spiral EvO 50	1,2 - 20	2 - 30	0,8 - 12	50
Spiral EvO 70	1,5 - 30	2,5 - 45	1 - 15	70
Spiral EvO 80	1,8 - 40	3 - 60	1,2 - 20	80
Spiral EvO 110	2,2 - 50	3,5 - 80	1,3 - 30	110
Spiral EvO 150	2,5 - 62,5	4 - 100	1,5 - 37,5	150
Spiral EvO 200	2,5 - 80	4 - 130	1,5 - 50	200
Spiral EvO 250	2,8 - 100	4,5 - 160	1,7 - 60	250
Spiral EvO 300	2,8 - 125	4,5 - 200	1,7 - 75	300

Model	Total power (kW)	Net weight (kg)	Spiral speed 50Hz (rpm)	Bowl speed 50Hz (rpm)	Spiral speed 60Hz (rpm)	Bowl speed 60Hz (rpm)
Spiral EvO 50	1,5	218	100 - 200	10 - 20	100 - 200	10 - 20
Spiral EvO 70	1,5	225	100 - 200	10 - 20	100 - 200	10 - 20
Spiral EvO 80	2,57	360	100 - 200	7 - 14	100 - 200	7 - 14
Spiral EvO 110	4,55	417	103 - 207	7.5 - 15	103 - 207	7.5 - 15
Spiral EvO 150	4,55	417	103 - 207	7.5 - 15	103 - 207	7.5 - 15
Spiral EvO 200	6,8	630	103 - 207	10 - 20	103 - 207	10 - 20
Spiral EvO 250	8,4	705	103 - 207	10 - 20	103 - 207	10 - 20
Spiral EvO 300	8,4	705	103 - 207	10 - 20	103 - 207	10 - 20

Spiral Evo Spiral mixers with fixed bowl



Model	Dimensions (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

Packing										
Cardboard box on palett	Model		Spiral EvO 50	Spiral EvO 70	Spiral EvO 80	Spiral EvO 110	Spiral EvO 150	Spiral EvO 200	Spiral EvO 250	Spiral EvO 300
	Width	(mm)	1150	1150	1300	1300	1300	1600	1600	1600
	Length	(mm)	650	650	850	850	850	1000	1000	1000
	Height	(mm)	1550	1550	1730	1730	1730	1750	1750	1750
Wooden crate	Weight	(kg)	239	245	395	452	452	660	741	741
	Model		50	70	80	110	150	200	250	300
	Width	(mm)	1250	1250	1400	1400	1400	1700	1700	1700
	Length	(mm)	750	750	950	950	950	1100	1100	1100
Perforated crate	Height	(mm)	1670	1670	1820	1820	1820	1850	1850	1850
	Weight	(kg)	301	305	479	536	536	744	825	825
	Model		50	70	80	110	150	200	250	300
	Width	(mm)	1250	1250	1400	1400	1400	1700	1700	1700
Perforated crate	Length	(mm)	750	750	950	950	950	1100	1100	1100
	Height	(mm)	1670	1670	1820	1820	1820	1850	1850	1850
	Weight	(kg)	323	327	556	613	614	765	846	847

Control panel Spiral Evo



Electronic control panel for Spiral Evo type E

Electromechanical control panel Spiral Evo Type M for models 50- 70

New special
Paneotrad
mode

- Electronic controls with digital display and high resistance membrane keyboard
- Classic manual mode
- Special Paneotrad mode
- Electronic controls can memorise times used in 1st and 2nd speeds
- Times can be changed without stopping the mixer
- Buzzer sounds on completion of the mixing cycle
- Inversion of rotation of the bowl during the mixing, except models 50 and 70

Characteristics of control panel type E

Manual mode : used to test the mixing time of a recipe before programming it. One can program up to 9 recipes.

Automatic mode : is used to launch the different recipes.

The times decrease and the change from 1st into 2nd speed happens automatically.

-With the Paneotrad mode, it is possible to adapt the mixing of paneotrad recipes that need resting time such as autolyse and bulk fermentation. With this specific mode «P», the baker can program up to 8 different recipes. the cycle runs automatically, including the resting time, without any intervention. the paneotrad mode can be use in automatic or manual mode.

- With the infrared temperature sensor option, you know the temperature of the dough at any time. With this option (only available with the type E control), you can also program a temperature limit that must not be exceeded for your different programs. Once this limit has been exceeded and according to your preference:

- The temperature display may blink
- There may be an audible sound signal, to warn the baker from an overshooting of the set dough temperature
- Programm the end of mixing once the set temperature limit is reached.

■ Electro-mechanical control panel - Type M

Use

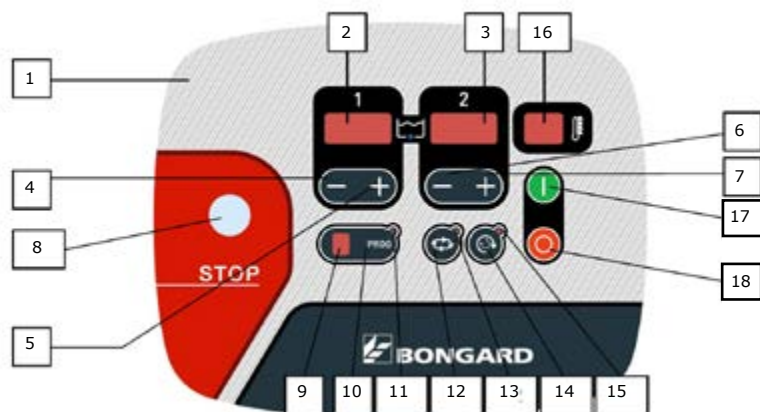
- 1st and 2nd speed timers adjustable before start
- Manual and automatic modes
- Automatic cycle for the passage from 1st to 2nd speed
- End-of-cycle sound signal
- Inversion of the rotation of the bowl, except for models 50 and 70

■ ■ ■ Important notes :

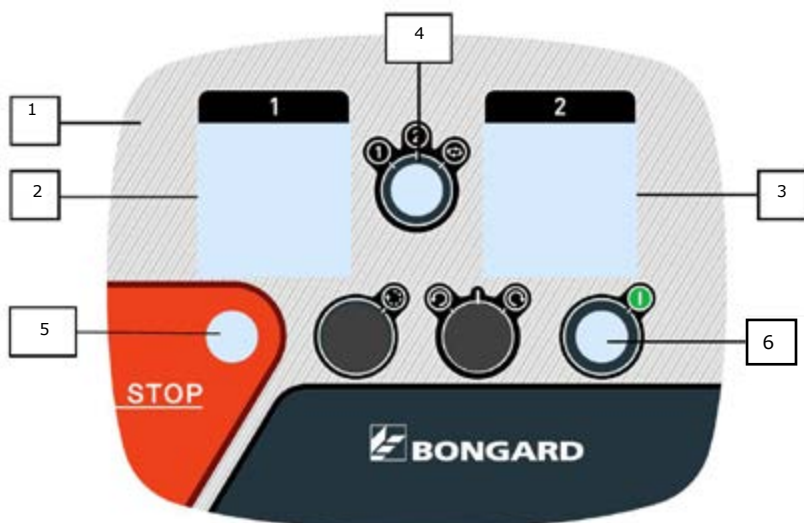
If the mixer is fitted with the see through anti-splash lid, it is possible to start mixing in 2nd speed. When fitted with a grid, to comply with the CE norm, the 1st speed time setting can not be less than 2 minutes.

The advantages

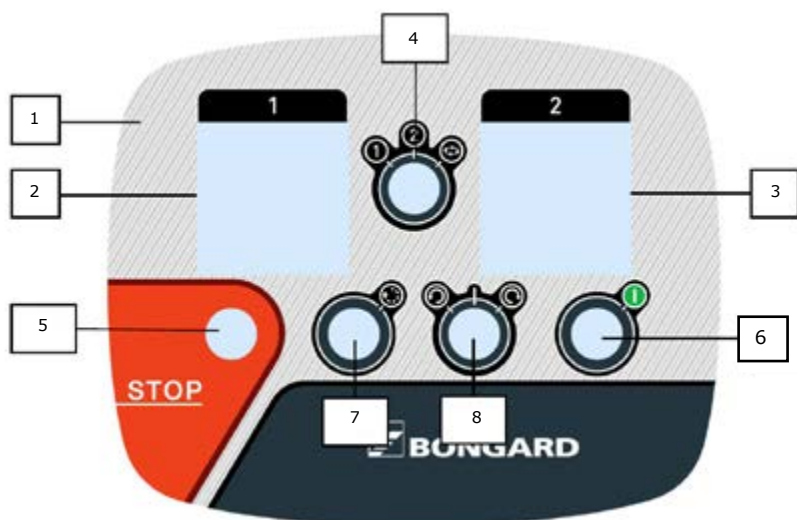
- Manual or automatic cycle
- Setting of 1st and 2nd speed
- Optimized control of the recipes
- A specific Paneotrad work mode
- Audible sound signal at the end of the cycle
- 3 operating modes available with the temperature sensor



- 1 Control panel
- 2 Time display 1st speed
- 3 Time display 2nd speed
- 4 Decrease the time of the 1st speed
- 5 Increase the time of the 1st speed
- 6 Decrease the time of the 2nd speed
- 7 Increase the time of the 2nd speed
- 8 Emergency/Stop button
- 9 Visual mode selected («0 to 9 or» H <»)
- 10 Program selection button
- 11 Red Led Programming
- 12 Auto or manual mode activation button
- 13 Red Led «current mode»
- 14 Touch:
 - rotation of the bowl with open cover
 - Inversion direction of rotation during mixing
- 15 Led red signaling reversal of movement
- 16 Temperature display of kneading
- 17 Start button
- 18 Stop button



- 1 Control panel
- 2 1st Speed Timer
- 3 2nd speed timer
- 4 Selector to activate:
 - V1 runs continuously
 - V2 runs continuously
 - Adjust with the timer
- 5 Emergency/Stop button
- 6 On Button



- 1 Control panel
- 2 1st Speed Timer
- 3 2nd speed timer
- 4 Selector to activate:
 - V1 runs continuously
 - V2 runs continuously
 - Adjust with the timer
- 5 Emergency/Stop button
- 6 On Button
- 7 Tank rotation
- 8 Direction of rotation of the tank

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