



Retarder-proofer

Use

- Fermentation chamber for racks 400/460 x 800 ,800 x 600, 700 x 900 , 750 x 900 depending on model, to 1215 x 800 mm
- Electronic Regulation
- Electromechanical hygrostat
- Humidity setting from 30 to 99 %
- Management of the forgotten dough (dormillon : if after a period of 45 min following programmed fermentation cycle, nobody has withdrawn the product, the cabinet goes back to a temperature of 15° C : values are adjustable)
- Refrigerating fluid R 404 A preserving the ozone layer
Levels of reheating and / or constant increase of the temperature (degree per degree)
- 3 heating cycles
- Retarding, slow frosting or traditional fermentation
- Use of compressor for a maximal room temperature of 30°C, for higher temperatures tropicalized compressor is required (until 40°C).

Options


- Second electronic panel to visualise the programming of the first (in tunnel version)
- Group until 8 m
- Insulated floor with stainless steel ramp
- Reinforced freezing
- Electronical pin type humidity sensor
- Dismountable rack
- Tropicalized compressor
- Stainless steel interior and isothermal hot electro-plated zinc exterior panels, pre-lacquered, painted and coated with a protective polyethylene covering
- Stainless steel (5/10) interior and exterior
- Door with windows

Construction

- 60 mm thick isothermal Panels.
- Constituted by modular panels assembled by eccentric hooks
- The panels are realized in polyurethane foam, of density 40 kg / m³
- Sheet metal coating, inside aluminium of 8/10 thickness pre-lacquered, painted and coated with a protective polyethylene covering
- Handle on the left unless otherwise specified
- Full Doors (same constitution as panels with single or/and double door)
- Cells characterized by their internal width (800, 1000, 1200, etc...).
- Panels of the surrounding wall fitted into a base belt made of PVC of 30 mm height fixed to the floor
- Freezing compressor for air cooling foreseen for an installation up to 8 m
- Maximum including the elbows (1 elbow = 1 m)
- Installation of compressor during the assembly
- Welded rack (deck oven)
- Rack assembled in one part (oven deck)
- Inside lighting
- Power supply : 400 V (3 PH + N + T) 50 Hz

Note

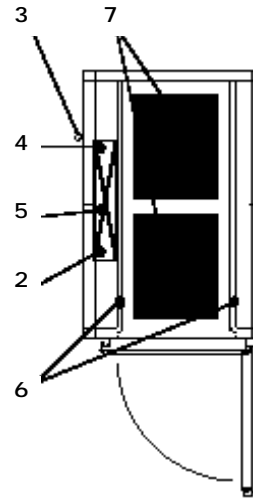
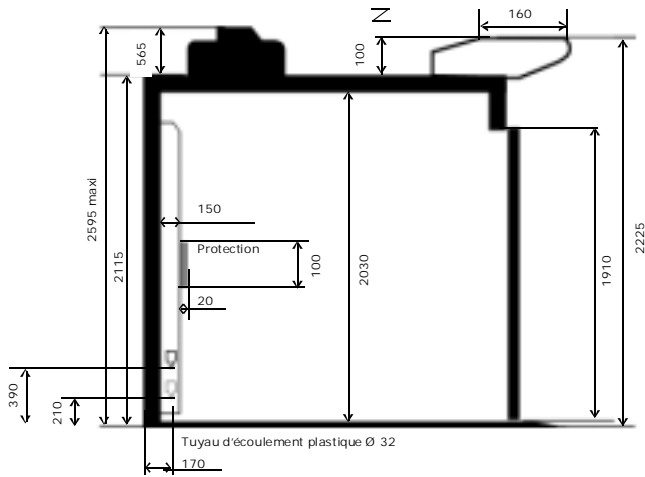
BFC for rack oven delivered without trays
BFC for deck oven delivered with stainless steel rack and 18 grids

Machine complies with  regulations



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Retarder-proofer BFC



- 1 Electric Supply 400 V 3 ph + N + T
- 2 Inflow of water in tube copper Ø 12 - 2,2 m of the ground, only 1 Inflow is necessary by group of several cells
- 3 Evacuation of water in tube PVC Ø 32 from 0 to 0,2 m of the ground
- 4 Tube refrigerator (Ø depends on the compressor)
- 5 Technical module
- 6 Guides
- 7 Trays

General characteristics

Height	
Front	2200 mm
Cell	2090 mm
Space required in the bakery (with technical module)	2800 mm
Space required in the bakery	2250 mm
Useful height (with floor)	1870 mm
Useful height (without floor)	1890 mm

Rack models 600 x 800 mm

W9005153	Rack for pointed end loaves 600 x 800 mm
W9005114	Standard model 600 mm

Characteristics of the technical units

Technical unit	800	1000
Fan		
Number	2	3
Heater	2 kW	2.5 kW
Number of spraying nozzles	1	1
Safety thermostat	55°C	55°C
Dimensions		
Height (without base)	2200 mm	2200 mm
Overall width	840 mm	1040 mm
Depth	170 mm	170 mm
Connect./refrigeration gas tube Ø		
Inlet	1/2 "	1/2 "
Outlet	5/8 "	5/8 "

Technical module 800 - on 1000 made of painted embossed aluminium

The functions :

- Ventilation
- Cooling
- Heating
- Humidifying

Are collected in a technical unit

Control panel

- Placed above the door, it contains the necessary controls for the rational use and the functioning of the chamber
- A supply is necessary per cell
- Electrical