



## Series 3

### Rotary rack oven



Designed for baking all types of products (for bread and pastry-making), the Series 3 static and rotary rack ovens **offer a wide range of models both for** the production runs of **small bakeries** (90 baguettes on 15 decks) **and for industrial** productions runs (up to 216 baguettes on 18 decks).



Series 3,  
The most successful  
rack ovens  
on the market



# Designer of rack ovens since 1975

**1975** The first rotary rack oven was manufactured by BONGARD, the "G1". It was therefore possible to bake 180 baguettes at a time on one rack, in 24 minutes.

**1980** The range was expanded with the launch of the "G5", a rotary oven model equipped with high-performance heat exchanger hearth with multiple exchangers (Bongard patent).

**1981** Creation of the first fixed pulse air rack oven, the "Jedair".

**1983** Design of the "Injector", a fixed rack oven with hot air recycling. Its ingenious system enabled air to be pulsed continuously to the inside of the rack via blower nozzles located at different points in the chamber (Bongard patent).

**1986** Marketing of the "8.60" rotary rack oven for 600 x 800mm pans designed for "small bakeries".

**1997** Launch onto the market of the Oscar oven (which received the "Janus du design" award), a rack oven enabling up to 152 x 250 gr baguettes to be baked on 19 decks, or as many as 96 x 400 gr loaves of bread on 16 decks. Available in an electric or fuel oil-gas version, the Oscar is intended for industrialists and artisan bakers wishing to produce large quantities of bread.

**2003** Creation of the DROAB, the first version of a rotary rack oven intended for the American market because of its special capture system. It is distributed to other markets in its 10.83 version, an oven that is more compact than its predecessors, for trays up to 1000 x 800 mm.



Rotary rack oven G1 1975



Rotary rack oven G5 1980



Static rack oven Jedair 1981



Static rack oven Injector 1983



Rotary rack oven 8.60 1986

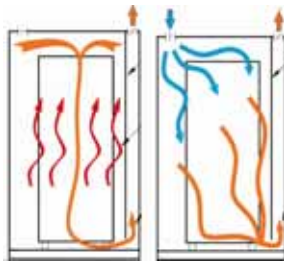


Rotary rack oven Oscar 1997

# Ideal baking and design qualities that

## Ideal baking, without pressure

The large-sized exchanger, the high volume of the baking chambers and the use of high output ventilation turbines enable baking to be carried out with no drying out.



## Baking in a uniform atmosphere without pressure

A decompression tube fitted with a self-regulating valve maintains a pressure close to zero in the baking chamber, thus allowing perfect development of the products.



## A controlled air flow

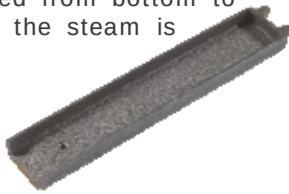
The adjustable air-blowing slots allow optimum air flow circulation, thus guaranteeing uniform baking throughout the height of the rack.



## A plentiful and smooth supply of steam always available

Thanks to the steam generators arranged from bottom to top throughout the height of the rack, the steam is deposited evenly.

Consisting of a cascade of 39 to 78 cast iron gutters manufactured specially for BONGARD by "De Dietrich", they provide more efficient vaporisation.



The multi-level water injection nozzles (at least 8) are distributed throughout the height of the baking chamber.

The instantaneous and "saturated" steam is easily deposited onto the bread. The crust is shiny and the soft part of the bread is well developed.

Because of the large mass and area of exchange, the steam generators recover and accumulate the energy required for the next injection more quickly.

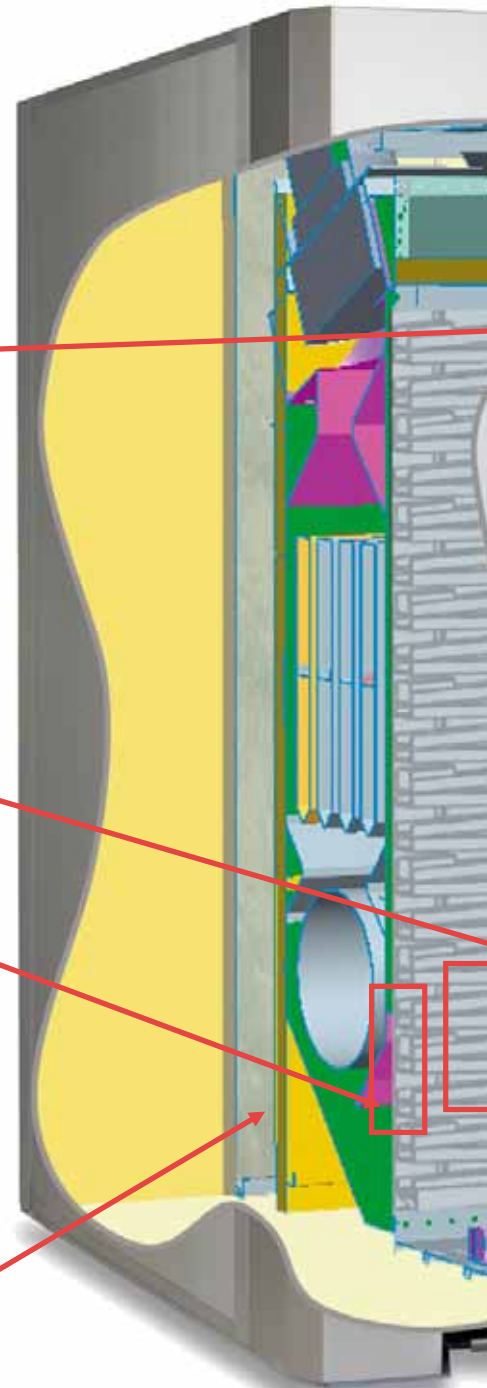
## Perfect insulation and sealing

Rock wool panels laid crosswise in double layers guarantee an optimum insulation coefficient whilst avoiding thermal bridges.

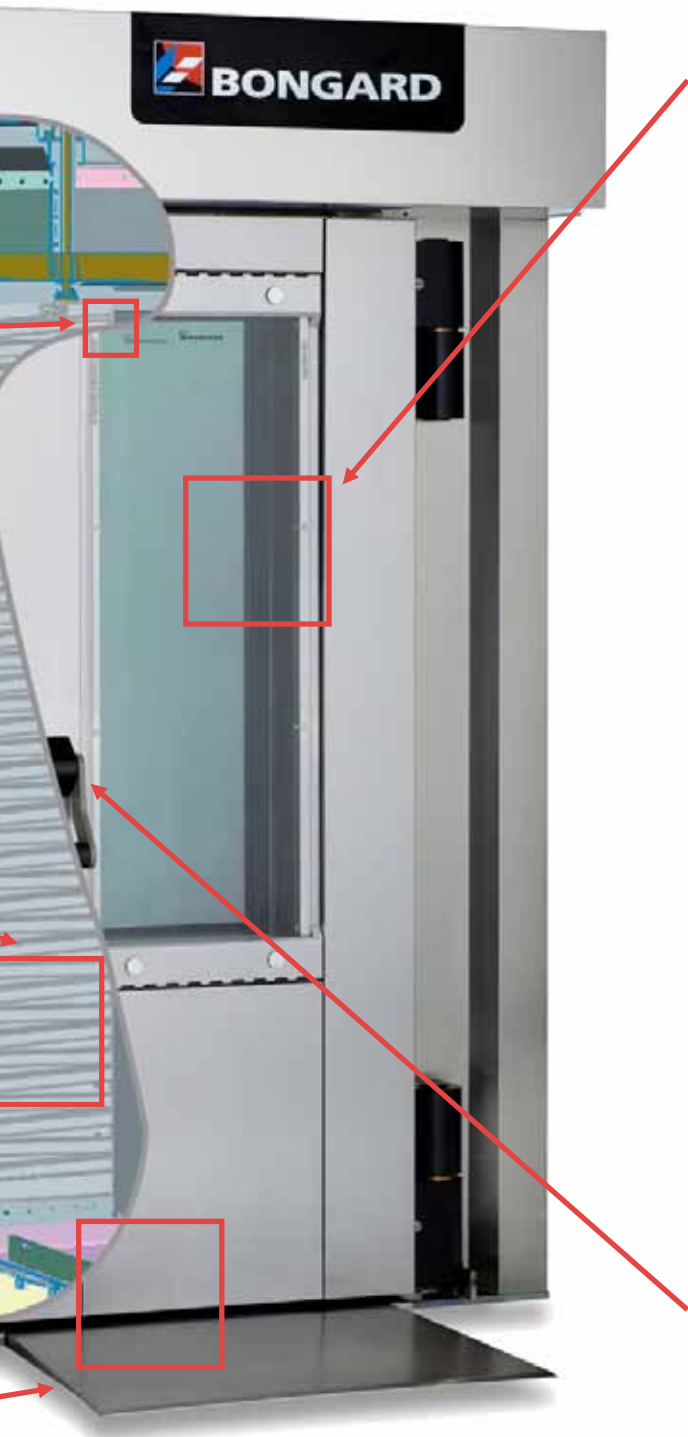


A removable, collapsible ramp device enables a continuous joint to be used which operates under regular pressure around the whole door frame to guarantee perfect sealing!

The door handle and its "over-sized" hinges, as well as two anchoring points 150 mm thick, guarantee perfect sealing of the oven.



# t really make a difference!



The "ventilated" tempered glass double glazing completes the insulation of the 150 mm thick door, which is itself fully lined with insulating panels.

**You have the assurance of an oven that is ready to bake all your products at any time with no waiting time between bakes!**



On the Series 3 rack ovens, the simple removal of the double glazing requires no effort and allows easy maintenance of the glazing for better visual inspection of the baking.

The replacement of the glazing and the door seal, also very simple to carry out, requires only a few minutes' work.

## A reliable, safe rack drive



Traditionally, when a baking pan is poorly engaged on a rack, the rack is inevitably blocked. A safety device is therefore essential for preventing any damage to the motor, the blowing plates and baking pans.

In order to solve this problem, a torque limiter enables the reduction motor to slip and allows

baking to continue normally as soon as the pan is repositioned correctly.

**This is totally safe for the user, with no intervention or production stoppage.**



## Optimised ergonomics

**A support** for storing hooks within reach at all times, **a battery** for ensuring that the scarifying blade and **halogen lighting** perform efficiently (2 lamps per oven) are integrated in the oven for better working conditions.

## Extremely robust

The Bongard rack ovens are designed to maintain their appearance and performance under intensive working conditions without waiting times between bakes.

**More than 1000 Bongard rack ovens are installed throughout the world each year.**



① Removable ramp in up position for inserting the rack

② Removable ramp in down position for closing the door

# Series 3 range ... there is always a model to suit your needs

## General features of the rack ovens

- Brushed stainless steel facade
- Collapsible loading ramp
- Door with handle on the left or right (to be specified at time of order), except version 10.83 (handle on the left only)
- Rack driven by plate / carrier or hook, depending on version and model (except 8.43 FE, without drive)
- Electric motorised valves and automatic draining system
- Hood and extractor fan (available as options)
- Stainless steel connection enabling the steam (including tee and drain) and smoke (for fuel-oil/gas) to be connected at the base of the rear of the oven following the recommendations on the installation sheet
- Electrical switch cabinet integrated within the control panel
- Steam device with cast iron gutters with a structured bottom
- Power supply: 400 V THREE-PHASE - N + G, 50 Hz

### Static rack oven

**460 x 800 / 400 x 800 mm**

Electric



#### 8.43 FE

- 90 baguettes of 250 g on 15 levels
- 60 breads de 400 g on 15 levels

### Rotary rack oven

**460 x 800 / 400 x 800 mm**

Electric / Fuel-Oil/Gas



#### 8.43 E/MG

- 108 baguettes of 250 g on 18 levels
- 60 breads of 400 g on 15 levels

### Rotary rack oven

**600 x 800 / 580 x 780 / GN 530 x 650 mm**

Electric / Fuel-Oil/Gas



#### 8.63 E/MG

- 144 baguettes of 250 g on 18 levels
- 90 breads of 400 g on 15 levels

### Rotary rack oven

**800 x 1000 / 780 x 980 mm**

Electric / Fuel-Oil/Gas



#### 10.83 E/MG

- From 180 to 216 baguettes of 250 g on 18 levels
- From 108 to 135 breads of 400 g on 15 levels



# With Bongard, you have a choice of controls



## Electronic Opticom control On standard

- Manual mode
- Automatic mode, up to 30 pre-programmable baking recipes
- Optimised preheating taking into account the residual oven temperature
- Impact-resistant keyboard, sealed and smooth
- Automatic starting according to the required time
- Timed, pulsating steam injection
- Adjustable extractor speed
- Possible alternative
- 2 ventilation speed controls

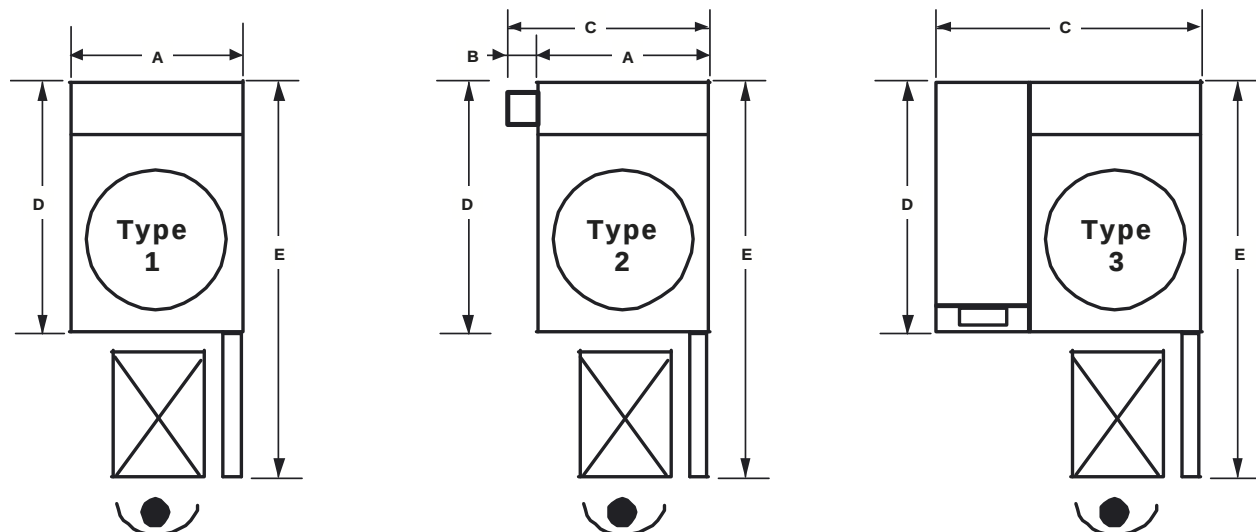
## Electronic Unicom 2 control Optional

- 50 programs with independent management of 6 baking phases (temperature and duration).
  - 30 preprogrammable recipes.
- Clock: 2 oven starts and 2 stops, programmable each day.
  - Setting of the valve openings and steam injections.
- Simple, intuitive sequencing of operations thanks to the clarity of the information and the linking of menus.
  - Dynamic power optimisation.
  - Possibility of alternative.
- 7 languages available (F, D, GB, I, SP, NL, JP).
  - Large screen.
  - Anti-vandal keyboard.
- Communication with PC or other Unicom 2.
  - Baking timer on each deck



## Electromechanical control Optional

- Visual oven operating information
- Temperature regulator
- Baking timer
- On/Off switch
- Steam injector
- Rack rotation
- Valve opening
- Steam timer on the facade
- Delayed starting clock



| Models                                                | 8.43 FE | 8.43 E  | 8.43 MG | 8.63 E  | 8.63 MG | 10.83 E | 10.83 MG |
|-------------------------------------------------------|---------|---------|---------|---------|---------|---------|----------|
| Type                                                  | 1       | 1       | 2       | 1       | 2       | 3       | 3        |
| A                                                     | 1010 mm | 1300 mm | 1300 mm | 1440 mm | 1440 mm | x       | x        |
| B (technical release)                                 | x       | x       | 800 mm  | x       | 800 mm  | x       | x        |
| C                                                     | x       | x       | 2100 mm | x       | 2240 mm | 2250 mm | 2250 mm  |
| D (Overall)                                           | 1590 mm | 1800 mm | 2160 mm | 1950 mm | 2380 mm | 2070 mm | 2070 mm  |
| E (door opened)                                       | 2270 mm | 2330 mm | 2700 mm | 2630 mm | 3060 mm | 2775 mm | 2775 mm  |
| Overall height                                        | 2280 mm | 2380 mm | 2380 mm | 2380 mm | 2380 mm | 2480 mm | 2480 mm  |
| Technical release above the oven                      | 600 mm  | 600 mm  | 600 mm  | 600 mm  | 600 mm  | 600 mm  | 600 mm   |
| Technical release on switchbox or burner side         | x       | x       | 800 mm  | 800 mm  | 800 mm  | x       | x        |
| Connection power                                      | 38 kW   | 38 kW   | 2,0 kW  | 56 kW   | 2,0 kW  | 67 kW   | 2 kW     |
| Electric heating power                                | 36 kW   | 36 kW   | x       | 54 kW   | x       | 65 kW   | x        |
| Min. Passage for site                                 | x       | x       | 60 kW   | x       | 70 kW   | x       | 110 kW   |
| Maximum height of the rack                            | 1820 mm | 1785 mm | 1785 mm | 1785 mm | 1785 mm | 1850 mm | 1850 mm  |
| Ø Maximum rotation                                    | x       | 940 mm  | 940 mm  | 1090 mm | 1090 mm | 1350 mm | 1350 mm  |
| Min. Passage for site                                 | 1010 mm | 920 mm  | 920 mm  | 1020 mm | 1020 mm | 920 mm  | 920 mm   |
| Maximum permissible load                              | 200 kg  | 200 kg  | 200 kg  | 300 kg  | 300 kg  | 350 kg  | 350 kg   |
| Maximum width of the rack                             | 540 mm  | 540 mm  | 540 mm  | 680 mm  | 680 mm  | 900 mm  | 900 mm   |
| Ø Steam exhaust (standard version)                    | 150 mm  | 150 mm  | 150 mm  | 150 mm  | 150 mm  | 150 mm  | 150 mm   |
| Ø Steam exhaust (hood version)                        | 200 mm  | 200 mm  | 200 mm  | 200 mm  | 200 mm  | 200 mm  | 200 mm   |
| Ø Chimney                                             | x       | x       | 200 mm  | x       | 200 mm  | 200 mm  | 200 mm   |
| Total weight                                          | 750 kg  | 940 kg  | 1150 kg | 1070 kg | 1400 kg | 1830 kg | 1840 kg  |
| Total weight of the oven assembled on a base of 10 mm | 883 kg  | 1157 kg | 1410 kg | 1388 kg | 1715 kg | 2337 kg | 2347 kg  |



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• Oven complies to the standards CE