

ABYSS

TWIN-ARM MIXER



We provide quality professional equipment and services to artisan bakeries.



ABYSS RANGE

The equipments of the ABYSS range are twin-arm mixers that reproduce the baker's ancestral manual gesture.

Ideal for all types of dough, even the most hydrated or delicate, ABYSS allows the dough to be oxygenated without raising the temperature, thus favoring the development of the glutinous network and guaranteeing an optimal quality of the finished product.

ABYSS is available in 4 models, with a dough capacity ranging from 3 to 140kg.

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](tel:+330475575500)

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](tel:+330475575500)

FOR THE BEST CARE OF YOUR DOUGH

ABYSS twin-arm mixers perfectly reproduce the artisan's gesture by gently kneading all types of dough — from the most hydrated to the most complex — for optimal oxygenation without overheating.



VIDEO
DISCOVER THE
ABYSS TWIN-
ARM MIXER

ABYSS is particularly suited to demanding bakers who are **aware of the importance of kneading** in the bread-making process.

Whether you want to **develop your organic offer or make products from fragile flours or delicate doughs (panettone, brioche, doughy leavens, etc.)**, ABYSS will meet the needs of your production and allow you to exploit all your know-how.



A COMPLETE CONTROL OF YOUR DOUGH

Regardless of the hydration (up to 100%) or quantity of your dough (capacity from 3 to 45kg of dough for the Abyss 45 model), ABYSS ensures a **constant kneading quality**.

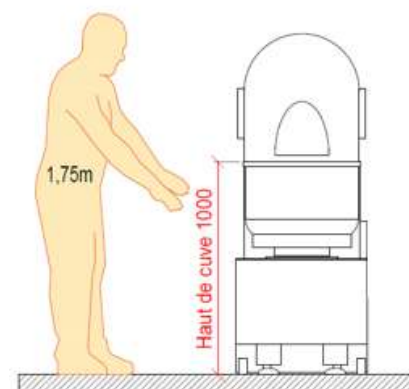
The kneading speed is adjustable at any time, from **36 to 75 movements per minute**, thanks to the speed variator. This very slow kneading capacity and the precision of the stainless steel stirring tools allow the dough to be oxygenated in an optimal way without aggressiveness, in the most total respect of your products.

ABYSS has a **liftable arm** allowing to make a «one-handed kneading» during which only the sword carries out the kneading.

ERGONOMIC AND ROBUST

In order to reduce the strenuousness associated with de-vatting and cleaning operations, ABYSS has been designed with an **ergonomic tank height of 1 meter** (900mm for ABYSS 45) to improve the working comfort of bakers every day.

To further facilitate the operator's task, a mechanical device ensures that the **arms always stop in the « opened » position whenever the equipment stops**, thus giving better access for emptying or cleaning the tank.



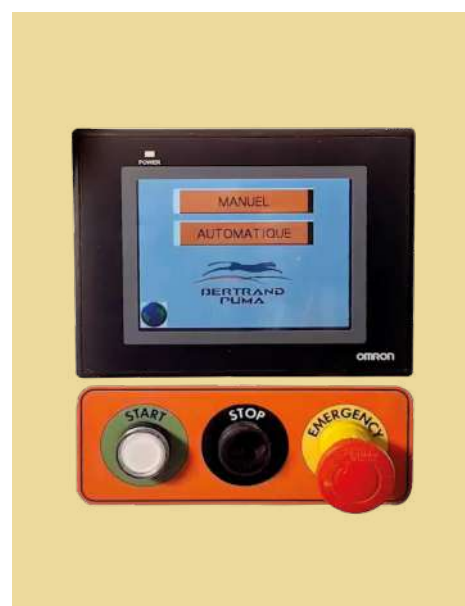
A **transparent cover protects the baker from accidental inhalation of flour dust** while providing good visibility of the preparation. A **trapdoor** allows the insertion of ingredients during the mixing process.

The **sturdy stainless steel tank** rests on a reinforced base capable of withstanding all mechanical stresses generated during mixing.

TOUCH CONTROL

Easy to use, the touch control of the ABYSS mixer has two operating modes:

- **MANUAL MODE** : the speed is adjustable at any time thanks to the **speed variator** to adapt to the type of dough.
- **AUTOMATIC MODE** : this mode works on a **recipe basis**. Once selected, the kneading takes place without the need for the operator's intervention.



TECHNICAL DATA



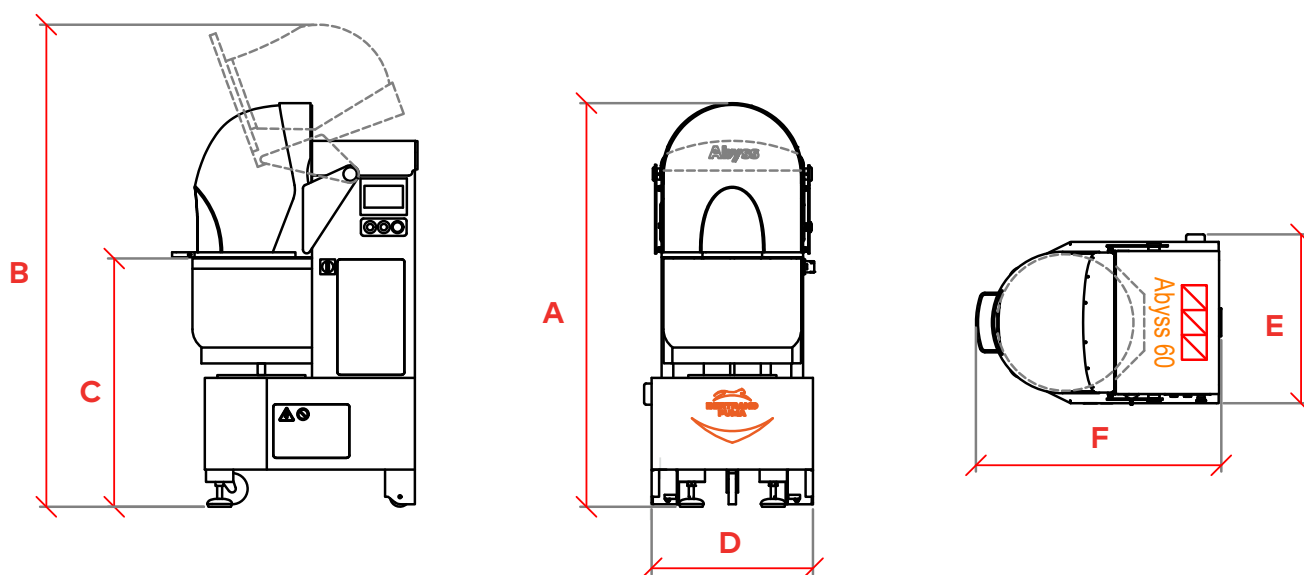
STENTOR RANGE

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



THE VENTILATION, INTEGRATED IN AN AESTHETIC WAY, ALLOWS TO ALWAYS MAINTAIN THE RIGHT DEGREE OF HUMIDITY IN THE TANK.

DATA AND DIMENSIONS



● standard

	ABYSS 45	ABYSS 60
Dough capacity (min./max.) (kg)	3-45	4-60
Flour capacity (min./max.) (kg)	2-25	2-35
Water capacity (min./max.) (L)	1-18	2-24
Tank volume (L)	60	80
Tank dimension (mm)	550 x 320	550 x 423
Water/min. flour	50 %	50 %
Arm rotation (r/min)	36-82	36-82
Tank rotation (r/min)	3,5-7,3	3,5-7,3
A - Height (mm)	1626	1626
B - Max. overall height (mm)	1942	1942
C - Tank height (mm)	900	1000
D - Width (mm)	650	650
E - Max. overall width (mm)	680	680
F - Max. overall depth (mm)	988	988
Net weight (kg)	366	370
Electrical supply	400V / TRI+N+T / 50-60 Hz 208V / TRI+T / 50-60 Hz	
Motor power (kW)	2,2	2,2
Transparent cover against flour projection.	●	●
Electronic control with speed variator	●	●

(ABYSS 100 and ABYSS 140 models available soon)

MANY AND MORE, REAL GOODS



**PAVAILLER
SOLUTION**

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