

TORNADO COMPACT

PLANETARY MIXER



We provide quality
professional equipment
and services to artisan bakeries.



PLANETARY MIXER TORNADO COMPACT

The Tornado Compact planetary mixer is a tabletop mixer perfectly adapted to small work environments.

To be placed on a work surface, a refrigerated worktable or an oven stand, the Tornado Compact is the ally of all pastry chefs: reliable, robust and silent, it is ideal for creams, mixes and doughs of different densities and consistencies.



VERSATILITY AND EFFICIENCY

Ideal for moderate daily production, Tornado Compact combines compactness and performance. It includes 3 stainless steel tools as standard: a **beater**, a **whisk** and a **spiral**. They are easily mounted/dismounted, even when the bowl is already installed. These tools allow the Tornado Compact to handle a wide variety of preparations.



EASY MAINTENANCE

The design and materials have been thought to facilitate maintenance. The stainless steel bowl guarantees perfect hygiene, while facilitating the daily cleaning of the machine. The cleaning of the tools is very simple thanks to their intuitive and fast locking system.

AN OPTIMAL CONSTRUCTION

Robust and silent, the Tornado Compact has a **steel frame with a food-grade epoxy paint finish**, as well as a shock-resistant thermoformed ABS cover. The frame rests on three fixed anti-vibration feet and a fourth adjustable foot at the back for perfect stability of the machine. The stainless steel bowl is made of one piece and has two handles. It is easily and quickly attached thanks to two locking levers.

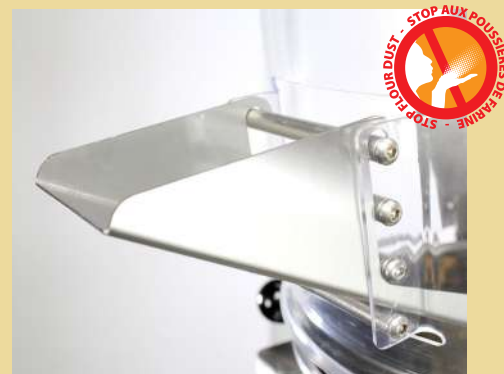
The electromechanical control allows the speed of the tool to be varied continuously. It works in manual or automatic cycle with timer.



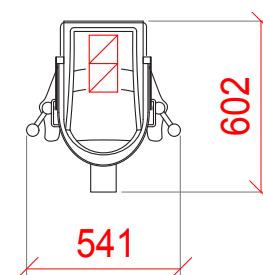
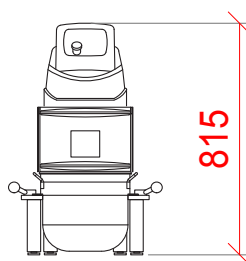
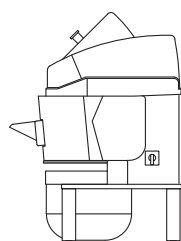
NO MORE FLOUR DUST!

Aware of the harmful impact of volatile flour dust on the health of bakers, Bertrand Puma has incorporated a **transparent, food-grade, non-spattering flour cover** into the Tornado Compact, ensuring safe operation for the user and visibility of the preparation at all times.

The lid has a removable, easy-to-clean pouring spout that makes it easy to add ingredients without having to stop the machine.



Overall height (cover up): 981 mm



	TORNADO COMPACT
Electrical supply	230V / MONO / 50Hz
Power (kW)	1,1
Electromechanical control	●
Transparent lid against flour spillage	●
Tools (beater, whisk, spiral)	●
Support for Tornado Compact	€
Bowl reduction 12L	€
Bowl diameter (mm)	320
Height of bowl (mm)	300
Weight (kg)	100

NON CONTRACTUAL DATA

OPTIONS

- A **support** is available to make it easier to move the Tornado Compact safely.
- **Stand** for Tornado Compact.
- A **12 L bowl reduction** is also available as an option



MANY AND MORE, REAL GOODS



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