



**BERTRAND
PUMA**

La griffe boulangère

SPI Range



SPI 200

SPI 130

SPI 60

FIXED BOWL
SPIRAL MIXERS



SPI RANGE

The recognised know-how of Bertrand-Puma has been padded out over the years to enable bakers and pastry-makers to satisfy their specific needs better.

SPI spiral kneaders offer unrivalled kneading quality, combining versatility and reliable heavy-duty capacity, for perfect respect of the dough and your work.

■ Focus on kneading quality

The regular movement of the spiral produces structured, smooth, even and homogeneous dough thanks to a succession of pushing, stretching and shearing movements.



These results are obtained by the spiral. Its shape, combined with the bowl's geometry, has been designed to prevent the dough from rising along the tool, even when working in small capacity.

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

■ A bowl designed to boost efficiency

The polished stainless steel bowl of SPI spiral kneaders has been specially designed to ensure effective and quick mixing as well as optimal oxygenation of the dough by consecutive stretching, cutting and blowing. Its flat base allows better collection of the flour on the sides and smooth kneading to obtain perfect dough.



An infrared temperature probe detects the temperature on the surface of the dough and displays it on the control panel. The setting of a threshold leads to an alert in case of overheating, or can also stop the cycle automatically.



1 Toughness: power transmission by belt requires no maintenance



2 Ergonomics: adjustable feet stabilise the mixer



3 Safety: when the cover is open, the mixer automatically stops

■ Transmission by trapezoidal belts!

The trapezoidal shape of the belt drives produces excellent contact with the pulleys (1).

This silent solution offers very comfortable use and guarantees durability of the mechanism.

■ Perfect hygiene

The lacquered main body, anti-flour projection lid and stainless steel bowl are very easy to clean.

The height-adjustable feet guarantee excellent stability when working (2). The main body is mounted on wheels to be able to move it easily and for simple floor cleaning.

■ Safety above all!

The SPI range has a safety system that immediately closes the bowl when the lid is opened (3). The mixer then comes to a complete stop.

An action of the user is needed to start the cycle again in complete safety.

"With the SPI range, I perfectly control dough kneading, even in small quantities!"

■ Stop flour dust!

When making bread, flour dust stays in suspension in the bakery's atmosphere. This can cause asthma, unfortunately recognised as a common occupational disease among bakers.

To stop these sometimes chronic breathing problems among 25% of bakers, Bertrand-Puma has fitted its SPI mixers with a protective transparent plastic lid.

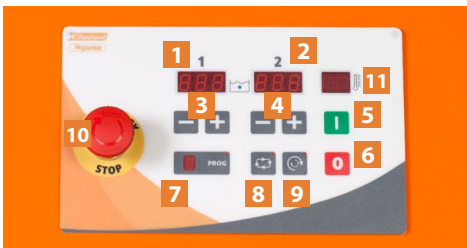
Anti-flour projection lids significantly reduce the emission of flour dust and of enzymes contained in certain types of flour during the initial minutes of mixing.

Completely transparent these lids are easy to clean and offer a permanent view of the dough, in all stages from kneading to fermentation. The whole lid can be opened to offer easy access to the bowl.



■ User friendly

Clear and ergonomic, the Bertrand-Puma control panels are available in automatic version (EL models) or manual (EM models) throughout the SPI range. They allow effective and simple kneading management.



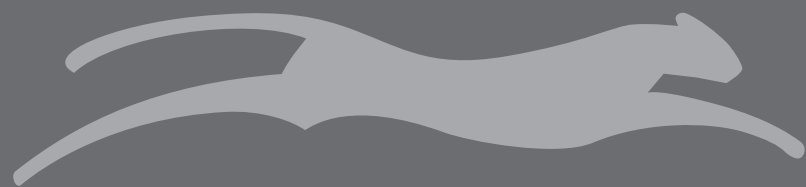
■ Details of the automatic control panel (EL)

- 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: OFF
- 7 Programme selection LED display
- 8 Operation: automatic/manual (LED)
- 9 Inversion of the rotation direction of the bowl
- 10 Emergency stop
- 11 Infrared temperature probe

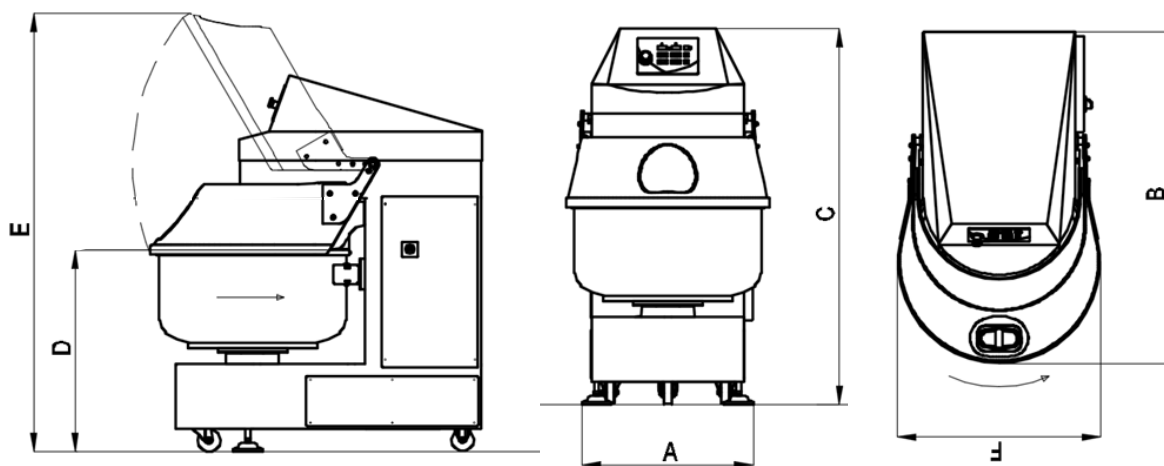


■ Details of the manual control panel (EM)

- 1 1st speed: timer
- 2 2nd speed: timer
- 3 Inversion of the rotation direction of the bowl
- 4 Automatic / manual selector
- 5 Emergency stop
- 6 Bowl rotation
- 7 Indicator: power ON/OFF
- 8 On/Off



TECHNICAL INFORMATIONS



DIMENSIONS

		SPI 45	SPI 60	SPI 100	SPI 130	SPI 200
A	mm	477	565	588	735	735
B	mm	1000	1150	1250	1450	1530
C	mm	1370	1530	1540	1625	1615
D	mm	791	911	936	870	941
E	mm	1892	1705	1795	1890	1995
F	mm	590	675	771	875	980

TECHNICAL FEATURES

	SPI 45		SPI 60		SPI 100		SPI 130		SPI 200	
	EL	EM	EL	EM	EL	EM	EL	EM	EL	EM
Manual speed control		•		•		•		•		•
Automatic speed control	•		•		•		•		•	
Infrared temperature probe	•		•		•		•		•	
Plastic lid for flour anti-projection	•		•		•		•		•	
Dough capacity (kg)	mini - maxi	2,5 - 45	2,5 - 60		3 - 100		3,5 - 130		4 - 200	
Water capacity (litres)	mini - maxi	1 - 15	1 - 20		1,5 - 30		1,5 - 45		2 - 60	
Flour capacity (kg)	mini - maxi	2 - 30	2 - 40		2,5 - 62		3 - 75		3,5 - 125	
Spiral speed (T/min)	mini - maxi	100 - 200	100 - 200		103 - 207		103 - 207		103 - 207	
Bowl speed (T/min)	mini - maxi	10 - 20	7,5 - 15		7,5 - 15		10 - 21		12 - 24	
Weight (kg)		225	360		417		630		705	
Power (kW)		1,5	2,57		4,55		6,8		8,4	
Tension		Tri 400 + T								

• = on standard on this model



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