

# FORUM MAG



ISSUE NUMBER 2

## BONGARD LATEST NEWS

OUR KNOW-HOW  
THE NEW SPIRAL EVO RANGE



PANEOTRAD®  
INTERVIEW FROM AN OWNER

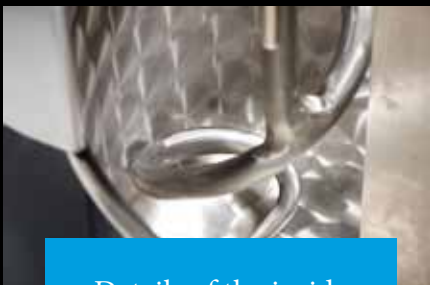




Spiral Evo 50 and 300 equipped with plastic lid (standard)



Spiral Evo 110 equipped with safety grid (option) and plastic lid



Details of the inside

## Bongard presents Spiral EvO, its new range of spiral mixers

Dough mixing is the first step in the bread-making process. It is one of the most crucial steps as the successful production of the end product directly depends on a correct mixing process. A successful dough mix has a smooth appearance, is elastic and stretches fairly well, is easy to remove from the bowl, and has a temperature that varies between 22 and 25°C. With the new Spiral EvO spiral mixers, BONGARD has developed its product range, both in terms of design and technology, in order to better meet its customer's needs.

What criteria should you apply when choosing a mixer?

In order to choose the right equipment for you, you must take into account 2 key criteria: are you replacing existing equipment or are you investing in new equipment to create a bakery?

When replacing equipment, your choice of mixer mainly depends on the experience of the user and on the forecast evolution of bakery sales.

When purchasing new equipment in view of creating a bakery, you must not only take into account estimates regarding the quantity of dough to be produced, but also the diversity of the doughs, the bread-making process implemented, the type of oven used and the available space in the bakery.

### Recommendations

The Spiral EvO range of mixers was developed to knead from 1000 to 12000 kg of flour per month, depending on the model.

Therefore, for a bakery equipped with a rack oven, we strongly recommend you look for a mixer with a capacity equivalent to that of 2 racks.

For a bakery equipped with a different type of oven, we recommend you choose a mixer with a capacity exceeding 2 full oven batches.

Similarly, when using the mixer as part of a traditional bread-making process, which is faster and often does not include autolyse or a first fermentation phase in the bowl, you should preferably choose a small-capacity mixer capable of guaranteeing the production rate. Conversely, when using a "Panostrad®"-type bread-making process, we recommend using a high-capacity mixer, possibly equipped with a removable bowl (such as the Spiral A) or two mixers, including one small-capacity mixer more particularly intended for speciality breads.

Advantages of Spiral EvO, BONGARD's new range of mixers: to encourage high oxygenation while limiting the temperature rise in the dough.

Spiral EvO models (for models 80 and over) have the ability to reverse the direction of rotation of the bowl at the start of the ingredient mixing process, which has the immediate consequence of perfectly dispersing the water within the flour with optimal dough formation.

The bowl of the Spiral EvO mixers has been widened in order to limit contact between the walls and the mixer's dividing tool, thus reducing any undesired temperature rise in the dough.

The new Spiral EvO mixers are therefore able to guarantee an optimum temperature throughout the process, regardless of whether this involves a small or large dough mix, where other equipment requires the programmes underway to be adjusted in order to limit the temperature rise in the dough.

Continuing along the lines of improving control over the mixing process, the new Spiral EvO range is optionally equipped with an infrared sensor.

Located near the mixer head, it shows the temperature at the surface of the dough at all times. For optimised mixing, the sensor can be programmed using the electronic control system so that it does not exceed the maximum temperature threshold defined by the user. The different mixing phases therefore no longer require monitoring. As soon as the dough reaches the temperature previously recorded at the start of the bread-making process, an audible alarm is emitted and the mixer bowl stops automatically.

Making technology a real asset to the use of mixers

The entire Spiral EvO product range is equipped with a choice of 2 control system



models.

The electromechanical control system groups together all basic functions for high-quality mixing: a timer to manage speeds 1 and 2 of the mixer, a selector to independently activate each speed, a selector to activate the direction of rotation of the bowl and an on/off button.

The electronic control system is designed for working either in manual or automatic mode, depending on the user's needs. Using the different programmes, you can manage the mixing times at the first and second speeds, programme your own recipes by incorporating, via the new "Panoetrad®" function, resting periods between each mixing phase, and manage the reversal of the direction of rotation of the bowl during the ingredient mixing process or during the removal phase from the mixer, with the lid open. The electronic control system can also be used to manage the infrared temperature sensor for precise kneading of the dough.

Offering optimum working conditions to all users in a safe environment.

Spiral Evo mixers are equipped as standard with a transparent plastic lid allowing users to visually inspect the dough mix in progress, while limiting flour dust emissions in the bakery. Once the lid is removed, the bowl stops working to prevent accidents. The baker can then safely remove the dough or clean the mixer.

The mixer is ergonomic and equipped with a smaller opening allowing the ingredients required for the recipe to be inserted, while restricting direct access to the spiral.

For safety reasons, the lids are provided with locking cylinders to hold the cover in the raised position (not available on models 50 and 70). Similarly, the cover does not fall back down in a single movement, but instead lowers slowly until closed, preventing the

risk of it trapping fingers.

Where necessary, mixers can be equipped with both the plastic lid and a safety guard. In this set-up, the baker can check the dough in the mixer during operation, even if the plastic lid is raised.

The environment also plays a role in ensuring good working conditions, which is why a study was conducted by BONGARD's R&D department in order to reduce the level of noise pollution emitted by the equipment in the bakery. With this in mind, the trapezoidal shape of the belts located at the level of the mixer head has been developed in order to guarantee better contact with the pulleys. During operation, the noise pollution emitted by the Spiral Evo is significantly less than that of commercially-available mixers to date.

- Improved robustness to guarantee product durability

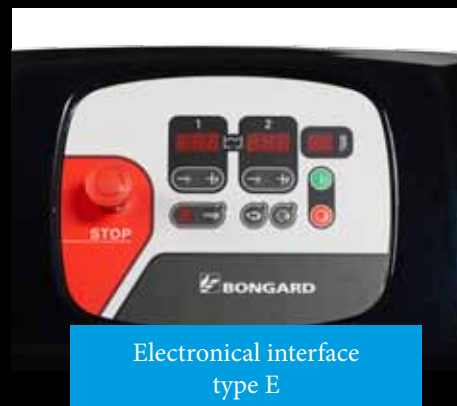
The steel frame of the new Spiral Evo product range has been extended and reinforced in order to optimise the motor and improve its ventilation.

This optimisation of the inside space has enabled the high-capacity Spiral Evo models to have 2 independent motors: one for the bowl and another for the spiral (with the exception of models 50 and 70).

The outer casing is painted with a corrosion-resistant epoxy powder coating to prevent scratches. All polymer parts (lid and cover) have also been treated to withstand all types of impact.

The power panel is installed inside an IP55-rated box for improved protection from flour dust and water splashes.

The new Spiral Evo models can be discovered at dealers from September 2017.



Electronical interface type E



Electromechanical interface type M (models 50 and 70)



Electromechanical interface type M (model 80 and over)

	Spiral Evo 50	Spiral Evo 70	Spiral Evo 80	Spiral Evo 110	Spiral Evo 150	Spiral Evo 200	Spiral Evo 250	Spiral Evo 300
Type of bowl								
Fixe	■	■	■	■	■	■	■	■
Control								
Electronical (type E)	■	■	■	■	■	■	■	■
Manual mode "Panoetrad function" (only for type E)	■	■	■	■	■	■	■	■
Control of the temperature (only for type E)	€	€	€	€	€	€	€	€
Electromechanical with 2 timers (type M)	€	€	€	€	€	€	€	€
Cover								
Transparent lid	■	■	■	■	■	■	■	■
Transparent lid + safety grid	€	€	€	€	€	€	€	€
Bowl								
Stainless steel bowl	■	■	■	■	■	■	■	■
Supply voltage								
3PH 400 V	■	■	■	■	■	■	■	■

## "When a Baghera bakery adopts Paneotrad® ..."

"Le Fournil de Baghera" bakeries can be found on the Atlantic coast of France, from Gironde to Charentes. Dominique Dané, a trained baker and business man, has been developing this "master artisan" concept, which today includes 6 establishments, since 2002. "The changes that are sweeping through the bakery world are forcing us to adapt marketing criteria to this profession, all while maintaining a strong artisanal character," says Jean-François Billion. Manager of operations for the Charente-Maritime department, he chose Paneotrad® for "Le Fournil de Baghera" that opened on 23 May 2014 in Châtelailon and for the future site in La Rochelle.

### •What originally made you turn to Paneotrad®?

On the one hand, we have to manage a variable commercial fabric that can range from 450 to 900 customers per day. Here, it's true that the crowds vary with the weather (the weekends) and the seasons (in summer, the population increases from 6,000 inhabitants to over 30,000). So we needed a production tool that responds efficiently and quickly to demand.

On the other hand, the building has two floors: the 130 m<sup>2</sup> ground floor and the 90 m<sup>2</sup> first floor. The project was shoehorned into these spaces. The bakery had to be set up in an area just 30 m<sup>2</sup> large and the pastry workshop was installed upstairs.

With its production capacity and compact design, Paneotrad® was the natural choice!

What's more, we like that customers can see how we work. There's no denying that Paneotrad® lets us keep our work clean (no proofing cloths, less flour on the ground) and reduces the number of running machines, which makes the production area much less cluttered and neater. It's nice for clients to look at. Finally, its adaptability provides a high level of operating flexibility and we can react very quickly to keep up with customer demands. That's why we can have hot bread available from 6:30am to 8:30pm.

### •How did you become familiar with the equipment?

Loïc Haugmard took us to reference sites to see the machine at work and to speak with the users. Littoral Equipement also has a demonstration machine available for trials, something we took advantage of.



Once our Paneotrad® was set up, Olivier Chauvin and the GMP demonstrator were there to help us develop our recipe and make the necessary adjustments.

We created a whole line of products with a strong focus on our star product, the "Baghera" traditional baguette. The Paneotrad® bread goes over really well with our customers, and for snacking! Moreover, we have been able to diversify our market.

We were chosen by a national brand to produce its hamburger buns because Paneotrad® gives us the possibility of making an artisanal product with impressive regularity.

### •And what do your staff say about it?

Our bakers had never worked with Paneotrad® before, and now they wouldn't change for anything else! It obviously requires a certain stringency, because they have to be rigorous when making the dough and kneading it, but they like that they can keep the dough for several days, and benefit both from production dynamics and from the ease of use all while making quality bread. As it's so simple to use, our sales people can be trained to do the baking, because although the steps the dough goes through in the machine and in the oven remain rather technical, they are not too challenging for someone with fewer qualifications. During peak times, this is undeniably aid for the production teams.

### • What would you say to conclude?

The profession is undergoing a revolution; we have to be cutting edge while remaining moderate. Paneotrad® has a role to play in this changing market.



# PAST EVENTS

## CHISINAU - MOLDAVIA - FOOD AND DRINK 2017

Bongard and his local dealer had booked a booth at the **FOOD AND DRINK EXHIBITION** in Chisinau. A giant sandwich of over 50m (which was distributed to the children of the orphanages of Moldova) and a giant burger of 10 kg of dough and 10kg of filling have been produced by our demonstrator Marc Masera and his team.



## LONDON - ENGLAND - MAISON KAYSER



French artisan baker and entrepreneur, **ERIC KAYSER** has chosen Bongard to equip his first UK cafe-bakery, Maison Kayser, on London's Baker Street.

The Maison Kayser bakeries serve up sandwiches on artisan bread. There are also quiches, pastries, and a range of 15-20 breads to take home.

## DRESDE - GERMANY - AKADEMIE DEUTSCHES BÄCKERHANDWERK SACHSEN

Bongard was invited by the **GERMAN BAKERY SCHOOL ACADEMY**, in Sache, to conduct a training session about the new Paneotrad EvO. All the students had the opportunity to produce breads with the Paneotrad process.



## ANVERS - BELGIUM - BIBAC EXHIBITION 2017



Bongard has participated at the **BIBAC EVENT** which was held in Anvers, Belgium. Our Bongard demonstrator held a training session on Paneotrad EvO during the 4 days of exhibition.



## ROSMALEN - THE NETHERLANDS - BAKKERSVAK

Bongard and Everbake were present at the Bakkersvak Event, in Rosemalen, The Netherlands, from March 5th to 6th 2017.



## BRUXELLES - INNOVATION CENTER PURATOS - MASTERCLASS PANEOTRAD

Bongard and his dealers Hanssens Bake & Food, Cristael, Maison Rorive and Verbeke Bakkerijmachines organized a Masterclass Paneotrad in Bruxelles, Belgium, from June 12th-13th 2017.



# EVENTS CALENDAR

**SYDNEY - AUSTRALIA - FINE FOODS 2017 - 09.11-14**

Bongard and his local dealer will display equipments at fine foods, Sydney, from SEPTEMBER 11TH TO 14TH. A Bongard demonstrator will be showcasing new recipes with Paneotrad EvO. Visit us on Stand HN40.



**STUTTGART - GERMANY - SÜDBACK - 09.23-26**



Bongard will be at Südback, Stuttgart, from SEPTEMBER 23TH TO 26TH to present the new Paneotrad EvO. Visit us on Stand 3A48.

**STOCKHOLM - SWEDEN - SVERIGES BAGERI & KONDITORIMÄSSA - 09.22-24**



Bongard and his local dealer will be present in Sweden from SEPTEMBER 22TH TO 24TH.

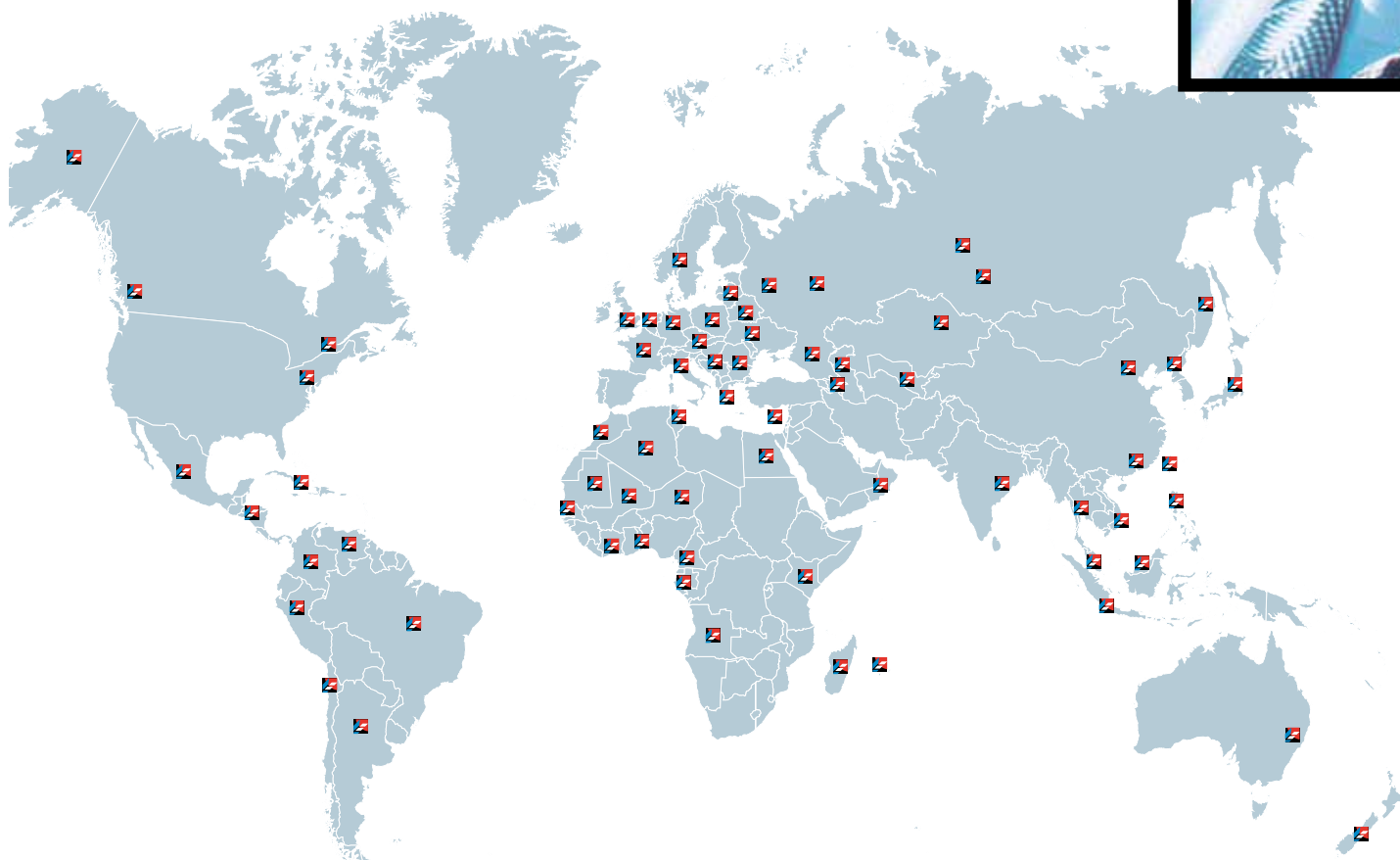
**DUBAÏ - UNITED ARAB EMIRATES - GULFOOD MANUFACTURING - 10.31-11.02**

Bongard and his local dealer will be present at Gulfood Manufacturing Event, in Dubai from OCTOBER 31TH TO NOVEMBER 2ND. Visit us on Stand Z3B64.





# BONGARD all over the world



## OUR AREA EXPORT MANAGERS

- |                  |  |                 |                          |
|------------------|--|-----------------|--------------------------|
| ■ François Klein | North America, Asia Pacific, Japan, China, Hong Kong, Taiwan, Singapore, Vietnam, India, Pakistan, Maghreb                               | +33 608 804 849 | fklein@bongard.fr        |
| ■ Aurélia Collon | Central and South America, The French Antilles, United Kingdom, Greece, Cyprus, South Korea, Thailand, Malaysia, Indonesia, Philippines, | +33 607 277 000 | AureliaCollon@bongard.fr |
| ■ Olivier Masson | Germany, Austria, Switzerland, Czech Republic, Hungary   | +33 672 591 098 | OlivierMasson@bongard.fr |
| ■ Frédéric Risch | Belgium, The Netherlands, Luxembourg, Middle East, Africa  | +33 675 247 796 | FredericRisch@bongard.fr |
| ■ Anna Ojog      | Russia, Northern, Eastern and Central Europe   | +33 677 060 632 | AnnaOjog@bongard.fr      |

## KEY ACCOUNT CUSTOMERS

- |                    |                 |                            |
|--------------------|-----------------|----------------------------|
| ■ Christine Helluy | +33 607 784 572 | ChristineHelluy@bongard.fr |
| ■ Bruno Vannel     | +33 674 580 983 | BrunoVannel@bongard.fr     |