

# SPI

## SPIRAL MIXER



We provide quality professional equipment and services to artisan bakeries.



A close-up photograph of a spiral mixer's mixing arm kneading a large mass of dough. The dough is light-colored and has a layered, fibrous texture. The metal mixing arm is dark and curved, with some dough residue on its surface. The background is a blurred stainless steel surface.

# SPI RANGE

Bertrand Puma's recognized know-how has been developed over the years alongside bakers and pastry chefs, to best meet their specific needs.

The SPI range of spiral mixers offers incomparable kneading quality, combining versatility and robustness, for a perfect respect of the dough and your work.

The range is declined in 5 models, with a maximum dough capacity ranging from 45 to 200kg.

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](http://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  
**+33 (04) 75 57 55 00**

# GIVE PRIORITY TO THE QUALITY OF KNEADING

The regular movement of the spiral allows the realization of a structured, smooth, coherent and homogeneous dough, thanks to a succession of pressures, stretches and shears.

These results are obtained thanks to the spiral, whose shape, combined with the geometry of the bowl, prevents the dough from rising up along the tool, even for small quantities of dough.

SPI spiral mixers ensure gentle kneading, without overheating, while respecting the steps necessary for perfect oxygenation.



## A BOWL DESIGNED TO INCREASE EFFICIENCY

The **stainless steel bowl** of the SPI spiral mixers has been specially designed to ensure **efficient and fast frasing** as well as **optimal oxygenation of the dough** by stretching, cutting and blowing it in turn.

Its flat bottom allows a better recovery of the flour on the periphery and a gentle kneading, in order to obtain a **perfect dough consistency**.

An **infrared temperature probe** (optional) detects the surface temperature and displays it on the control panel with ease. A threshold can be set to alert the operator if the set point is exceeded or to stop the cycle directly.

## EASY TO OPERATE

Bertrand Puma control panels are available in automatic (EL models) or manual (EM models) versions for the entire SPI range. They make it easy to manage the kneading process efficiently.



Detail of the electronic control (EL)

- 1 - 1st speed : time display
- 2 - 2nd speed : time display
- 3 - 1st speed : time setting
- 4 - 2nd speed : time setting
- 5 - Cycle : on
- 6 - Cycle : stop
- 7 - Program selection. LED display
- 8 - Operation: automatic / manual (LED)
- 9 - Reversal of the direction of rotation of the bowl
- 10 - Emergency stop
- 11 - Infrared temperature probe



Detail of the electromechanical control (EM)

- 1 - 1st speed: timer
- 2 - 2nd speed: timer
- 3 - Reversal of the direction of rotation of the bowl
- 4 - Automatic / manual selector
- 5 - Emergency stop
- 6 - Bowl rotation
- 7 - Start / Stop



TUTORIAL  
FOLDING  
PROGRAM

## AUTOMATIC FOLDING PROGRAM (included with EL electronic control)

In order to further facilitate the baker's work and reduce repetitive and tiring tasks, SPI mixers now include an **automatic bowl folding program**. The « folding » program allows to set up to 4 resting times after the end of the second speed, interspersed with 3 short rotations of the spiral and the bowl to turn the dough.

If the lid is opened during a rest phase, the time continues to run. When it is closed, it is not necessary to press anything for the program to continue.

However, if the lid is opened and closed during an active phase, the user must confirm that the program will continue.



ERGONOMIC AND DESIGN  
UNLOCKING HANDLE.



## V-BELT DRIVE

The V-belts' trapezoidal shape gives them an excellent contact with the pulleys.

This silent drive solution offers great comfort of use and guarantees an excellent service life of the mechanism.



## PERFECT HYGIENE

The lacquered frame, the anti-flour spillage cover and the stainless steel bowl are very easy to clean.

The height-adjustable feet ensure excellent stability during work. The frame, mounted on wheels, allows an easy displacement to facilitate the washing of the floor.



## SAFETY FIRST

The SPI range is equipped with a safety device allowing the immediate stop of the bowl when the lid is opened. The spiral mixer is then completely immobilized.

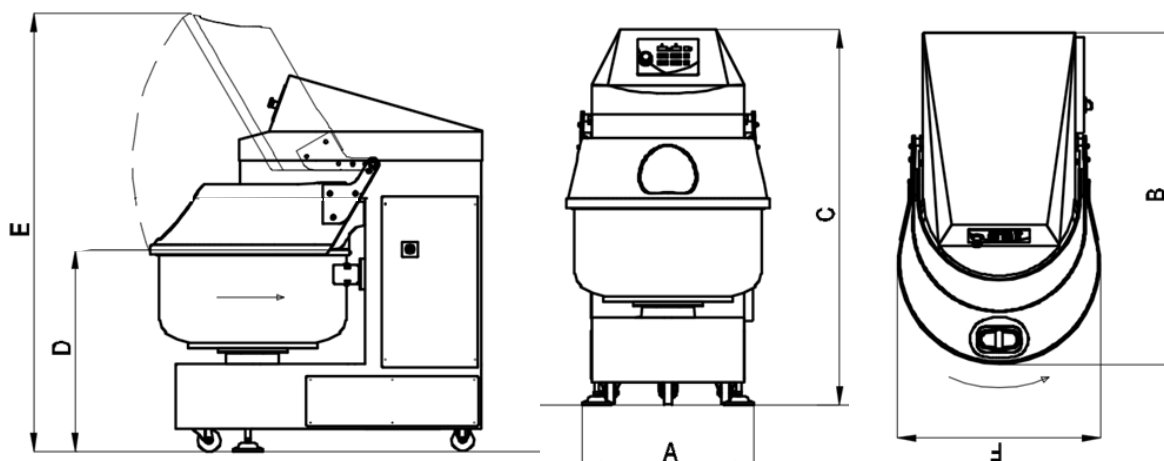
An action of the user is necessary to start again the cycle in full safety.



**STENTOR**

SPI spiral mixers are STENTOR branded, guaranteeing a reinforced design and a choice of materials and accessories that are increasingly robust for intensive and all-terrain use.

# DATA AND DIMENSIONS



## SPI

● standard ○ free option

	SPI 45	SPI 60	SPI 100	SPI 130	SPI 200
Maximum bowl capacity (L)	60	95	145	200	290
Min./max. water pouring capacity (L)	1 - 15	1,2 - 20	1,5 - 30	1,5 - 50	1,7 - 60
Min./max. flour capacity (kg)	1,5 - 30	1,8 - 40	2,2 - 62,5	2,5 - 80	2,8 - 125
Min./max. dough capacity (kg)	2,5 - 45	3 - 60	4 - 100	4 - 130	4,5 - 200
Bowl speed (r/min)	10 - 20	7 - 14	7,5 - 15	10 - 20	10 - 20
Tool speed (r/min)	100 - 200	100 - 200	103 - 207	103 - 207	103 - 207
Net weight (kg)	225	360	417	630	705
A - Width (mm)	477	565	588	735	735
B - Depth (mm)	989	1130	1218	1422	1506
C - Height, closed cover (mm)	1367	1530	1538	1620	1613
D - Working height (mm)	800	911	934	867	940
E - Height, opened cover (mm)	1629	1700	1791	1888	1993
F - Max. overall width (mm)	592	675	771	875	978
Electronic control (EL)	●	●	●	●	●
Anti-flour spillage cover	●	●	●	●	●
Folding program*	●	●	●	●	●
Electrical supply	400V~TRI+T/ 50-60Hz				
Electrical power (kW)	1,50	2,57	4,55	6,80	8,40
Rated current (A)	7,2	7,5	11	14	20

\*included with EL electronic control only

## OPTIONS

€ paying option

OPTIONS	
Infrared temperature probe**	€
Electromechanical control (EM)	€

\*\*available with EL electronic control only

NON CONTRACTUAL DATA

# MANY AND MORE, REAL GOODS



Rue Benoit Frachon, 26800 PORTES-LES-VALENCE (France)  
Phone : +33 (0) 475 575 500 - Email : [contact@sebp-bertrand.com](mailto:contact@sebp-bertrand.com)  
[www.bertrand-puma.fr](http://www.bertrand-puma.fr) - [www.pavaille.fr](http://www.pavaille.fr)

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