

Summary

Mixing Line

L Water cooler

Sigma Water cooler

Meldo Mixer-Water meter

Dox 25 - Domix 45 Water meter

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Spiral Electronic Spiral mixer with fixed bowl

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Spiral TH Tilting spiral mixer for volumetric divider

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Fork type mixers

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FBL A Fork type removable bowl mixer

Dough transfer

BDC Dough transfer - bowl tilter

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Planetary mixers

Saturne - Saturne E Planetary mixer

AR Planetary mixer

Teddy Table top planetary mixer



Water cooler

Use

The water cooler is a device for chilling water in order to guarantee a high quality of products at any season of the year. Easy to install, it is very efficient.

The use of a high-powered refrigeration unit and a thermostatic pressure reducing valve ensures the optimal working of the machine, whatever the conditions of use. The perfect insulation and the minimum frigorific loss offered by the exterior cladding of the tank, which is in polyurethane injected foam, guarantees a highly economical utilisation.


- Effective volume of tank: 90, 120, 250 or 500 litres depending on model
- Hourly capacity from + 20 ° to +1°: 50, 120, 180 or 360 litres depending on model
- Temperature of cold water adjustable

Construction

- Complete control panel with thermostat and thermometer
- Food-grade stainless steel coil
- 18/10 stainless steel tank, food-grade, with injected polyurethane foam
- Electro-tinned copper condenser
- High power integral refrigeration unit
- Heat exchange accelerated by stirrer
- Regulated by thermostatic pressure valve
- Self-fixing modular cladding for easy installation and maintenance
- Manual measuring of water by quick, easy-to-read level tube
- All steel body
- Optional pump on L 90 and L 120, standard on L 250 and L 500
- The L 500 model is composed of two L 250 water cooler
- Power supply : single phase 230 V 50 Hz (on Standard models)

Reference	Model
14000000	L 90
14100000	L 120
14300550	L 250
14300560	L 500

Reference	Options
14001000	Pump unit L 90/L 120
14301002	Chair L 90 – L120
14301003	Chair L 250
14301004	Chair L 500

Machine complies with  regulations



32, route de Wolfisheim - F-67810 Holtzheim
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18
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Water cooler

Use

The water cooler Sigma is a device for chilling water continuously in order to guarantee a high quality of products in any seasons of the year.

The combination of the direct proof and ice accumulation (Bongard patent) allows a fast ultra lowering of water while preserving a very significant flow. This system of continuous cooling guarantees perfect sanitation.

Thanks to the use of the natural pressure of the water supply network, the water cooler Sigma works without any additional pump.

The use of a oversized refrigeration unit and 2 thermostatic regulators ensure an optimal functioning of the device, in any terms of using.


The perfect insulation of the ice bath tank guarantees a minimum of calories loss for a very economic use.

Construction

- Insulated ice bath tank
- Double food-grade copper coils
- 18/10 stainless steel tank, food-grade, with injected polyurethane foam
- High power integrated refrigeration unit
- Regulated by thermostatic pressure valve
- Manual measuring of water by quick, easy-to-read level tube
- The Sigma must be connected to a metered water mixer.
- All steel body
- Power supply : single phase 230 V 50 Hz (on Standard models)

Reference	Model
14300820	2.45
14300810	2.60
14300800	3.60

Reference	Options
14300840	Electronic doser meter

Machine complies with  regulations

Meldo

New
2005



Mixer - Water meter

Utilisation

The Meldo metered water mixer is designed to take water from the cooler, the system and the hot water supply. The combination of different valves enables the mixture to be supplied at the desired temperature.

Construction

- Stainless steel body
- Temperature of water on transfer is shown on the pre-mixer display
- Volume of water used and pre-selected by keys on the electronic meter.
- Rotating thermostat knob.
- Delivered with "S" pipe, 2.5m pipe and support.

Référence

14300850 Mixer and water meter Meldo

Dox 25 Domix 45



Dox



Domix 45

Water meter

Use

- Electronic control panel
- Measuring and mixing water for making dough and pastry to match the optimum recipe
- Dox 25 M and Domix 45 : mixing of hot and cold water.
- Domix 45 : by pass to drain the water that has not reached the desired temperature (draining the pipes , etc.)

Construction

- ABS and stainless steel structure
- Control by microprocessor with permanent memory of 30 recipes
- Dual layer stainless steel filter
- Back flow valve
- Power plug and jack for remote pump control
- Stainless steel measuring pipe
- Delivered with "S" pipe, 2.5m pipe and support.
- Digital keyboard to set or call up memory, or water discharge
- Power supply : single phase 208 to 240 V, 50 Hz to 60 Hz (on Standard models)


Dox 25 M

- Display of quantity and temperature of water 1/10 of a degree Celsius
- Temperature adjustment by means of a rotating button

Domix 45

- Digital display of ambient temperature and the external sensor (dough temperature) at 1/10 of a degree Celsius
- By-pass
- Rotating temperature adjustment knob
- 80 mixing programs

Reference	Model
07055038	Dox 25
07055032	Dox 25 M
07055101	Domix 45

Machine complies with  regulations

Spiral Junior



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.

Construction


- Epoxy painted body (food grade) on castors
- Hot-formed anti-shock ABS top cover.
- Stainless steel safety grille or transparent anti-projection safety lid, depending on model
- 50 J Spiral with transparent anti-projection safety lid on 50 J bowl
- Stainless steel arm, bowl and dividing plate
- Stainless steel safety grid
- Electronic controls with timer
- Power supply : three phase 400V 50 Hz (on Standard models)

Reference Model

99220510	Spiral 50 J Stainless steel grid
99220511	Spiral 50 J with plastic security lid

Options

special voltage

Machine complies with  regulations



Non contractual photograph



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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 control

Use

- 9 mixing programs are available.
- Electronic controls with digital display and high resistance membrane keyboard
- usable in manual or automatic mode.
- Electronic controls can memorise times used in 1st and 2nd gears
- Times can be changed without stopping the mixer.
- Reverse bowl rotation available on all models except Spiral 50 E and 70 E
- Buzzer sounds on completion of the kneading cycle.

Remarque :

In manual mode, times displayed are increased and can be recorded in automatic mode. In automatic mode times are reduced and the mixer automatically switches from 1st to 2nd gear.

Machine complies with  regulations



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Spiral A



Removable bowl Spiral mixer

Use

New removable-bowl spiral kneading machine for intensive use. Suitable for use by small craftsmen or industrial manufacturers, the new Spiral A is capable of kneading different types of dough in succession, while maintaining a real guarantee of quality at all times.

Construction

- Reinforced rigidified steel structure
- Structure mounted on 6 feet for easy cleaning
- External structure coated with epoxy (food grade)
- Front surface of head and body coated with stainless steel protective layer
- Safety grille on bowl or sealed stainless steel safety lid for reduced dust emission
- Lower edge of stainless steel bowl specially shaped with "almond-shaped beading" to provide better coupling between the driving system and the bowl.
- Bowl strengthened by a welded flat strip.
- Stainless steel arm, bowl and dividing plate
- Easy fitting and removal of the bowl using the hydraulic head lifting mechanism.
- Bowl pre-connection device makes it easy to fit the machine on an uneven surface.
- Friction wheel transmission of movement to the bowl.
- Belt and pulley transmission.
- 2-speed spiral rotation
- Variable bowl rotation speed
- Reverse bowl rotation available in 1st gear
- Electronic control panel with large LCD display
- Memory facility handles and names 99 recipes
- Fault warning device.
- The bowl, with its new ergonomic grip, is perfectly adaptable to any hydraulic or screw lifting system, discharging on to a bench or into a Bongard dividing hopper.

Reference Model with Stainless Steel grid

99301010	Spiral A 250 E**
99301020	Spiral A 300 E
99301030	Spiral A 360 E

Model with Stainless Steel lid


99301040	Spiral A 250 E **
99301050	Spiral A 300 E
99301060	Spiral A 360 E

Accessories

99301011	Extra bowl on trolley 250 **
99301021	Extra bowl on trolley 300
99301031	Extra bowl on trolley 360

Options

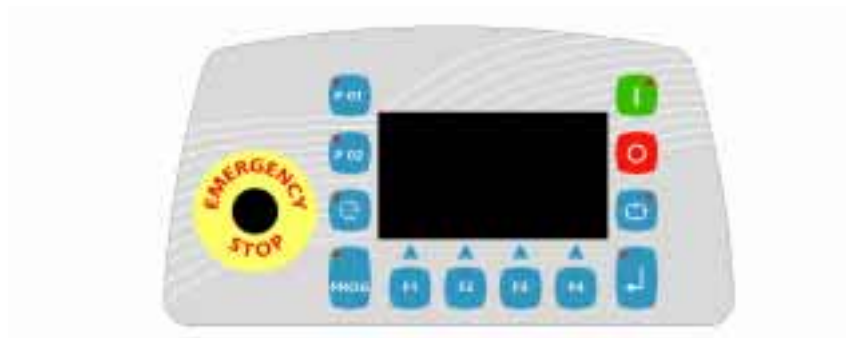
Infra-red temperature probe
Ingredient containers (max 2 containers)
External structure completely in steel inox

Machine complies with  regulations



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Spiral A



Electronic control

Use

- 99 programs available
- All functions and programs are displayed on an LCD screen.
- Electronic control with digital display and high resistance membrane
- Manual function
- Automatic function
- Two "favourite" program keys give direct access to the most frequently-used recipes.
- Buzzer sounds on completion of the kneading cycle.
- A 1st-gear reverse facility enables the user to knead small quantities.

Machine complies with  regulations



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Spiral TH



Tilting spiral mixer for volumetric divider

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 mixer fixed on the mobile part of the hydraulic hoist, is lifted in position to discharge the dough into the hopper of a volumetric divider.

- Operating is made very easy.
- Gaining space in the laboratory.

Construction

- Epoxy painted frame (food-grade)
- 2 arm speeds
- Powered stainless steel bowl
- Stainless steel safety grid
- Epoxy painted frame
- E models : electronic controls with high resistant membrane on keyboard
- 200 and 300 models are fitted with two motors : one for the bowl and one for the spiral
- Power supply : three phase 400V 50 Hz on standard



Tips dough left (G) or right (D)

Panel facing you

Tilting height : 1690 mm

Minimum height required : 3100 mm

Model without dough chute for DVM


Reference	Model
99500701	Spiral 200 TH E G
99501701	Spiral 300 TH E G
99500711	Spiral 200 TH E D
99501711	Spiral 300 TH E D

Model with dough chute for DVP

Reference	Model
99500703	Spiral 200 TH E G
99501703	Spiral 300 TH E G
99500713	Spiral 200 TH E D
99501713	Spiral 300 TH E D

NB : ask us for any installation with concurrent model

T : tilting
H : high
E : electronic
G : left
D : right

Machine complies with  regulations



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Spiral TL



Tilting spiral mixer for workbench

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 mixer fixed on the mobile part of the hydraulic hoist, is lifted in position to discharge the dough on a workbench.

- Operating is made very easy.
- Gaining space in the laboratory.

Construction

- Epoxy painted frame (food-grade)
- 2 arm speeds
- Powered stainless steel bowl
- Stainless steel safety grid
- Epoxy painted frame
- 200 and 300 models are fitted with two motors : one for the bowl and one for the spiral
- Power supply : three phase 400V 50 Hz on standard



Tips dough left (G) or right (D)

Panel facing you

Tilting height : 900 mm

Minimum height required : 2550 mm

Reference	Model
99500721	Spiral 200 TL E G
99501721	Spiral 300 TL E G
99500731	Spiral 200 TL E D
99501731	Spiral 300 TL E D


T : tilting

L : low

E : electronic

G : left

D : right

Machine complies with  regulations



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Spiral Twin



Tilting spiral mixer

Use

The Spiral Twin mixer comprises a spiral mixer with fixed bowl permanently installed on a hydraulic elevator apt to raise its entire structure vertically and to unload the dough contained in the bowl either on the right or left side as desired. Based on the model selected it is possible to unload the dough contained in the bowl on a work bench and/or in the hopper of a volumetric divider and to feed one or two work lines based on the desired output.

In addition to being versatile and extremely compact, The Spiral Twin mixer has been developed to maximize production in the smallest work area while guaranteeing the reliability performance and safety standards typical of BONGARD mixers.

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.

Construction


- Structure in epoxy powdered
- Dividing blade, spiral arm, bowl and safety grid in stainless steel
- Movement transmission by pulleys and belts
- Safety device stops automatically the machine when the grid is lifted
- Motors are protected from overcharging and short circuit
- 2 work speed for the spiral
- Reverse bowl rotation at first speed
- Mixing time setting for 1st and 2nd speed
- Electronic control with high resistant membrane on keyboard
- hydraulic lifting system with self tipping suitable for both side tipping

- control system is of the hold-to-run type
- Supply power : tri 400 V 50 Hz
- Low tension 24 Volt
- Other voltages possible

Reference Model

99300510	Spiral Twin 300 LL
99300520	Spiral Twin 300 HH
99300530	Spiral Twin 300 LH
99300540	Spiral Twin 300 HL

LL : unloading on the bench, both side
HH : unloading on the divider, both side
LH : unloading on the bench (right), on the divider (left)
HL : unloading on the divider (right), on the bench (left)

Machine complies with  regulations



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FBL Standard



Fork type mixer

Use

FBL fork type fixed bowl mixers are designed for high output bakeries, and fit into all production lines.

Mixing quality: the geometry of the 2 rotation speed fork combined with the shape of the bowl, gives quality mixing in accordance with the principles of the main phases of cutting, stretching, aerating and piecing.

Thanks to elevated structure (on legs) easy cleaning under the machine.

Construction

- 1 timer
- Epoxy painted frame (food-grade) mounted on 4 stainless steel feet
- Triangular section cast aluminium arm :
 - with 2 forks
 - 1 direction of rotation
 - raisable with manual unlocking
- 2 mixing speeds
- Non powered stainless steel bowl with manual brake
- Round-edge bowl
- Raisable safety grids
- 24 V electronic control
- Frame easy to remove if access to the bakery is difficult.
- Three phase 400 V 50 Hz

Model with security grid

Reference	Model
99312300	FBL 230 Standard
99313300	FBL 330 Standard


Model with safety see-through lid

99312301	FBL 230 Standard
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Option

Arm moulded in inox with oval section

Other voltages possible

Machine complies with  regulations



Fork type mixer

Use

FBL fork type fixed bowl mixers are designed for high output bakeries, and fit into all production lines.

Mixing quality: the geometry of the 2 rotation speed fork combined with the shape of the bowl, gives quality mixing in accordance with the principles of the main phases of cutting, stretching, aerating and piecing.

Arm rotation reverse facility enables the user to mix small quantities.

Construction

- Automatic functions by 2 timers
- Epoxy painted frame (food-grade)
- Frame mounted on castors
- Lifiable with manual unlocking
- 2 mixing speeds
- Non powered stainless steel bowl with hand brake
- Flat-edge bowl
- 24 V electric control
- Oval section shaped stainless steel arms :
 - with 2 forks
 - with direction of rotation
 - raisable with electromagnetic unlocking
- Rotating safety grids
- Three phase 400 V 50 Hz

Reference	Model
99322300	FBL 230 Luxe
99323300	FBL 330 Luxe

Option
2-branch triangular-section moulded aluminium arm
Other voltages possible

Machine complies with **CE** regulations



Fork type removable bowl mixer

Use

FBL A fork type removable bowl mixers are designed for high output bakeries and fit into all production lines

The removable bowl enables remote filling, emptying by tipping elevator, additional bowls also enable in-bowl preparation in spare time.

Mixing quality: the special geometry of the 2 rotation speed fork combined with the shape of the bowl, gives quality mixing in accordance with the principles of the main phases of cutting, stretching, aerating and piecing.

The FBL A mixers are suitable for large production because there is no time loss for filling and emptying the bowl.

Construction

- Epoxy painted frame (food-grade)
- Shaped stainless steel oval section arms :
 - with 2 forks
 - 2 directions of rotation
 - raisable with electromagnetic unlocking
- 2 mixing speeds
- Non powered stainless steel bowl with hand brake
- Rotating safety grids
- Flat-edge bowl
- 24 V electrical control
- Manual bowl locking
- Bowl on trolley
- Automatic function with 2 timers
- Three phase 400 V 50 Hz


Reference Model

99362300	FBL A 230 Luxe
99363300	FBL A 330 Luxe
99315760	Extra bowl on trolley FBL A 230
99315770	Extra bowl on trolley FBL A 330

Option

Arms alu molded of triangulaire section with 2 branches

Other voltages possible

Machine complies with  regulations

BDC



Bowl tilter

Use

The BDC bowl tilter enables the contents of an SPLA or FBL A removable mixing bowl to be load onto a table or into a divider hopper.

BDC 5-6 M22, BDC 7-8 M26, BDC 9-10 M30

Designed for the unloading of the dough at respective heights of 2 200 mm, 2 600 mm and 3 000 mm, mainly towards workbenches or volumetric dividers

The lifting system works with 2 speeds and independent pressure buttons.

Construction

- Epoxy painted frame (food-grade)
- Sturdy steel structure
- Wheel-mounted with floor fixing
- No floor anchoring necessary
- Dual manual safety control
- Hydraulic lifting system for a minimum of maintenance (only on c)
- Screw lifting system (only on BDC 5-6 M22, BDC 7-8 M26 and BDC 9-10 M30)
- 24 V control circuit (security)
- Optional safety cage for BDC 1, BDC 2, BDC 3 and BDC 4
- Standard safety cage for BDC 5, BDC 6, BDC 7, BDC 8, BDC 9 and BDC 10
- Power supply : three phase 400 V 50 Hz


Important

Specify make, type and serial n° of the mixer and height of the hopper for adjustment to the tilting height.

Reference	Model
99403000	BDC 1
99403600	BDC 2
99413000	BDC 3
99413600	BDC 4

Reference	Model
99403010	BDC 5 / M22
99403610	BDC 6 / M22
99403020	BDC 7 / M26
99403620	BDC 8 / M26
99403030	BDC 9 / M30
99403630	BDC 10 / M30

Reference	Option
99413610	Safety cage

Machine complies with  regulations



Vertical elevator bowl lifter

Use

The EBCV bowl lifter enables the contents of a removable SPL A or FBL A mixer bowl to be tipped automatically onto a table or into a divider hopper.

- 4 possible configurations:
 - n°1: introduction bowl on line, tilting right
 - n°2: introduction bowl on line, tilting left
 - n°3: introduction bowl left, tilting right
 - n°4: introduction bowl right, tilting left


Construction

- Epoxy painted frame (food-grade)
- Steel structure
- 3 support points fixed to the floor
- peripheral protections
- Dual manual safety control
- Bowl position detector
- Hydraulic lift system
- 24 V control circuit
- Optional safety cage
- Power supply : three phase 400 V 50 Hz

Important

Specify the make, type and serial n° of the mixer, and the height of the hopper for adjustment of the tipping height. Ask us for customising to a competitor's bowl

Reference	Model
99421000	EBCV 1
99421020	EBCV 2
99421030	EBCV 3
99421040	EBCV 4

Machine complies with  regulations

Saturne Saturne E



Planetary mixer

Use

Saturne is a planetary mixer designed for bread and cake bakeries and for small laboratories and industrial canteens (cream, soft dough and pastry, sauces, mayonnaise, etc.) There are 3 fixed speeds : 30, 60, 125 rpm. Designed and built with modern methods of machining and advanced technology is guarantee for optimised longevity in extreme working conditions.

Saturne E is a planetary mixer designed for cake bakeries and for small laboratories and industrial canteens (cream, soft dough and pastry, sauces, mayonnaise, etc.) Designed and built with modern methods of machining and advanced technology is guarantee for optimised longevity in extreme working conditions. Possibility to install electrical or gaz heating in the bottom of the bowl (see accessories)

Construction


- Saturne with 3 variable speeds : 30, 60, 125 turn a minute
- Saturne E with variation of speed from 30 to 125 rpm it achieves a higher degree of precision for all recipes
- Epoxy coated body (food grade) on legs for easy cleaning
- Manual and automatic functions
- Programming of time
- LED controlled functions
- Manual bowl lifting by arch
- Stainless steel bowl
- Functional bowl locking system
- Supplied with 3 tools (whisk, beater, spiral)
- 3 electrical gear speeds
- Removable rotating safety grid without tools
- Ergonomic control panel with digital keys
- 12/24 V control circuit
- Supply voltage: three phase 400 V 50 Hz
Saturne E 20 - 40 : single 22 V 50 Hz
Saturne E 60 : tri 400 V 50 Hz

Model with 3 speed

Reference	Model
88704001	Saturne 20
88704011	Saturne 40
88704021	Saturne 60

Model with variation speed

88704301	Saturne 20 E
88704311	Saturne 40 E
88704321	Saturne 60 E

Machine complies with  regulations



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Planetary

Use

The machine is a floor model with facility for mounting to the floor and fitted with vibration absorbing rubber pads. Rubber pads supplied with different thickness to compensate for uneven floor surface. Heavy duty type. Each machine is delivered with a stainless bowl and 3 tools (beater, whip, hook) Equipped with bowl lift system for holding the bowl in working position as well as releasing positioning for removing the bowl. Furthermore, it can be equipped with a safety guard. The mixing bowl is in conjunction with the bowl arms interlocked with automatic switch system. When bowl arms and bowl are in low position, the machine cannot be operated. The machine is equipped with a driving system called V-belt pulley system for speed adjustment (no gear box, oil level or oil lubrication will be needed).

The operating speed can be changed at any time when the machine is switched on to any setting, range of speed: 47-250 RPM.

Ball bearing and self-lubricating bearings are used.

The bowl arm scissors lifting system is located in the machine, protected against the environment means no cleaning.

Construction

- Motorized bowl lifting (except 80 MK1)
- Timer
- Emergency stop
- Removable safety grid
- Epoxy coated body
- Thermal motor protection

Capacity


Model	AR 80	AR 100	AR 140
Egg white L = 30 eggs	12 l	14 l	14.5 l
Whipped cream	17 l	20 l	26 l
Mayonnaise	24 l	38 l	43 l
Biscuit bottom	32 — 40	38 — 50	54 — 67
Dough L liquid	12 l	15 l	20 l
Sponge cake	48 kg	60 kg	81 kg
Flour kg	30 kg	35 kg	50 kg

Reference Model

Reference	Model
88200911	AR 80 MK1
88200921	AR 100 MK1
88200931	AR 140 MK1
88200941	AR 80 MK1S
88201001	AR 100 MK1S
88200951	AR 140 MK1S

Reference Options

Reference	Options
88200961	Attachment drive AR 80 (for accessories, etc)
88200971	Computerized controls
On request	Stainless steel execution

Machine complies with  regulations



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Teddy



Table top planetary mixer

Use

Due to its equipments and extra equipments, the planetary mixer Teddy is capable of solving many different tasks of cutting, mincing, mixing and whipping. The multifunctional operation button is placed ergonomically correct on both sides of the mixer.

The operation of the mixer as well as mounting of tools and bowl is very simple. The bowls can be stacked, both with and without lids available in various colours. Teddy is low-level noise running and has a very strong motor.

The intelligent motor operation protects the mixer against overloading. Teddy is born with attachment drive.

Construction


- Timer
- Emergency stop
- Removable safety grid
- Epoxy coated body
- Thermal motor protection
- Stainless steel bowl and tools
- Delivered in cardboard packing
- Supply voltage : mono 230 V 50 Hz

Capacity

	Teddy
Egg white	16
Bread dough (50%)	2,5 Kg
Flaky paste	2 Kg
Pouring	5 l
Sponge cake	3 kg
Minced meat	4 kg

Reference Model

88200801	Teddy 5
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Machine complies with  regulations



Whip



Hook



Beater