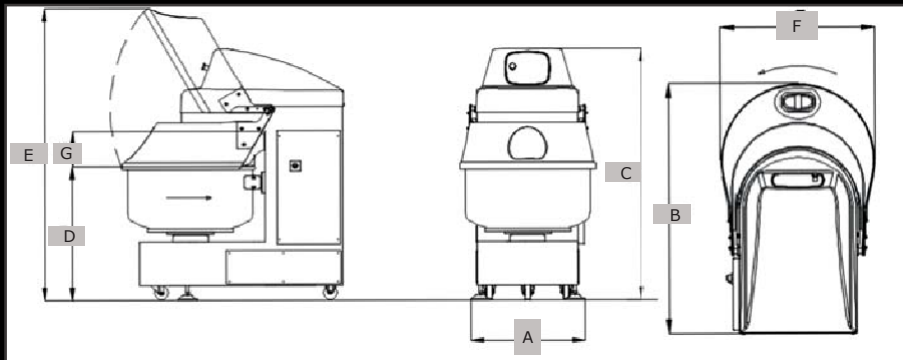


Spiral Evo 50    Spiral Evo 70    Spiral Evo 80    Spiral Evo 110    Spiral Evo 150    Spiral Evo 200    Spiral Evo 250    Spiral Evo 300



Capacities (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 EZO 50	1,5	218	100 - 200	10 - 20	100 - 200	10 - 20
Spiral EZO 70	1,5	225	100 - 200	10 - 20	100 - 200	10 - 20
Spiral EZO 80	2,57	360	100 - 200	7 - 14	100 - 200	7 - 14
Spiral EZO 110	4,55	417	103 - 207	7.5 - 15	103 - 207	7.5 - 15
Spiral EZO 150	4,55	417	103 - 207	7.5 - 15	103 - 207	7.5 - 15
Spiral EZO 200	6,8	630	103 - 207	10 - 20	103 - 207	10 - 20
Spiral EZO 250	8,4	705	103 - 207	10 - 20	103 - 207	10 - 20
Spiral EZO 300	8,4	705	103 - 207	10 - 20	103 - 207	10 - 20

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

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The Spirit of Excellence

# Optimize oxygenation while limiting higher dough temperatures

## A wider mixing bowl

Widening the bowl reduces the contact surface area between the walls and the dividing unit. The result: limited heating of the dough, and a controlled temperature guaranteed on small or large kneading dough portions.

## 2 rotating speeds

Available on all models, this two-speed function allows performing a mixing stage (slow rotation

using the 1st speed setting) first, followed by rolling and oxygenation (fast rotation with the 2nd speed setting), for an optimal kneading outcome.

## Reversing the rotation direction

Performed during the mixing stage, reversing the bowl rotation direction yields a more homogeneous dough mix. Available on the 80 series models and higher.

At the end of kneading, this direction change also facilitates cleaning of the bowl.

## Enhancing quality control of the kneading process

### An infrared temperature probe (O)

The probe relays at all times the dough surface temperature.

The probe may be programmed via the electronic controls not to exceed the upper temperature limit set by the user.

The need to monitor the various kneading phases has been eliminated. Once the dough has reached the temperature prerecorded when beginning the recipe, a sound alarm rings and kneading stops automatically.

### Consistent kneading

For any given recipe, just a single kneading program needs to be applied, regardless of the quantity, whereas other equipment might require adjusting the program during execution in order to limit heating of the dough.

### A transparent lid

Delivered as a standard item, the lid made of a shock-resistant PMMA material allows maintaining visual control of the ongoing kneading process, while limiting flour dust emissions. Hoods may also be issued along with, as a complement, a fitted safety grating.



## Robustness, Safety,

- The transparent **PPMA lid**, which is thicker (+30%) and more resistant to shocks, has been **equipped with a hood** retention system (beginning with the 80 series model).
- The **steel housing, now enlarged and strengthened**, has improved motor ventilation (a single motor for the 50 and 70 series models, and 2 motors beginning with the 80 series model).
- The power panel is located in an IP55 control box in order to provide optimal **protection against flour dust** and water spraying.
- The mixers are fitted **with 3 wheels** to accommodate displacements and **2 stabilizers**.



# SPIRAL EVO

Spiral mixers range





New functionality  
« Paneotrad® »



Electronic control



Electromechanical controls for models 50 and 70



Electromechanical for models 80 and more

Spiral Evo 80 with PMMA lid and security grid

## Making technology a real asset when using mixers

### Ergonomics, Comfort

- The bowl diameter **has been increased** to streamline use and cleaning.
- The **spiral**, the **dividing unit blade** and the bowl (**8**) are all made of **stainless steel**. The rounded edge of the bowl contributes additional stiffness to the device.
- All mixers **comply with current EC standards**: protective grating on pulleys, protection of the supporting rollers, and a plastic hood with an offset opening reserved solely for introducing ingredients, thereby blocking access to the spiral during kneading.
- Transmission by means of a **trapezoidal shaped belt** improves contact with the pulleys and moreover guarantees a **sound level of less than 58 dB**.

#### ■ The electromechanical control

This control setting combines all the basic functionalities for high-quality kneading: two timers to manage mixer speeds 1 and 2, a selector that serves to activate each speed independently, another selector triggering the bowl rotation direction, plus an on-off button.

#### ■ The electronic control

This control makes it possible to work in either manual or automatic mode, depending on the user's needs.

Thanks to its various programs, this device allows scheduling the kneading time in both first and second speed, while programming one's very own recipes by including, through featuring the **new functionality called "Paneotrad®", dough resting time between each kneading phase**, as well as managing the bowl rotation reversal during mixing or when removing the bowl from the mixer with the hood open.

This electronic control also serves to supervise the infrared temperature probe for precision handling of the dough.