

TORNADO 80

PLANETARY MIXER



We provide quality professional equipment and services to artisan bakeries.


**BERTRAND
PUMA**

TORNADO 80 RANGE

Designed specifically for intensive bakery and pastry production, the Tornado mixer has a bowl capacity of **80 liters**.

A guarantee of productivity and comfort thanks to its robust and ergonomic construction, as well as its interchangeable tools, Tornado offers you great versatility in the production of your products.

KNOW-HOW

More than 60 years by your side



With more than 60 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 80 RANGE

Tornado 80 will help you with large-scale production of your bakery products (cookies, brioche, special breads, pastries, etc.) and filling products (cream, sponge cake, meringue, etc.).

Tornado guarantees precise and efficient work thanks to its 3 tools (spiral, beater, whisk) and its control panel with speed variator.



THE ALLY OF INTENSIVE PRODUCTION

The epoxy-painted steel structure ensures that the Tornado 80 mixers are **robust and long-lasting**.

This equipment rests on **4 anti-vibration feet**, three of which are fixed and one adjustable, for **perfect stability** of the machine on the ground.

It adapts to any surface and **remains stable even at maximum working speed**.

Tornado incorporates **robust, reliable and silent mechanical parts**

thanks to the adoption of a mixed transmission system with belts and gears in treated steel with sealed lubrication.

The power of the motor allows an **optimal mixing of even the hardest doughs**, without loss of efficiency.



STAINLESS STEEL BOWL

The **80L stainless steel monobloc bowl** is equipped with **2 easy-to-grip handles** and **4 swivel wheels** for easy and accessible movement. Its lifting is **electric**.

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

A **60L tank reduction kit (bowl, whisk, beater and spiral)** is available as an option to adapt to your production.



3 tools included and interchangeable



Stainless steel whisk



Aluminium beater



Aluminium spiral

ERGONOMICS AND SAFETY

Tornado 80 has a **stainless steel protection grid** and a **hatch for the insertion of ingredients** during mixing.

Opening the cover **automatically** shuts down the tool.

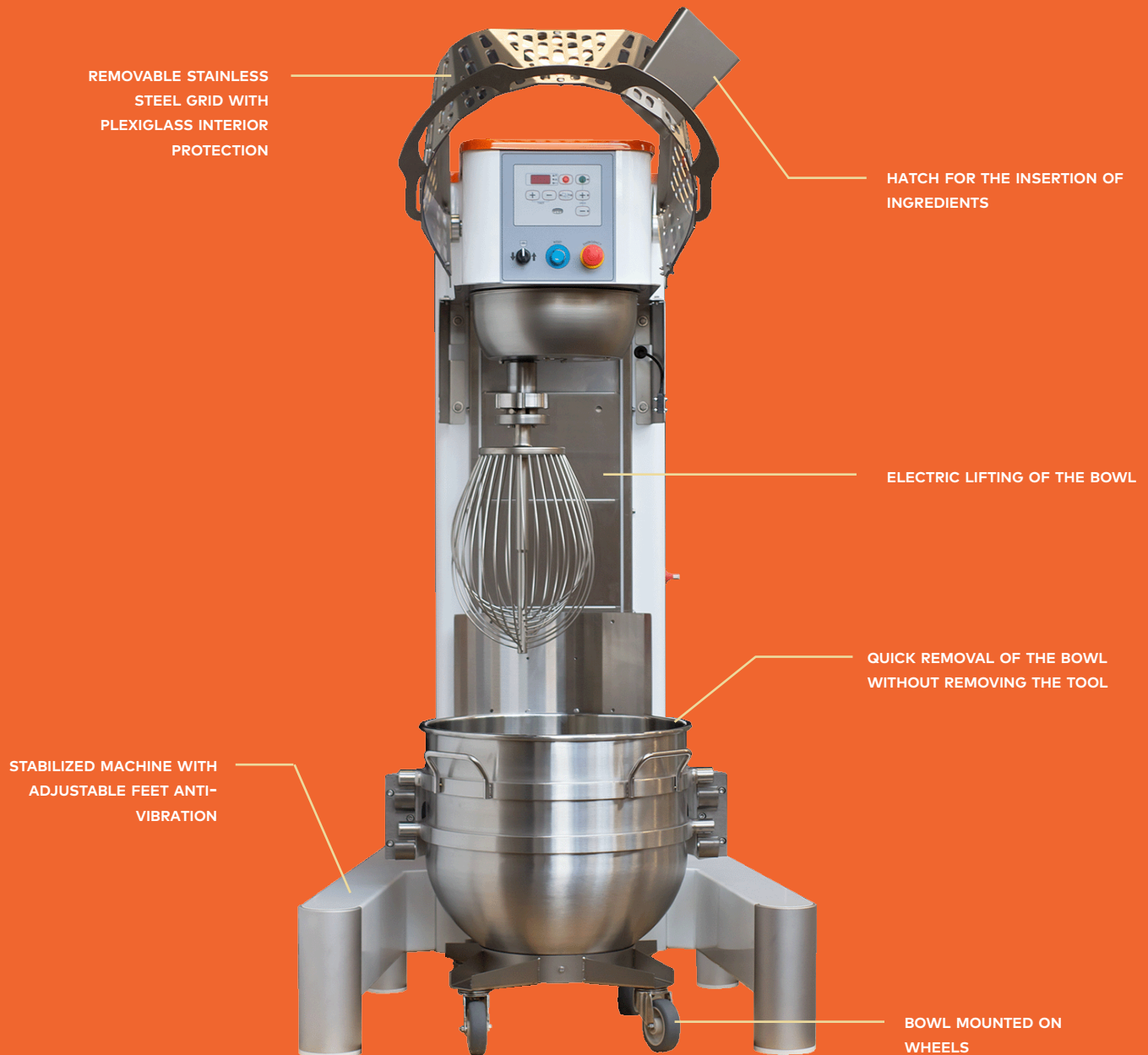
A **bowl detection device** ensures that the mixer only works when the bowl is correctly positioned.

CONTROL PANEL

The variable speed control enables mixing cycles for a variety of doughs and preparations.

Preset parameters allow the speed to be increased or decreased by 30 rpm with each pulse.

TECHNICAL DATA



CARGO RANGE

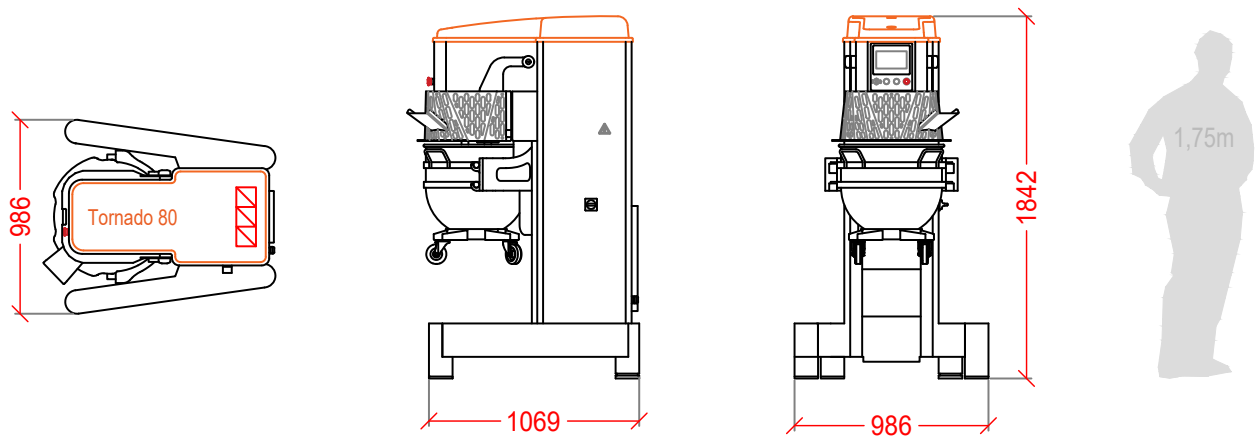
THE CARGO RANGE INCLUDES ROBUST, RELIABLE, REGULAR EQUIPMENT DESIGNED TO ACCEPT SEMI-INDUSTRIAL VOLUMES AND PRODUCTION RATES.



CONTROL PANEL

- TIMER
- ON/OFF
- RAISING/LOWERING OF THE TANK
- SPEED CONTROL

DATA & DIMENSIONS



● standard

	TORNADO 80
Maximum capacity of the bowl (L)	80
Dough capacity (kg)	27
Speed variator (tr/min)	30 - 125
Weight (kg)	640
Stainless steel whisk	●
Aluminum beater	●
Aluminum spiral	●
Electrical supply	400V/TRI+T/50-60Hz
Installed power (kW)	6
Maximum power consumption (kW)	5,5

OPTIONS & ACCESSORIES

€ paying option

60L tank reduction kit + tools	€
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NON CONTRACTUAL DATA

MANY AND MORE, REAL GOODS



**PAVAILLER
SOLUTION**

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