

# Summary

## Freezing Line

### Important notes

#### Reach in prover cabinets for Danish-and Bread

**BFA** Retarder-proofer

**BFP** Retarder-proofer with tilting doors

**BFC** Retarder-proofer

**BFE** Final proofer

**Galea** Drying cabinet for linen canvas

#### Blast freezer - Conservation unit

**EVS 9** Blast Freezer

**EVS 46** Blast Freezer/Conservation unit

**EVS 68** Blast Freezer/Conservation unit

**BSC** Roll in blast Freezer

**EVN 68** Conservation unit

#### Refrigerated workbench

**BTP** Refrigerated workbench

#### Controls

Electronic control Opticom for **BFA-BFC**

Electronic control Opticom for **EVS-BSC-EVN**

#### Appendix

# Important notes

Drawings are not binding.  
The technical "order addendum" is to be completed for each order.

Attention : please read the "general features" of each article.

## Delivery

After receipt of the order and the completed "technical order addendum", an average delivery time of 4 weeks is to be considered.

## Information

Our compressors are intended for a room temperature of 30°C maximum. For higher temperature, please consult us.  
For a room temperature up to 40°C, please use the option tropicalized compressor.

## Installation recommendations

The equipment must be installed in an area with normal ventilation (< 70% relative density).  
Where floor insulation is poor or there is no underfloor void, an insulating floor-covering (BFC type) is recommended (BFC type).

## Power supply

The standard power supply of all our equipment is 400 V 3 Ph + N + Gr – 50 Hz with the following exceptions :

- retarder-proofer cabinets
- blast freezer EVS 9
- refrigerated workbenches BTP :

Power supply : 230 V - single  
Phase N + Gr - 50 Hz

Please consult us in case of any other requirements.

## Connection

Water connection  
Ø 12

Water flow  
Ø 32

# BFA




## Retarder-proofer

### Use

- Cooling unit ready for use with refrigerating fluid R 404 A preserving the ozone layer
- Control panel with electronic controls (BFA and BFC alike) with reheating by levels and/or constant increase of the temperature (degree per degree) with stabilisation of the temperature in hot cycle, and possibility of "dormillon" (if after a period of 45 min following programmed fermentation cycle, nobody has withdrawn the product, the cabinet goes back to a temperature of 15° C : values are adjustable).
- Adjustable humidity (between 30 and 99%)
- Easy cleaning
- Retarding, slow frosting or traditional fermentation
- Supply with 24 levels (standard model)

### Construction

- Enclosures: 60 mm isothermal hot electro-plated zinc panels, pre-lacquered, painted and coated with a protective polyethylene covering
- Injected with polyurethane foam 40 kg/m<sup>3</sup>
- Smooth interior finish with rounded corners
- 48 adjustable slides for holding the baking trays (trays and linen canvas not supplied)
- 3 wheels and 2 adjustable foot
- Door handles are on the left, unless otherwise specified (can be easily changed)
- «Compact» cabinets : handle only on the right and compressor at the rear
- Aluminium (frame and blades) and copper (tube) ceiling-fitted evaporator.
- The cabinets are fitted with mixed hook racks for different adaptations
- Water connection Ø 12
- Water flow Ø 32
- Power supply : 230 V (PH + N + T) single phase 50 Hz

Machine complies with  regulations



32, route de Wolfisheim - F-67810 Holtzheim  
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18  
www.bongard.fr - bongard@bongard.fr

# BFP

with tilting doors




## Retarder-proofer

### Use

- Cooling unit ready for use with refrigerating fluid R 404 A preserving the ozone layer
- Control panel with electronic controls (BFA and BFC alike) with reheating by levels and/or constant increase of the temperature (degree per degree), with stabilisation of the temperature in hot cycle, and possibility of "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)
- Adjustable humidity (between 30 and 99%)
- Easy cleaning

### Construction

- Enclosures: 60 mm isothermal hot electro-plated zinc panels, pre-lacquered, painted and coated with a protective polyethylene covering
- BFP is fitted with 5 tilting doors :
  - 18 levels with a spacing of 80 mm
  - 22 levels with a spacing of 65 mm
- Injected with polyurethane foam 40 kg/m<sup>3</sup>
- Easily adjustable slides for holding the baking trays (trays not supplied)
- Smooth interior finish with rounded corners
- 48 adjustable slides for holding the baking trays (Trays and linen canvas not supplied)
- 3 wheels and 2 adjustable foot
- The cabinets are fitted with mixed hook racks for different adaptations
- Power supply : 230 V (PH + N + T) single phase 50 Hz

Machine complies with  regulations



## 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 / m<sup>3</sup>
- 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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## Final proofer

### Use

- Fermentation chamber for racks 400/460 x 800 ,600 x 800, 700 x 900 , 800 x 1000 mm
- Electromechanical Regulation
- Electromechanical hygostat
- Humidity setting from 30 to 99 %

### Options


- Electronic hygostat with electronic regulation
- Insulated floor with stainless steel ramp
- 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 window

### 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 / m<sup>3</sup>
- 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...). It is possible to juxtapose them.
- Panels of the surrounding wall fitted into a base belt made of PVC of 30 mm height fixed to the floor
- Inside lighting
- Power supply : 400 V (3 PH + N + T) 50 Hz

### Note

- BFE for proofer delivered without rack

Machine complies with  regulations



## Drying cabinet for linen canvas

### Capacity

1 rack 600 x 800 mm  
Dry 20 linen canvas from 30 to 120 minutes  
(depending on humidity level)

### Use

Cabinet designed to dry linen canvas or mini setters.  
The cabinet is equipped with an electronic thermostat & an automatic timer allowing the automatic switch-off of unit at end of drying time.

An electro-mechanical hygrostat drives the automatic extraction of excess humidity.


The drying cabinet displays the temperature & remaining drying time, from 30 to 120 minutes depending on humidity level.

### Construction

- Isothermal panel made of injected polyurethane foam (60 mm) 40 kg/m<sup>3</sup>, without CFC
- Stainless steel (5/10) interior and exterior panels, pre-lacquered, painted and coated with a protective polyethylene covering
- Panels assembled by hooks
- Joints on the door, easy removable
- Technical cabinet and Inside stainless steel protection
- Helical hinges
- Cabinet supplies without racks but with 2 supports for linen canvas 600 x 800 mm
- Inside lighting

Reference	Model
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W9000527	Drying cabinet for linen canvas 2200 x 1150 x 870 mm
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Machine complies with  regulations

# EVS 9



## Blast freezer

### Use


- Blast freezer for 9 trays 400 x 600
- Electronic regulation
- Blast freezing at - 18° at core of 21,6 Kg per cycle of 4h15
- Refrigerating fluid R 404 A which preserves the ozone layer
- Integrated compressor

### Construction

- Isothermal panels (70 mm thick) inside and outside, internal and external of stainless steel
- Polyurethane foam 40 kg/m<sup>3</sup>
- Smooth interior finish with rounded corners
- Reversible door handle pls specify on order (standard : door handle on the left)

- Electronical pin type sensor for control of blast freezing temperature
- Easily adjustable and removable slides
- Stainless steel hook racks with spacing of 84 mm, very easily removable
- Thermoformed insulated door 130 mm thick
- Power supply : 230 V (PH + N + T) single phase 50 Hz

Reference	Dimension
W9005014	400 x 600 mm

Machine complies with  regulations

# EVS 46



## Blast freezer Conservation unit with common refrigeration

### Use


- Blast freezer intended for pastry plates 400 x 600 mm
- Electronic pin type sensor for control of blast freezing temperature
- Supply with a pair of stainless steel tray slides for each level
- Electronic regulation
- Blast freezing at - 18°C at core of 24 Kg per hour
- Refrigerating fluid R 404 A which preserves the ozone layer

### Construction

- Enclosures: 120 mm isothermal hot electro-plated zinc panels, pre-lacquered, painted and coated with a protective polyethylene covering
- Compressor supplied to be installed and connected
- Injected with polyurethane foam 40 kg / m<sup>3</sup>
- Very easily adjustable and removable slides
- Stainless steel hook racks with spacing of 25 mm very easily removable
- Polyester isothermal doors thickness : 110 mm
- Door handle of the blast freezer on the left and the conservation unit on the right
- Reversible door handles to be specified on order
- Hermetic compressor with HPBP pressure controller to be installed up to 8 m
- Supply without aluminium pastry plates
- Power supply : 400 V (3 PH + N + T) 50 Hz

### Options

- Tropicalized compressor
- Group 60 Hz

Machine complies with  regulations




## Blast freezer Conservation unit with common refrigeration

### Use

- Blast freezer intended for pastry plates 400 x 600 mm
- Electronic pin type sensor for control of blast freezing temperature
- Supply with a pair of stainless steel tray slides for each level
- Electronic regulation
- Blast freezing at - 18°C at core of 41.6 Kg per cycle of 4:15
- Refrigerating fluid R 404 A which preserves the ozone layer

### Construction

- Enclosures: 120 mm isothermal hot electro-plated zinc panels, pre-lacquered, painted and coated with a protective polyethylene covering
- Compressor supplied to be installed and connected
- Hermetic spiral compressor ("Scroll" model) to be installed up to 8 m
- Injected with polyurethane foam 40 kg / m<sup>3</sup>
- Door handle of the blast freezer on the left and the conservation unit on the right
- Polyester isothermal doors thickness : 110 mm
- Stainless steel hook racks with spacing of 25 mm very easily removable
- Very easily adjustable and removable slides
- Supply without aluminium pastry plates
- Power supply : 400 V (3 PH + N + T) 50 Hz

Machine complies with  regulations

# BSC



## Roll in Blast freezer

### Capacity

#### BSC 46

- Blast freezer for 1 rack, tray size 400 x 600 mm
- Blast freezing of 30 Kg of dough from +22°C to -7°C at core in 25 minutes from +22°C to -18°C at core in 40 minutes

#### BSC 68

- Blast freezer for 2 racks, tray size 400 x 600 mm or 1 rack, tray size 600 x 800 mm
- Blast freezing of 60 Kg of dough from +22°C to -7°C at core in 30 minutes from +22°C to -18°C at core in 50 minutes

### Characteristics

- Electronic regulation with pin type sensor
- 2 programs : blast freezing and fast cooling
- Buzzer at end of precooling and end of cycle
- Automatic switching at end of freezing cycle to conservation mode
- Alternated display of temperature at core and actual time
- Ventilation stops at door opening
- Refrigerating fluid R 404 A which preserves the ozone layer
- Hermetic spiral group ("Scroll" model)
- Anti-corrosion evaporator
- Sheet panels and screws in stainless steel
- "special cold" ventilation fan

### Construction

- Isothermal panel (80 mm thick) made of injected polyurethane foam 40 Kg/m<sup>3</sup>
- Panels assembled by eccentric hooks
- Stainless steel (5/10) interior and exterior panels, pre-lacquered, painted and coated with a protective polyethylene covering
- Insulated stainless steel floor with access ramp
- Stainless steel interior protection
- Joint on the door
- Heating cordon
- Compressor supplied to be installed and connected up to 8 m


### Standard

- Electronic regulation with pin type sensor
- Stainless steel inside
- Insulated floor
- Door handle on the left
- Power supply : 400 V (3 PH + N + T) 50 Hz

Reference	Dimension
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W9005155	400 x 600 mm
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W9005156	600 x 800 mm
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Machine complies with  regulations

# EVN 68



## Conservation unit

### Use

- Control panel with electronical regulation
- Refrigerating fluid R 404 A which preserves the ozone layer
- Electronic thermostat


### Construction

- Isothermal panels (80 mm thick) and doors made of heat treated steel and coated with white epoxy
  - Injected with polyurethane foam 40 kg / m<sup>3</sup> and covered by pre-lacquered panels, painted and coated with a protective polyethylene covering
- They are assembled by eccentric hooks and can be disassembled and re-assembled.
- The doors are equipped with a joint and a support (profile) in anodised aluminium ; the heating cord guarantees a perfect waterproofness.

- internal of stainless steel
- Stainless steel hook racks with spacing of 25 mm, very easily removable
- Compressor to be installed at 6 m maximum
- Compressor supplied to be installed and connected
- Power supply : 400 V (3 PH + N + T) 50 Hz

### Caution

The products must have a temperature equal or inferior at  $-18^{\circ}\text{C}$ .  
It **must be used** with a blast freezer.  
Supply without trays.

Machine complies with  regulations




## Refrigerated workbench

### Use

- Refrigerated workbench for pastry shop
- Positive static cold
- Available in 2 , 3 , 4, and 5 doors
- Capacity from 22 to 55 trays 400 x 600 mm according to the chosen model

### Construction

- Isothermal panels (55 mm thick) inside and outside, internal and external of stainless steel AISI 304
- Internal angle with 45°C rims for easy cleaning. Recycling of condensation on GLG model
- Very easily removable hook racks and slides made of stainless steel (spacing of 50 mm)
- Granite top (30 mm thick) with splash back
- Electric supply : Mono 220-250 V - 50 Hz

Machine complies with  regulations

# Opticom BFA-BFC



## Electronic control

### Use

- Visual information on display
- Manual mode
- Possible manual change in the program during use
- Automatic mode, 30 cycles pre-memorized
- Easy programming
- The unloading process stops ventilators before the door opening, to avoid the air entrance
- Fault management
- Antivandal key board

# Opticom EVS-BSC-EVN



## Electronic control

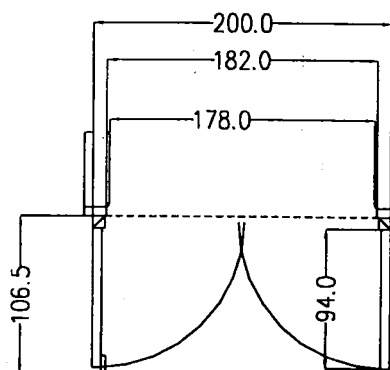
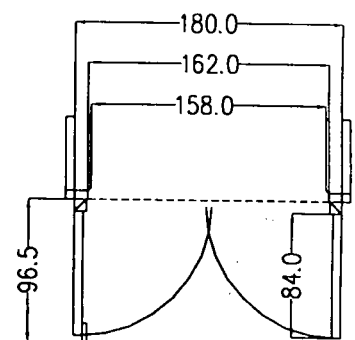
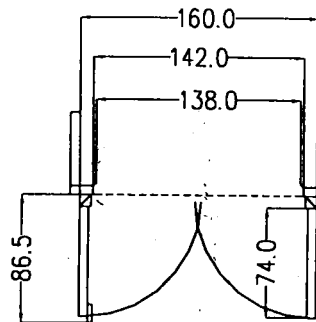
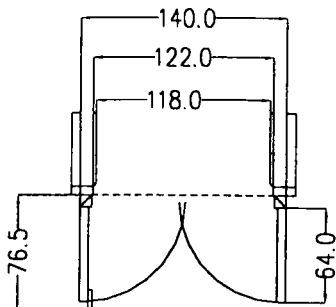
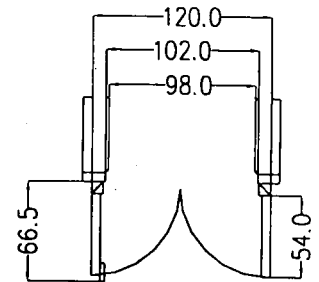
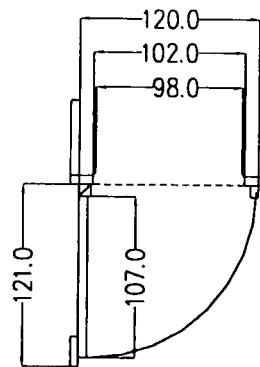
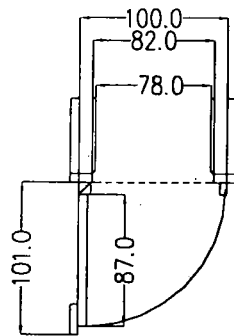
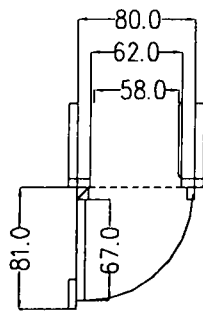
### Utilisation

- Visual information on display
- Manual mode
- Possible manual change in the program during use
- Automatic mode, 30 cycles pre-memorized
- Manual defrosting possible
- Fast mode
- Electronic pin sensor mode
- Fault management
- Antivandal key board

# Appendix

## Door displacement and door clearance for BFC & BFE

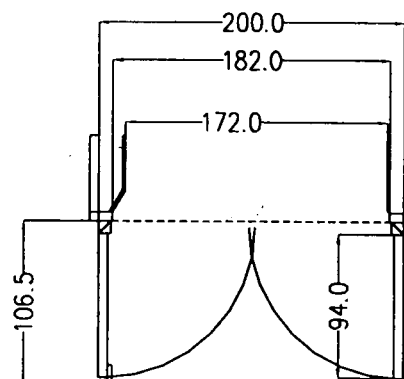
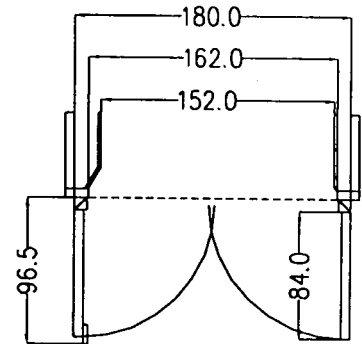
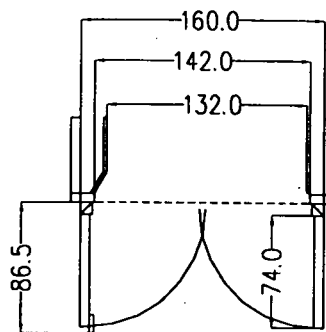
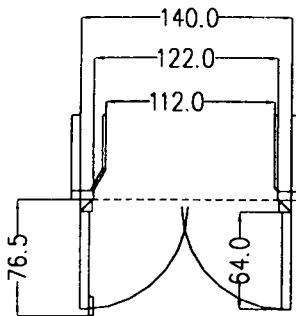
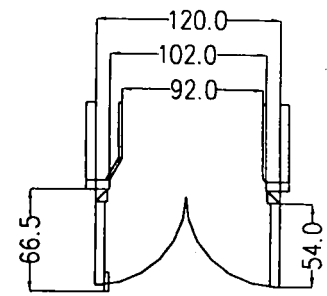
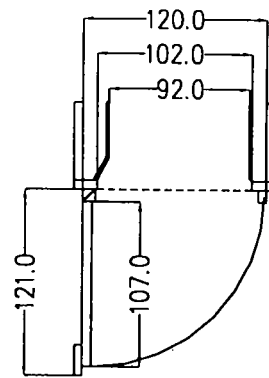
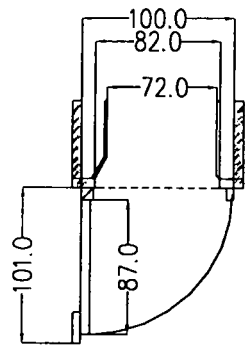
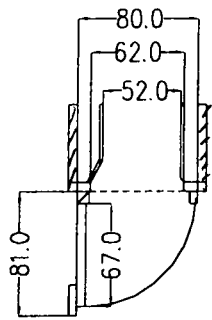
with "rear" positioned evaporated



# Appendix

## Door displacement and door clearance for BFC & BFE

with "lateral" positioned evaporated



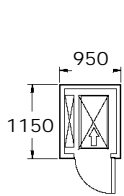
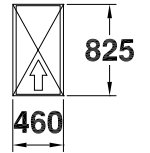
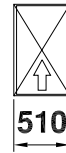
# Appendix

# BFC for rack ovens

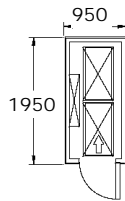
(rack not supplied)

Scratch dough  
Frozen dough

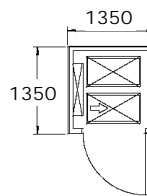
Support 400 x 800  
460 x 800



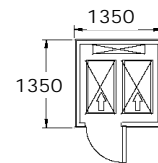
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1 tray  
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PC W 9000008



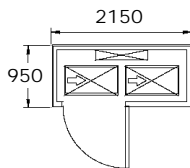
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2 trays  
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PC W 9000271



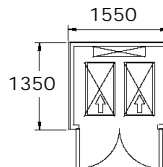
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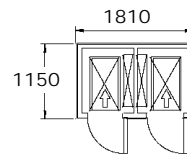
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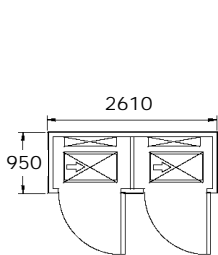
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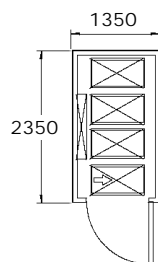
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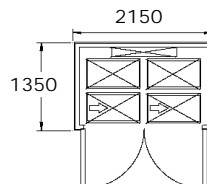
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2 trays  
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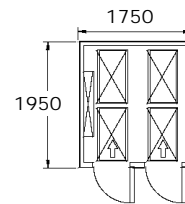
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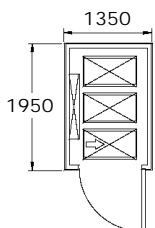
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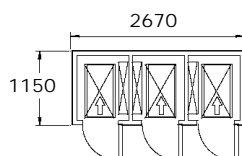
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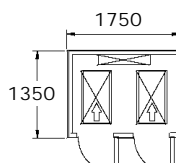
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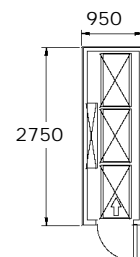
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3 trays  
PF W 9000056  
PC W 9000287



3 cells  
3 trays  
PF W 9000060  
PC W 9000291



1 cell  
2 trays  
PF W 9000064  
PC W 9000296



1 cell  
3 trays  
PF W 9000371  
PC W 9000293

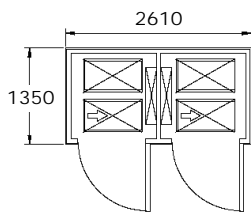
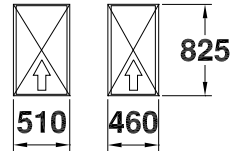
# Appendix

## BFC for rack ovens

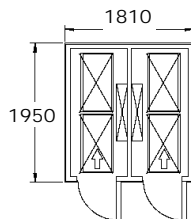
(rack not supplied)

Scratch dough  
Frozen dough

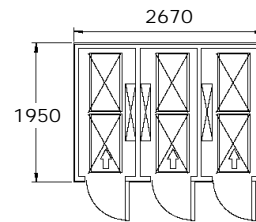
Support 400 x 800  
460 x 800



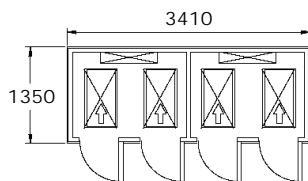
2 cells  
4 trays  
PF W 9000004  
PC W 9000273



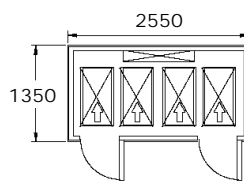
2 cells  
4 trays  
PF W 9000042  
PC W 9000272



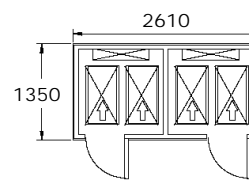
3 cells  
6 trays  
PF W 9000047  
PC W 9000278



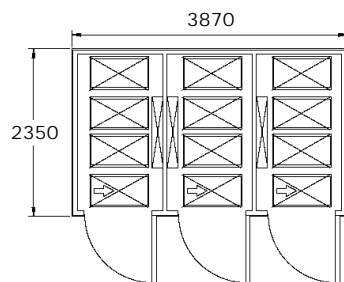
2 cells  
4 trays  
PF W 9000052  
PC W 9000283



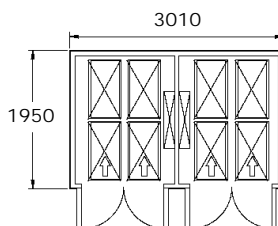
1 cell  
4 trays  
PF W 9000058  
PC W 9000289



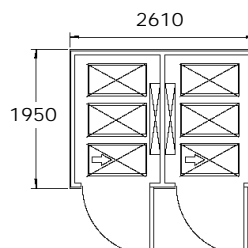
2 cells  
4 trays  
PF W 9000059  
PC W 9000290



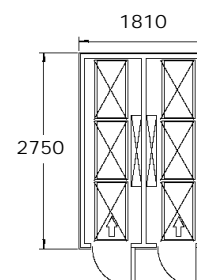
3 cells  
12 trays  
PF W 9000057  
PC W 9000288



2 cells  
8 trays  
PF W 9000061  
PC W 9000292



2 cells  
6 trays  
PF W 9000062  
PC W 9000294



2 cells  
6 trays  
PF W 9000063  
PC W 9000295

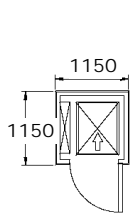
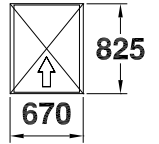
# Appendix

# BFC for rack ovens

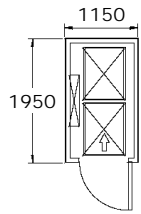
(rack not supplied)

Scratch dough  
Frozen dough

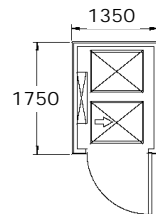
Support 600 x 800



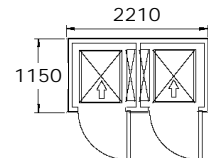
1 cell  
1 tray  
PF W 9000001  
PC W 9000297



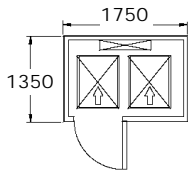
1 cell  
2 trays  
PF W 9000067  
PC W 9000298



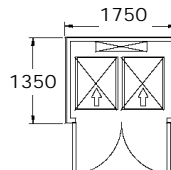
1 cell  
2 trays  
PF W 9000069  
PC W 9000300



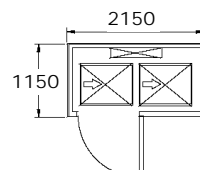
2 cells  
2 trays  
PF W 9000071  
PC W 9000302



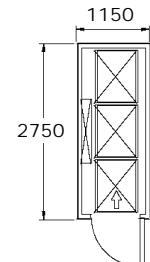
1 cell  
2 trays  
PF W 9000072  
PC W 9000303



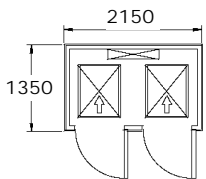
1 cell  
2 trays  
PF W 9000073  
PC W 9000304



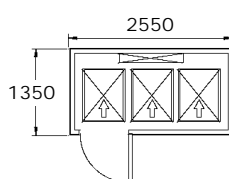
1 cell  
2 trays  
PF W 9000074  
PC W 9000305



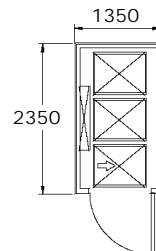
1 cell  
3 trays  
PF W 9000077  
PC W 9000309



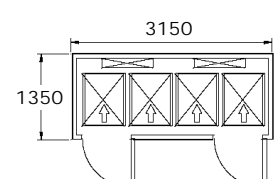
1 cell  
2 trays  
PF W 9000083  
PC W 9000313



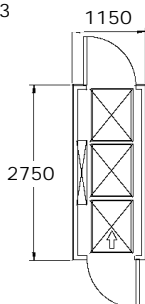
1 cell  
3 trays  
PF W 9000087  
PC W 9000317



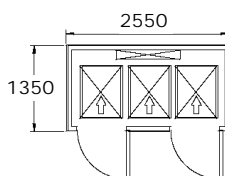
1 cell  
3 trays  
PF W 9000088  
PC W 9000318



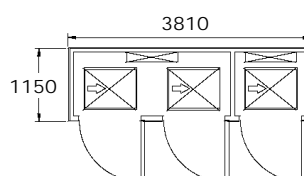
1 cell  
4 trays  
PF W 9000091  
PC W 9000321



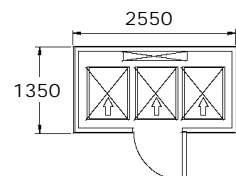
1 cell  
3 trays  
PF W 9000099  
PC W 9000329



1 cell  
3 trays  
PF W 9000108  
PC W 9000339



2 cells  
3 trays  
PF W 9000110  
PC W 9000341



1 cell  
3 trays  
PF W 9000112  
PC W 9000343

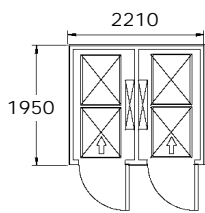
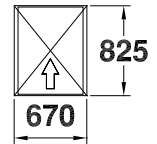
# Appendix

## BFC for rack ovens

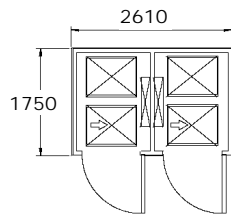
(rack not supplied)

Scratch dough  
Frozen dough

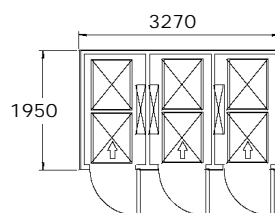
Support 600 x 800



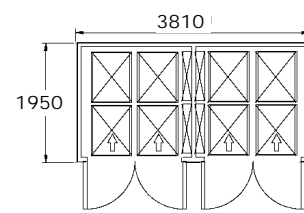
2 cells  
4 trays  
PF W 9000068  
PC W 9000327



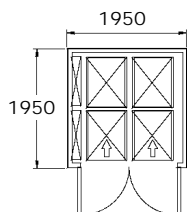
2 cells  
4 trays  
PF W 9000070  
PC W 9000301



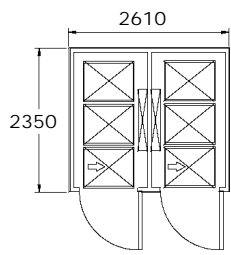
3 cells  
6 trays  
PF W 9000075  
PC W 9000306



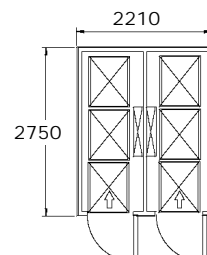
3 cells  
6 trays  
PF W 9000078  
PC W 9000308



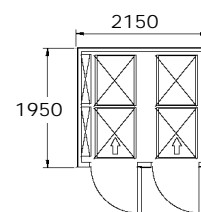
1 cell  
4 trays  
PF W 9000079  
PC W 9000310



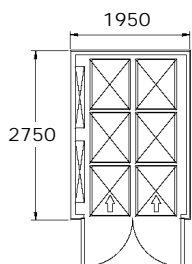
2 cells  
6 trays  
PF W 9000080  
PC W 9000311



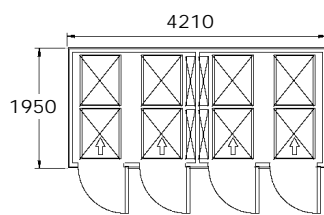
2 cells  
6 trays  
PF W 9000081  
PC W 9000006



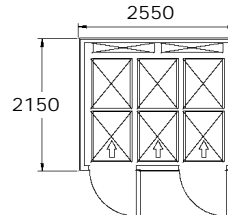
1 cell  
4 trays  
PF W 9000085  
PC W 9000315



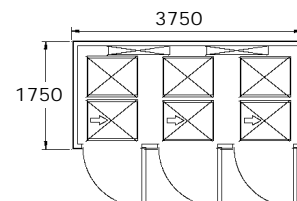
1 cell  
6 trays  
PF W 9000092  
PC W 9000322



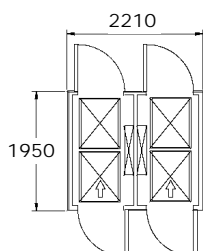
2 cells  
8 trays  
PF W 9000093  
PC W 9000323



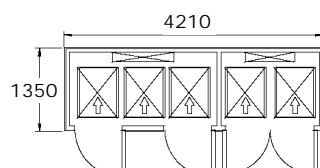
2 cells  
6 trays  
PF W 9000095  
PC W 9000325



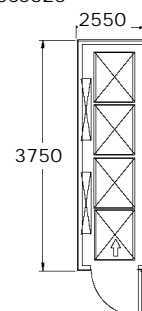
1 cell  
6 trays  
PF W 9000096  
PC W 9000326



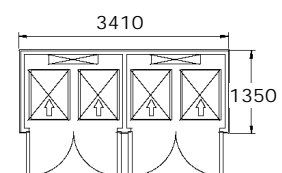
2 cells  
4 trays  
PF W 9000097  
PC W 9000385



2 cells  
5 trays  
PF W 9000101  
PC W 9000342



1 cell  
4 trays  
PF W 9000102  
PC W 9000332



2 cells  
4 trays  
PF W 9000111  
PC W 9000331

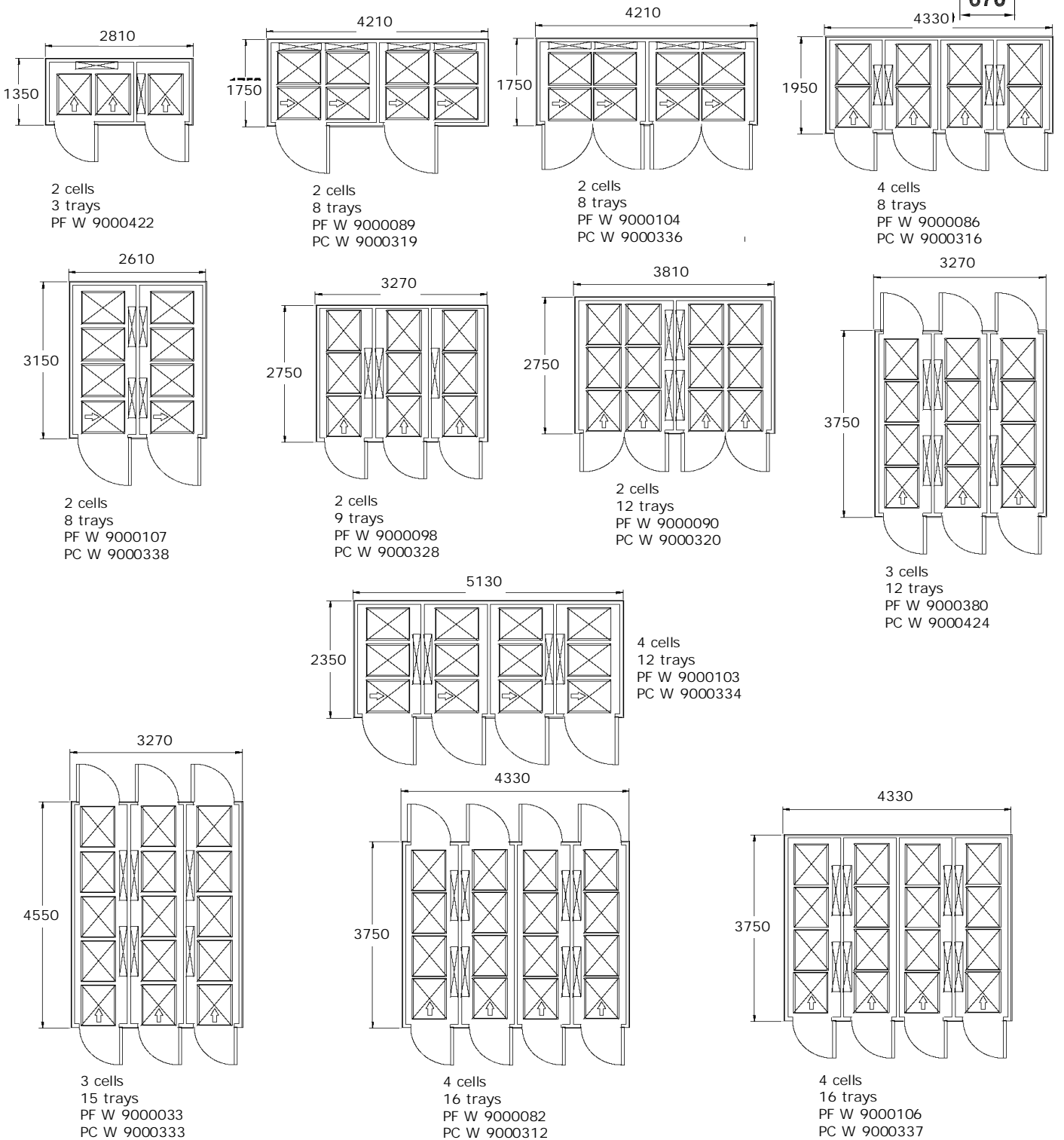
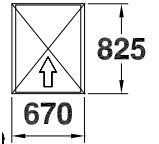
# Appendix

# BFC for rack ovens

(rack not supplied)

Scratch dough  
Frozen dough

Support 600 x 800



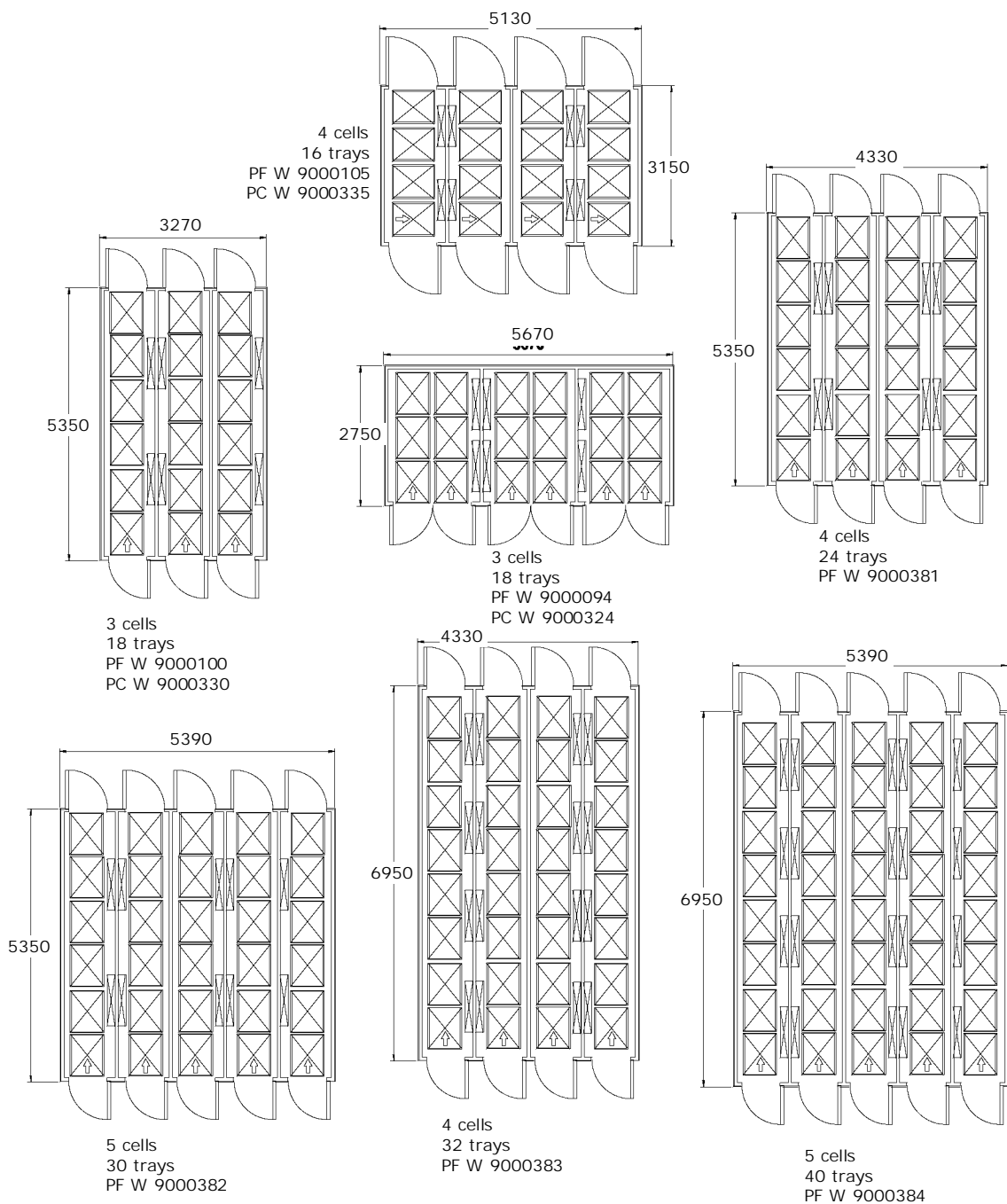
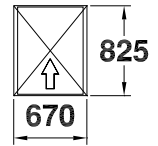
# Appendix

# BFC for rack ovens

(rack not supplied)

Scratch dough  
Frozen dough

Support 600 x 800



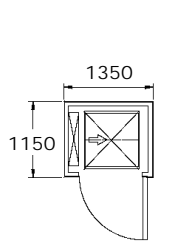
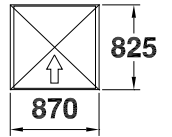
# Appendix

# BFC for rack ovens

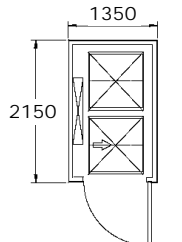
(rack not supplied)

Scratch dough  
Frozen dough

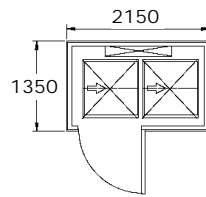
Support 800 x 800



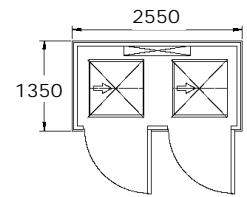
1 cell  
1 tray  
PF W 9000115



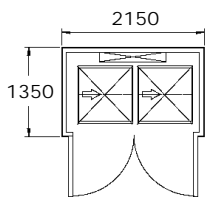
1 cell  
2 trays  
PF W 9000116



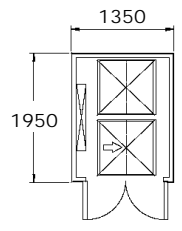
1 cell  
2 trays  
PF W 9000120



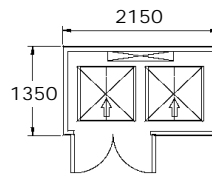
1 cell  
2 trays  
PF W 9000140



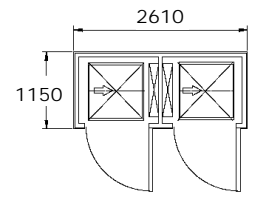
1 cell  
2 trays  
PF W 9000121



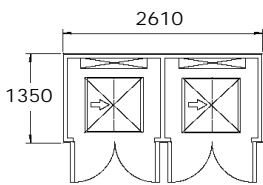
1 cell  
2 trays  
PF W 9000118



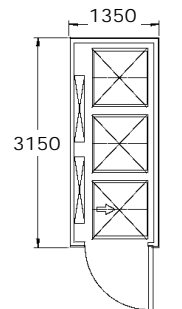
1 cell  
2 trays  
PF W 9000122



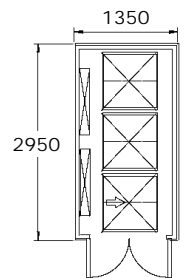
2 cells  
4 trays  
PF W 9000119



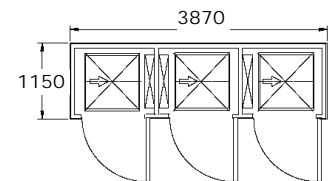
2 cells  
4 trays  
PF W 9000124



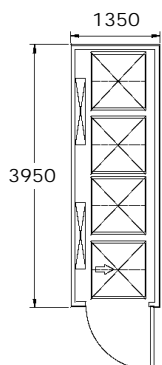
1 cell  
3 trays  
PF W 9000137



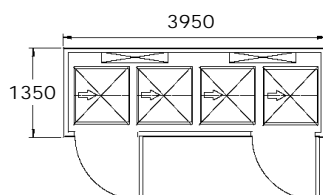
1 cell  
3 trays  
PF W 9000132



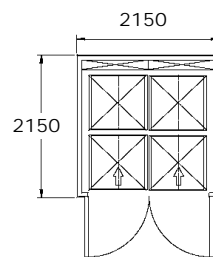
3 cells  
3 trays  
PF W 9000135



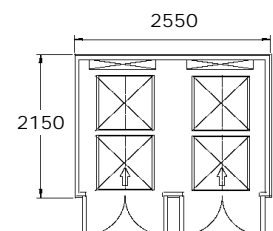
1 cell  
4 trays  
PF W 9000125



1 cell  
4 trays  
PF W 9000133



1 cell  
4 trays  
PF W 9000130



1 cell  
4 trays  
PF W 9000126

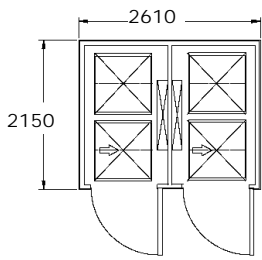
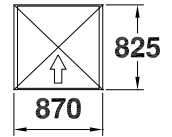
# Appendix

# BFC for rack ovens

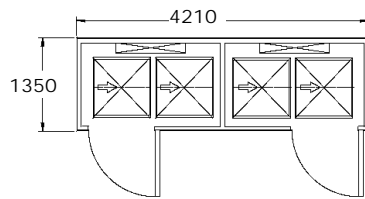
(rack not supplied)

Scratch dough  
Frozen dough

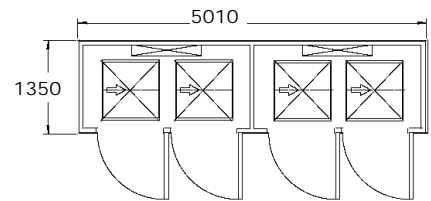
Support 800 x 800



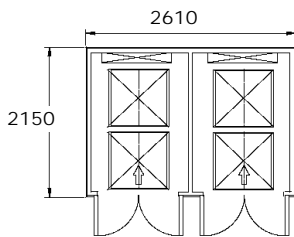
2 cells  
4 trays  
PF W 9000117



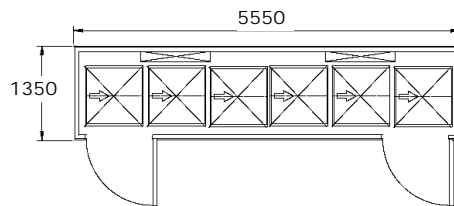
2 cells  
4 trays  
PF W 9000134



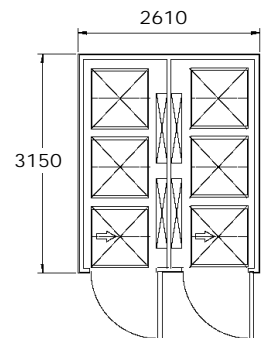
2 cells  
4 trays  
PF W 9000128



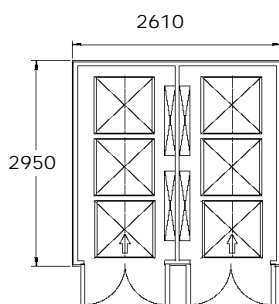
2 cells  
4 trays  
PF W 9000131



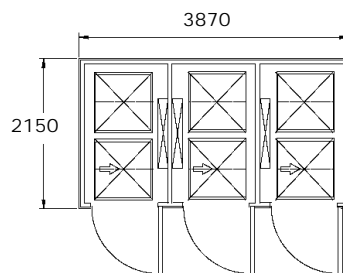
1 cell  
6 trays  
PF W 9000129



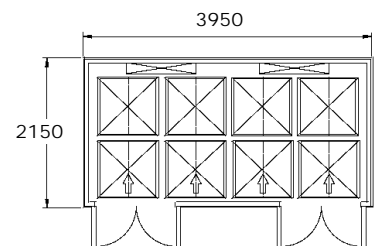
2 cells  
6 trays  
PF W 9000139



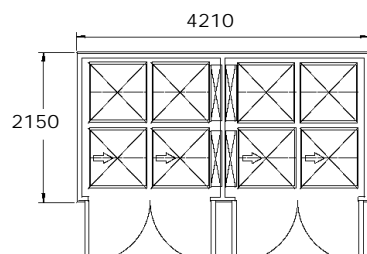
2 cells  
6 trays  
PF W 9000138



3 cells  
6 trays  
PF W 9000123



1 cell  
8 trays  
PF W 9000127



2 cells  
8 trays  
PF W 9000136

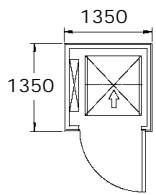
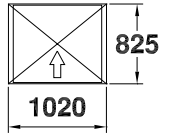
# Appendix

# BFC for rack ovens

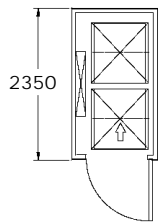
(rack not supplied)

Scratch dough  
Frozen dough

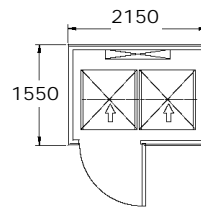
Support 920 x 800



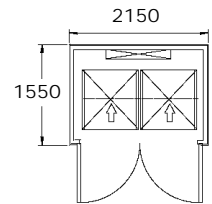
1 cell  
1 tray  
PF W 9000145  
PC W 9000344



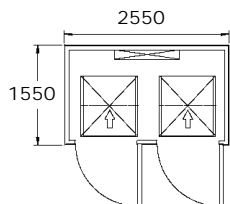
1 cell  
2 trays  
PF W 9000146  
PC W 9000345



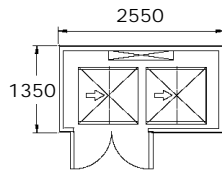
1 cell  
2 trays  
PF W 9000151  
PC W 9000350



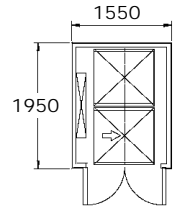
1 cell  
2 trays  
PF W 9000152  
PC W 9000351



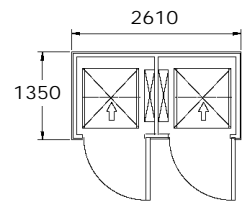
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2 trays  
PF W 9000169  
PC W 9000370



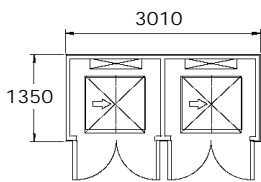
1 cell  
2 trays  
PF W 9000153  
PC W 9000352



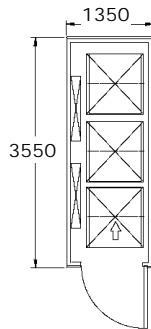
1 cell  
2 trays  
PF W 9000148  
PC W 9000346



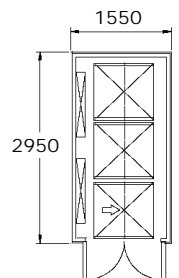
2 cells  
2 trays  
PF W 9000150  
PC W 9000349



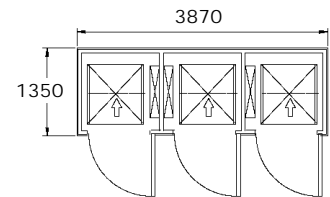
2 cells  
2 trays  
PF W 9000155  
PC W 9000354



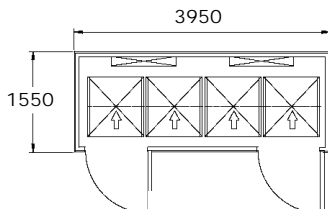
1 cell  
3 trays  
PF W 9000166  
PC W 9000367



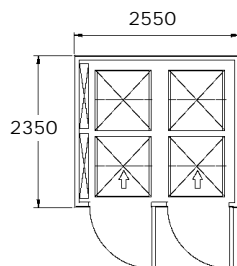
1 cell  
3 trays  
PF W 9000161  
PC W 9000362



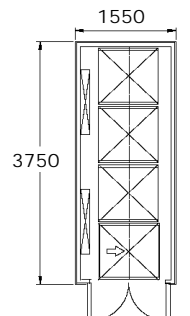
3 cells  
3 trays  
PF W 9000164  
PC W 9000365



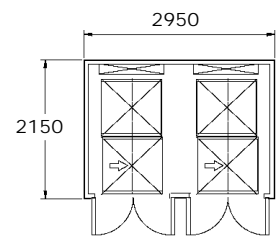
1 cell  
4 trays  
PF W 9000159  
PC W 9000360



1 cell  
4 trays  
PF W 9000159  
PC W 9000360



1 cell  
4 trays  
PF W 9000156  
PC W 9000355



1 cell  
4 trays  
PF W 9000157  
PC W 9000356

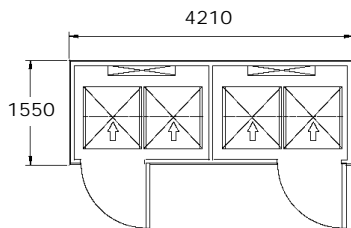
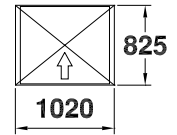
# Appendix

## BFC for rack ovens

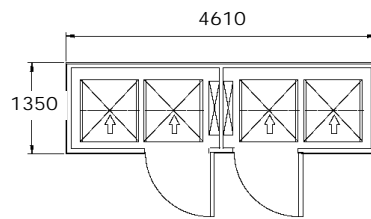
(rack not supplied)

Scratch dough  
Frozen dough

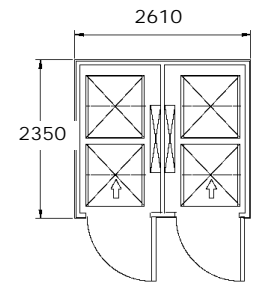
Support 920 x 800



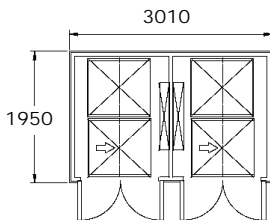
2 cells  
4 trays  
PF W 9000163  
PC W 9000364



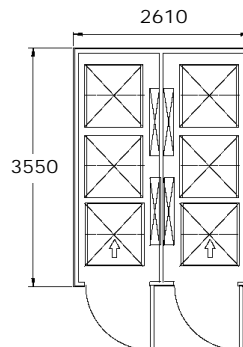
2 cells  
4 trays  
PF W 9000158  
PC W 9000358



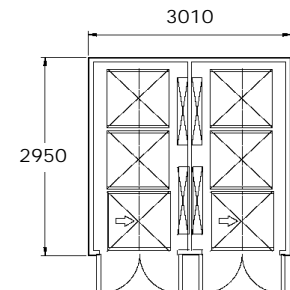
2 cells  
4 trays  
PF W 9000147  
PC W 9000347



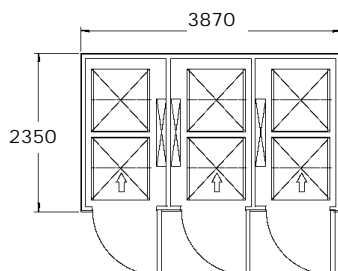
2 cells  
4 trays  
PF W 9000149  
PC W 9000348



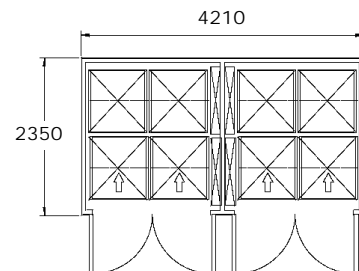
2 cells  
6 trays  
PF W 9000168  
PC W 9000369



2 cells  
6 trays  
PF W 9000167  
PC W 9000368



9 cells  
6 trays  
PF W 9000154  
PC W 9000353



9 cells  
8 trays  
PF W 9000165  
PC W 9000366

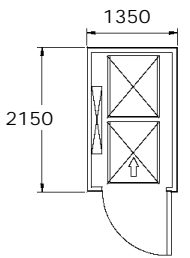
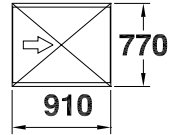
# Appendix

# BFC for rack ovens

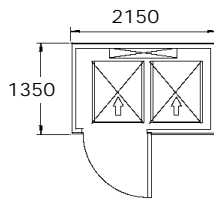
(rack not supplied)

Scratch dough  
Frozen dough

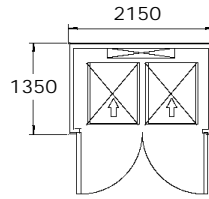
Support 700 x 900  
750 x 900



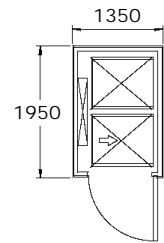
1 cell  
2 trays  
PF W 9000170



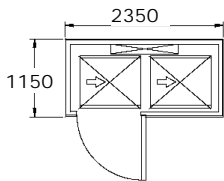
1 cell  
2 trays  
PF W 9000174



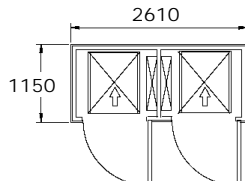
1 cell  
2 trays  
PF W 9000175



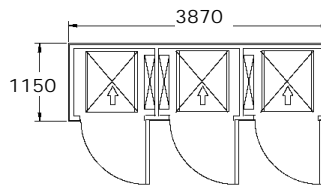
1 cell  
2 trays  
PF W 9000172



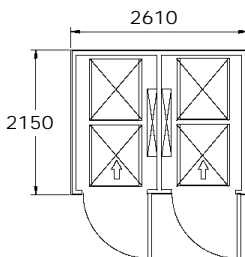
1 cell  
2 trays  
PF W 9000176



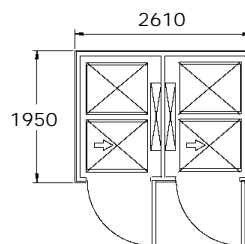
2 cells  
2 trays  
PF W 9000179



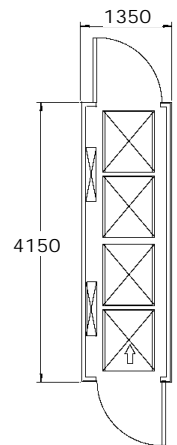
3 cells  
3 trays  
PF W 9000181



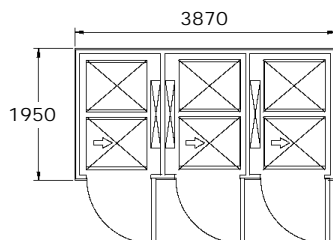
2 cells  
4 trays  
PF W 9000171



2 cells  
4 trays  
PF W 9000173

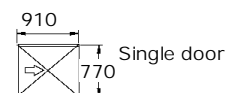


1 cell  
4 trays  
PF W 9000178

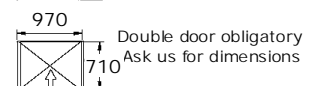


3 cells  
6 trays  
PF W 9000180

Note  
Door clearance = 920 mm



Single door



Double door obligatory  
Ask us for dimensions

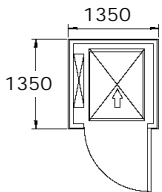
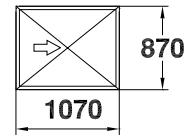
# Appendix

# BFC for rack ovens

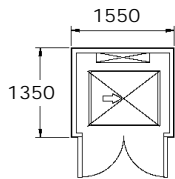
(rack not supplied)

## Scratch dough

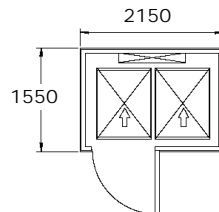
## Support 1000 x 800



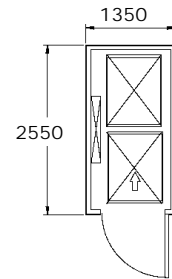
1 cell  
1 tray  
PF W 9000191



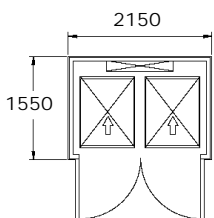
1 cell  
1 tray  
PF W 9000197



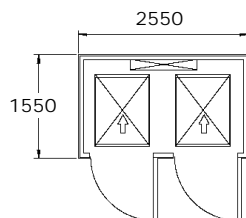
1 cell  
2 trays  
PF W 9000184



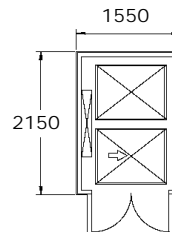
1 cell  
2 trays  
PF W 9000182



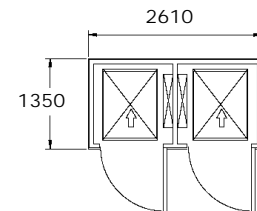
1 cell  
2 trays  
PF W 9000195



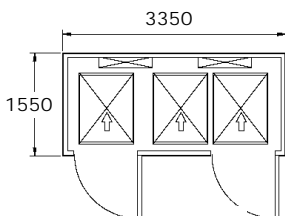
1 cell  
2 trays  
PF W 9000186



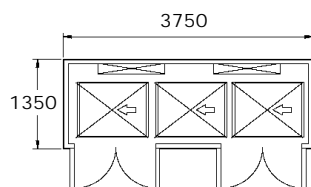
1 cell  
2 trays  
PF W 9000193



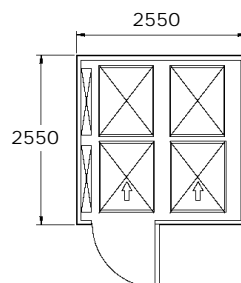
2 cells  
2 trays  
PF W 9000183



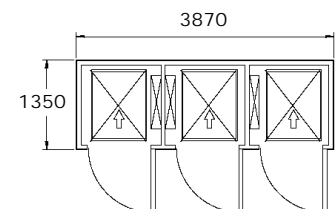
1 cell  
3 trays  
PF W 9000188



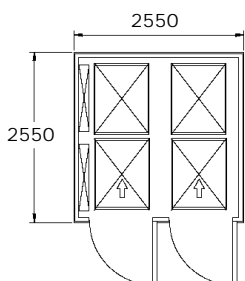
1 cell  
3 trays  
PF W 9000199



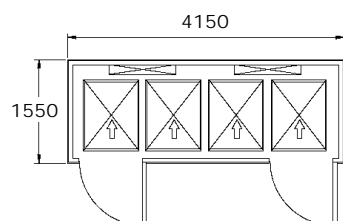
1 cell  
4 trays  
PF W 9000190



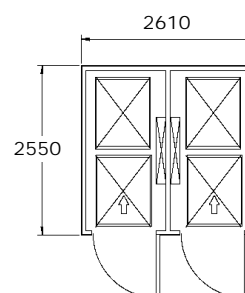
3 cells  
3 trays  
PF W 9000196



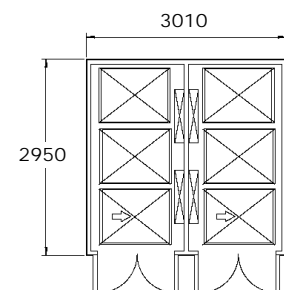
1 cell  
4 trays  
PF W 9000187



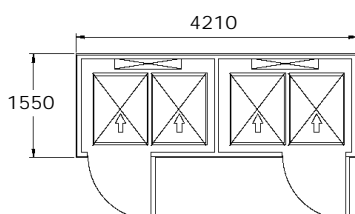
1 cell  
4 trays  
PF W 9000189



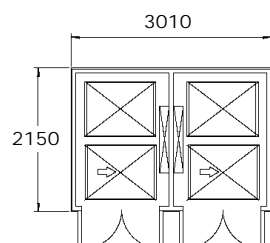
2 cells  
4 trays  
PF W 9000192



2 cells  
6 trays  
PF W 9000185



2 cells  
4 trays  
PF W 9000198



2 cells  
4 trays  
PF W 9000194

# Appendix

## BFC for deck ovens



Rack for deck oven  
Pointed ends loaves model 600 x 800



Rack for deck oven

### Pouring capacity (litre)

Number of rack	Overall dimensions support						
	600 x 800 pointed ends	600 x 800	815 x 800	915 x 800	1015 x 800	1115 x 800	1215 x 800
1	21	16	32	37	41	45	49
2	42	32	64	74	82	90	98
3	63	48	96	111	123	135	147
4	84	64	128	148	164	180	196

### Flour capacity (kg)

1	35	27	53	62	68	75	82
2	70	54	107	123	137	150	163
3	105	81	160	185	205	225	245
4	140	108	213	247	273	300	327

### Dough capacity (kg)

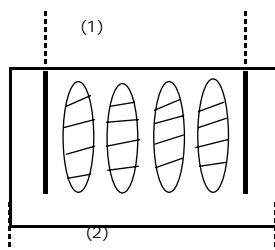
1	56	42	85	99	109	120	131
2	112	84	171	197	219	240	261
3	168	126	256	296	328	360	392
4	224	168	341	395	437	480	523

### Stainless steel grid dimensions

Dimensions	600 x 800	600 x 800	815 x 800	915 x 800	1015 x 800	1115 x 800	1215 x 800
Useful dimensions	600 x 730	530 x 800	750 x 800	850 x 800	950 x 800	1050 x 800	1150 x 800
Overall dimensions	600 x 800	600 x 800	815 x 800	915 x 800	1015 x 800	1115 x 800	1215 x 800
Canvas	600	800	800	800	800	800	800
Code for supplementary grid	W0000275	W0000964	W0000086	W0000087	W0000088	W0000089	W0000090

### Stainless steel rack dimensions

Overall dimensions	660 x 810	670 x 815	880 x 815	980 x 815	1080 x 815	1180 x 815	1280 x 815
Overall height	1840	1890	1890	1890	1890	1890	1890
Number of levels	20/80	50/32	50/32	50/32	50/32	50/32	50/32
Trays entry	600	600	815	915	1015	1115	1215
Number of grid supplied with rack	20	18	18	18	18	18	18
Code for rack with grid	W9005153	W9005114	W9005170	W9005171	W9005172	W9005173	W9005174



Example of grid (1) useful (2) overall

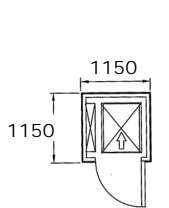
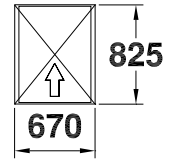
# Appendix

# BFC for deck ovens

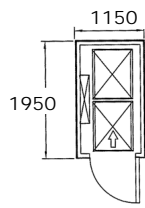
(rack and grid supplied)

Scratch dough  
 "Banette" rack  
 Linen canvas 600

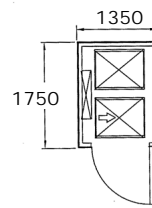
Support overall 600 x 800



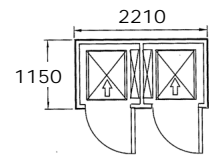
1 cell  
 1 tray  
 PF W 9000511



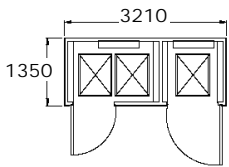
1 cell  
 2 trays  
 PF W 9000514



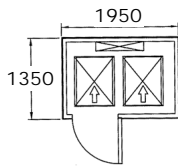
1 cell  
 2 trays  
 PF W 9000515



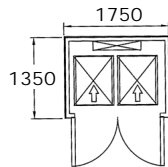
2 cells  
 2 trays  
 PF W 9000516



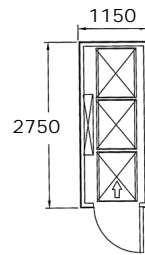
2 cells  
 3 trays  
 NC



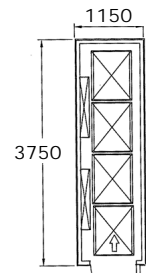
1 cell  
 2 trays  
 PF W 9000512



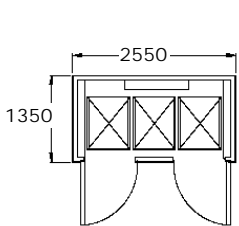
1 cell  
 2 trays  
 PF W 9000513



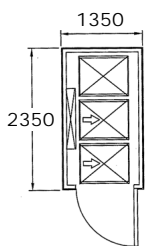
1 cell  
 3 trays  
 PF W 9000517



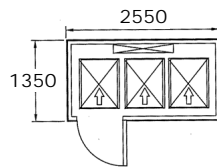
1 cell  
 4 trays  
 PF W 9000520



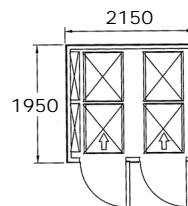
1 cell  
 3 trays  
 PF WSP00539



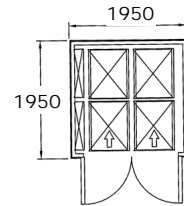
1 cell  
 3 trays  
 PF W 9000518



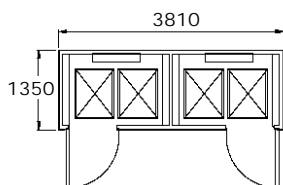
1 cell  
 3 trays  
 PF W 9000519



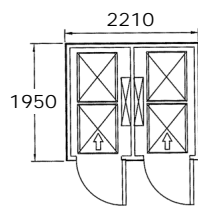
1 cell  
 4 trays  
 PF W 9000521



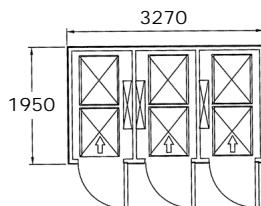
1 cell  
 4 trays  
 PF W 9000522



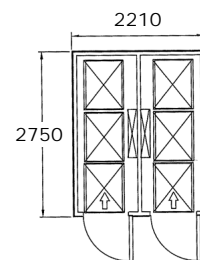
2 cells  
 4 trays  
 PF WSP01073



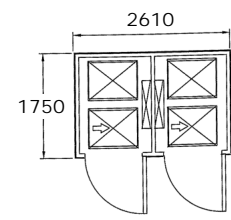
2 cells  
 4 trays  
 PF W 9000523



3 cells  
 6 trays  
 PF W 9000524



2 cells  
 6 trays  
 PF W 9000525



2 cells  
 4 trays  
 PF W 9000526

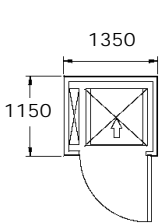
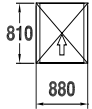
# Appendix

# BFC for deck ovens

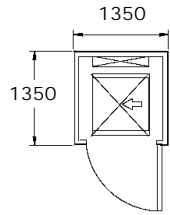
(rack and grid supplied)

## Scratch dough

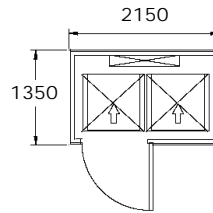
Support overall 815 x 800  
Useful 750 x 800



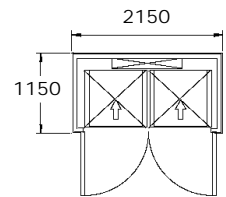
1 cell  
1 tray  
PF W 9000200



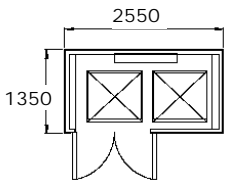
1 cell  
1 tray  
PF W 9000205



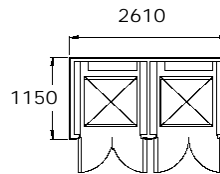
1 cell  
2 trays  
PF W 9000204



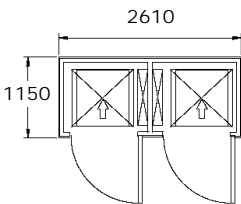
1 cell  
2 trays  
PF W 9000203



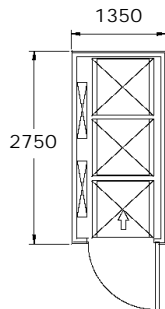
1 cell  
2 trays  
NC



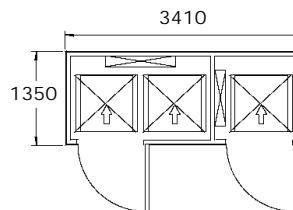
2 cells  
2 trays  
NC



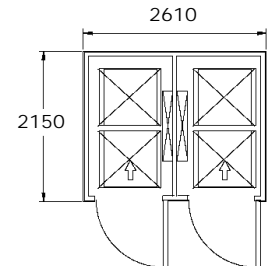
2 cells  
2 trays  
PF W 9000202



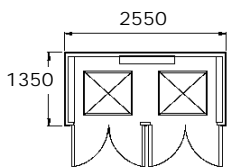
1 cell  
3 trays  
PF W 9000207



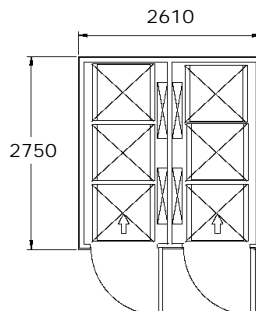
2 cells  
3 trays  
PF W 9000208



2 cells  
4 trays  
PF W 9000201



1 cell  
2 trays  
NC



2 cells  
6 trays  
PF W 9000206

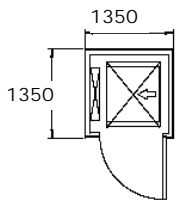
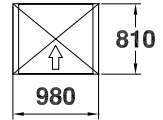
# Appendix

# BFC for deck ovens

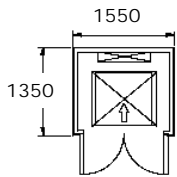
(rack and grid supplied)

Scratch dough

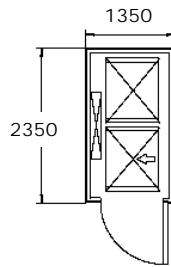
Support overall 915 x 800  
Useful 850 x 800



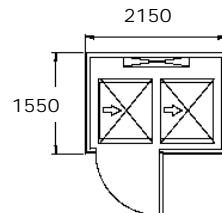
1 cell  
1 tray  
PF W 9000209



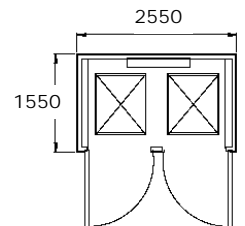
1 cell  
1 tray  
PF W 9000214



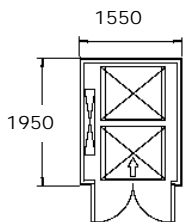
1 cell  
2 trays  
PF W 9000210



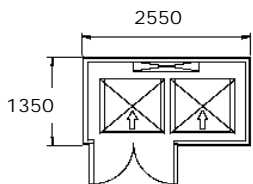
1 cell  
2 trays  
PF W 9000213



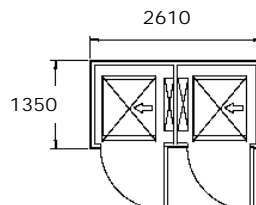
1 cell  
2 trays  
NC



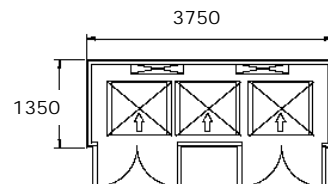
1 cell  
2 trays  
PF W 9000211



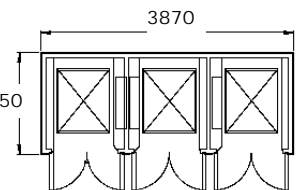
1 cell  
2 trays  
PF W 9000215



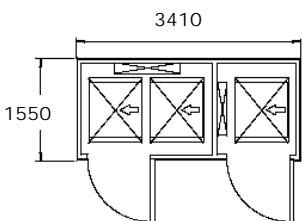
2 cells  
2 trays  
PF W 9000212



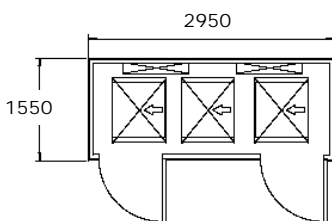
1 cell  
3 trays  
PF W 9000219



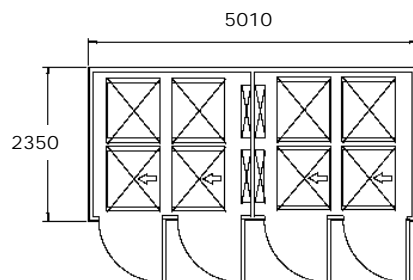
3 cells  
3 trays  
NC



2 cells  
3 trays  
PF W 9000217



1 cell  
3 trays  
PF W 9000216



2 cells  
8 trays  
PF W 9000218

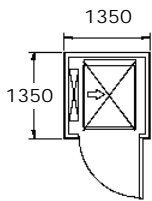
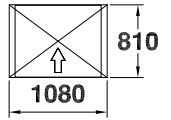
# Appendix

# BFC for deck ovens

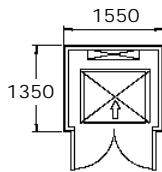
(rack and grid supplied)

Scratch dough

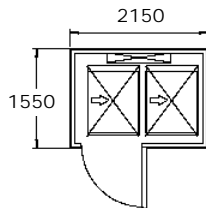
Support overall 1015 x 800  
Useful 950 x 800



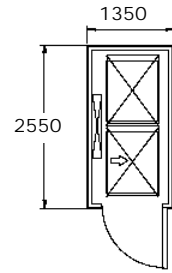
1 cell  
1 tray  
PF W 9000220



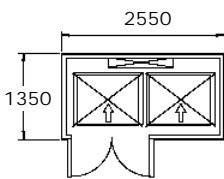
1 cell  
1 tray  
PF W 9000225



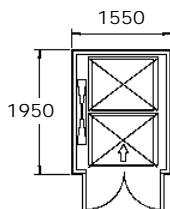
1 cell  
2 trays  
PF W 9000224



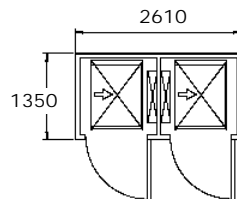
1 cell  
2 trays  
PF W 9000221



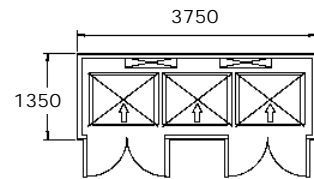
1 cell  
2 trays  
PF W 9000226



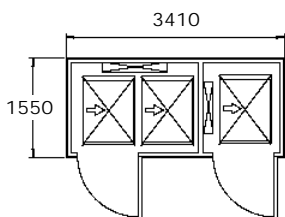
1 cell  
2 trays  
PF W 9000222



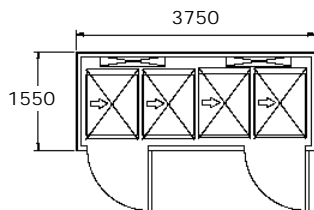
2 cells  
2 trays  
PF W 9000223



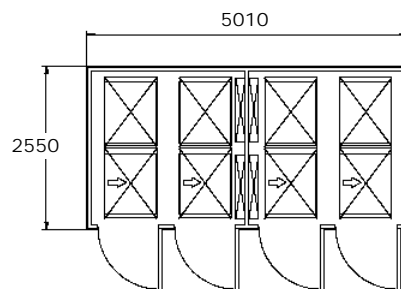
1 cell  
3 trays  
PF W 9000230



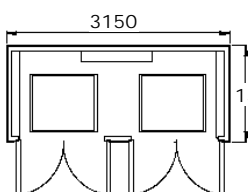
2 cells  
3 trays  
PF W 9000228



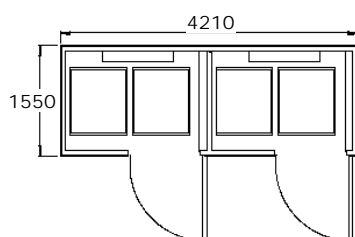
1 cell  
4 trays  
PF W 9000227



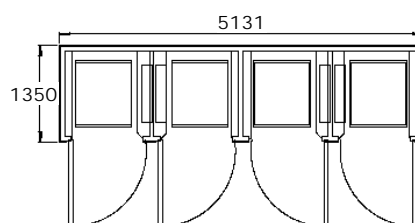
2 cells  
8 trays  
PF W 9000229



1 cell  
2 trays  
NC



2 cells  
4 trays  
NC



4 cells  
4 trays  
NC

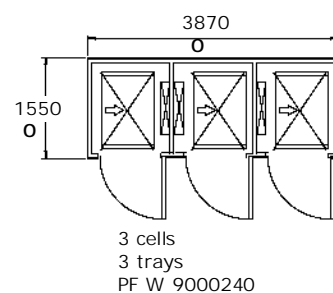
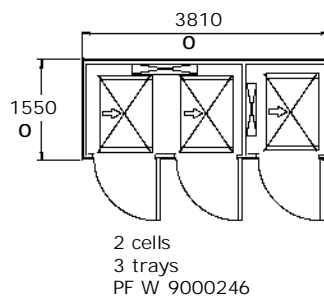
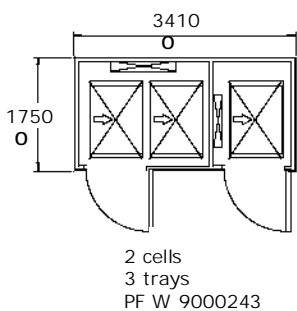
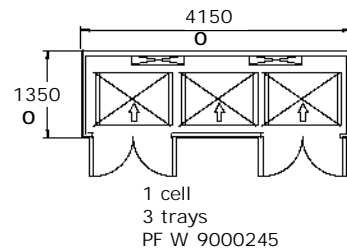
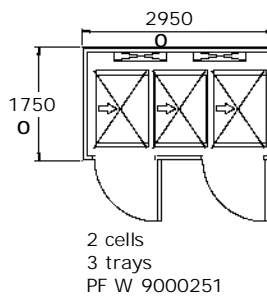
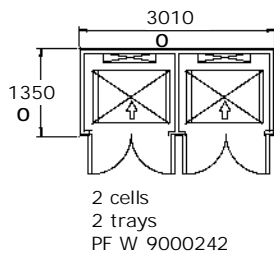
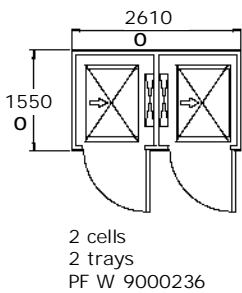
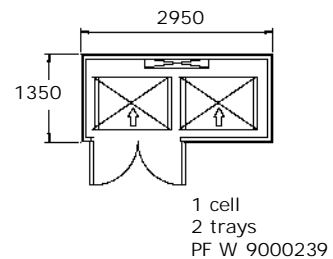
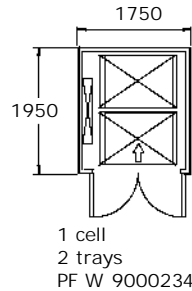
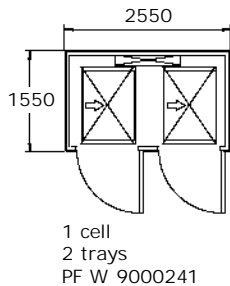
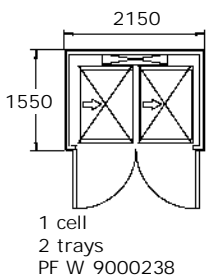
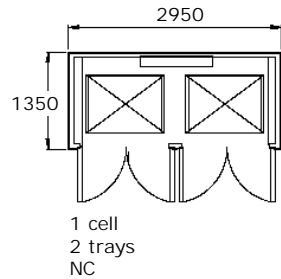
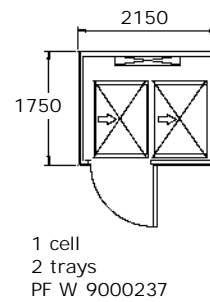
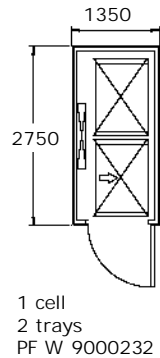
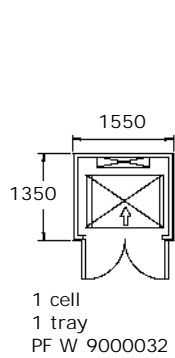
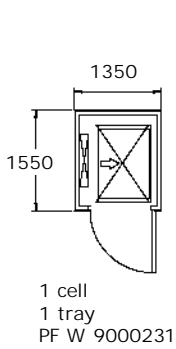
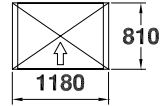
# Appendix

# BFC for deck ovens

(rack and grid supplied)

Scratch dough

Support overall 1115 x 800  
Useful 1050 x 800



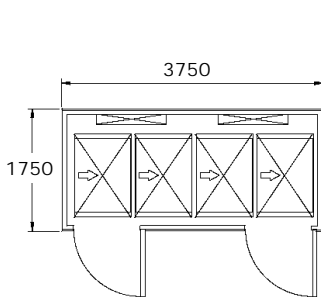
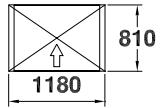
# Appendix

# BFC for deck ovens

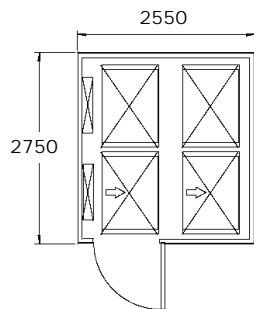
(rack and grid supplied)

Scratch dough

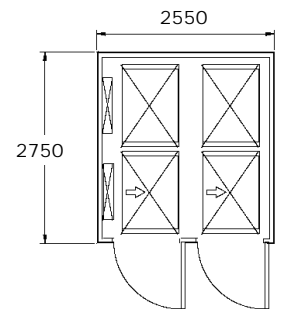
Support overall 1115 x 800  
Useful 1050 x 800



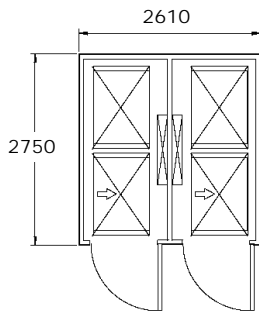
1 cell  
4 trays  
PF W 9000252



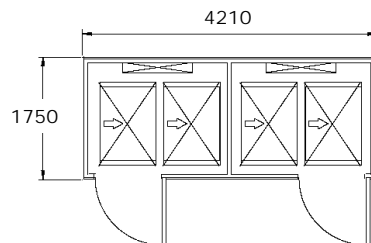
1 cell  
4 trays  
PF W 9000253



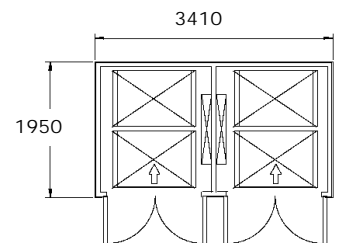
1 cell  
4 trays  
PF W 9000250



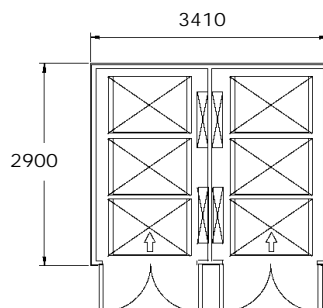
2 cells  
4 trays  
PF W 9000233



2 cells  
4 trays  
PF W 9000244



2 cells  
4 trays  
PF W 9000235



2 cells  
6 trays  
PF W 9000248

# Appendix

# BFC for deck ovens

(rack and grid supplied)

Scratch dough

Support overall 1215 x 800  
Useful 1150 x 800

