

TORNADO

PLANETARY MIXER



We provide quality professional equipment and services to artisan bakeries.



A close-up photograph of a baker in a white uniform holding a large white piping bag. The baker is positioned in the upper left, with their hands visible. In the foreground, a round cake is decorated with white frosting, red cherries, and a chocolate triangle. The background is slightly blurred, showing more of the baker's uniform and the kitchen environment.

TORNADO RANGE

Designed specifically for the bakery and pastry industry, the Tornado range of planetary mixers is available in 3 models with a capacity of **20**, **40** or **60** liters.

With its robust and ergonomic construction, as well as its interchangeable tools, Tornado offers you great versatility in the preparation of your products.

KNOW-HOW

70 years by your side



With 70 years of experience, Bertrand Puma has reached its high level of expertise thanks to a unique know-how in the conception of equipments for bakeries and pastry shops, and a development of Made in France products, always more reliable and efficient.

VISIT

WWW.BERTRAND-PUMA.FR

LAB

Discover your future equipment



As a demonstration and training center, our LAB' is at your disposal to test our equipment in real-life situations. Our Baker Demonstrator is there to advise and assist you.

MAKE AN APPOINTMENT WITH US
+33 (04) 75 57 55 00

ASSISTANCE

At your service



Benefit from the power of a worldwide network of distributors! We provide local support to bakers all over the world, to help you at every stage of your project.

CALL US
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TORNADO RANGE

VERSATILITY ON A DAILY BASIS

Tornado guarantees the precision and agility necessary for the realization of all your recipes thanks to its 3 tools (paddle, whisk, spiral) and its management of the mixing speed.

It allows you to prepare all types of mixes such as pastry preparations (cream, sponge cake, meringue, etc.) and a wide variety of doughs (cookies, brioche, special breads, pastries, etc.).



A HEAVY-DUTY PLANETARY MIXER

Tornado has a **white metal cover** that houses the control panel. Made of smooth and clean lines, there are **no flat surfaces** where it is possible to put an object that could fall into the tank.

The frame, made of white painted steel, rests on **4 anti-vibration and adjustable feet** for a perfect stability of the machine on the ground. Stainless steel feet, particularly suitable for aggressive cleaning products, are available as an option.

This mixer has **strong, precise and silent mechanical parts** thanks to the adoption of a mixed transmission system with belts and gears in treated steel with sealed lubrication. This **reinforced mechanism**, placed in a cast iron head, generates the planetary movement of the tool. The motor is **protected by a thermal relay**.



COMFORT OF USE

The **stainless steel tank** is made of one piece and is easy to manipulate thanks to its **two handles**. A **tank support cart** is also available to make moving easier.

An indexing device positions the tank on its support. The raising and lowering of the tank is **assisted by an ergonomic lever** and minimizes the effort of the user.

A **light illuminates the inside of the bowl** for a perfect visibility of your preparations.

ERGONOMICS AND SAFETY

A **transparent, anti-spattering of flour, liftable cover** ensures safe operation for the user.



A **trap door** allows the insertion of ingredients during the mixing process.

The opening of the cover causes the **automatic stop** of the mixer.

3 CONTROL PANELS AVAILABLE



Electromechanical control (EM)



Electronic control 3 speeds (EL)



Electronic control speed variator (VRV)



MIXING TOOLS

Tornado comes with 3 tools, easily **interchangeable**:

- Aluminum vane
- Aluminum spiral
- Stainless steel whisk



SCRAPER TOOL

A **scraping option** can be installed in addition to the tool to further increase the homogeneity of your preparations.

TECHNICAL DATA



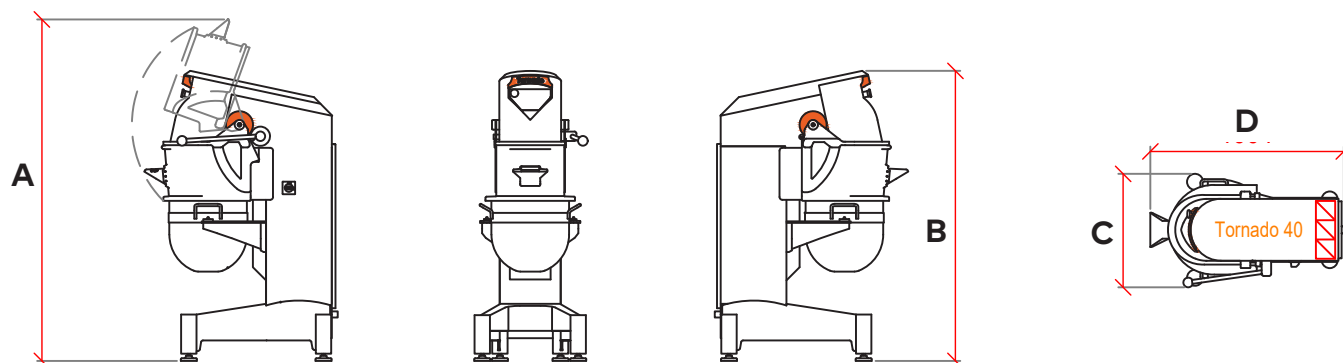
STENTOR RANGE

A REINFORCED DESIGN AND A CHOICE OF MATERIALS AND ACCESSORIES ALWAYS MORE ROBUST FOR AN INTENSIVE AND ALL-TERRAIN USE.



THE COVER IS NOT JOINED WITH THE STRUCTURE, LEAVING A SPACE WHICH ALLOWS AN OPTIMAL EVAPORATION INSIDE THE TANK.

DATA & DIMENSIONS



● standard

	TORNADO 20	TORNADO 40	TORNADO 60
Maximum capacity of the tank (L)	20	40	60
Min-max tool speed (r/min)	30 - 417		
Transparent cover against flour spillage	●	●	●
Electromechanical control	●	●	●
3 tools : stainless steel whisk, aluminum beater and aluminum spiral	●	●	●
A - Height with raised cover (mm)	1772	1772	1907
B - Height (mm)	1505	1505	1546
C - Width (mm)	589	589	670
D - Depth (mm)	1004	1004	1111
Electrical supply	400V / TRI+T / 50 Hz		
Power (kW)	1,5	2,2	3,1
Rated current (A)	4	5,5	8,5
Weight (kg)	235	250	320

OPTIONS & ACCESSORIES

€ paying option/accessory

OPTIONS	
Stainless steel base	€
Electronic control - 3 speeds	€
Electronic control - speed variator	€
Scraper tool	€
ACCESSORIES	
Tank reduction 10, 20 or 40 L + 3 tools	€
Tank support cart	€

MANY AND MORE, REAL GOODS



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