

# 8.63 E



## Rotary rack oven Electric

### Capacity


- Rack oven for 600 x 800 or 580 x 780 or GN 530 x 650 mm tray size
- 144 baguettes of 250 g on 18 levels
- 90 breads of 400 g on 15 levels

### Characteristics

- Turntable receiving the rack guided by a high resistant floor-fixed bearing or driving hook to make floor cleaning easier.
- Door handle on the left (standard) or the right hand side.
- 3 types of control.
- Front with head band or steam exhaust hood.
- 2 speed ventilation on option for baking fine pastry.
- Hood display on option for UNICOM control.
- Rack driving by turntable or by hook.

### General features

- Stainless steel baking chamber.
- Stainless steel electric resistance with 3 years warranty.
- Retractable access ramp for a perfect and durable door tightness
- Ergonomic handle, over-dimensioned hinges, ventilated double-glazing guarantee perfectly the door functions (reliability, insulation, safety).
- Steam generator composed of structured gutters in cast-iron.
- Steam exhaust system with 2 electric valves which empty automatically the chamber at the end of baking cycle.
- Performant insulation by crossed rock wool panels.
- Electrical clusters of high temperature silicone wires.

- Oven complies with  regulations

### Standard oven

- Door handle on the left hand side
- Head band
- Opticom controls on the left hand side

Reference	Oven
37000011	8.63 E

### Options

Door handle on the right hand side

Electromechanical controls

UNICOM 2 controls

Hanging system for racks

Hood without display

Exhaust

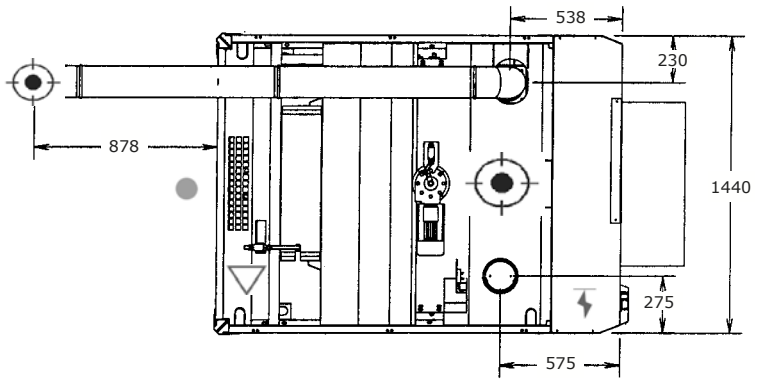
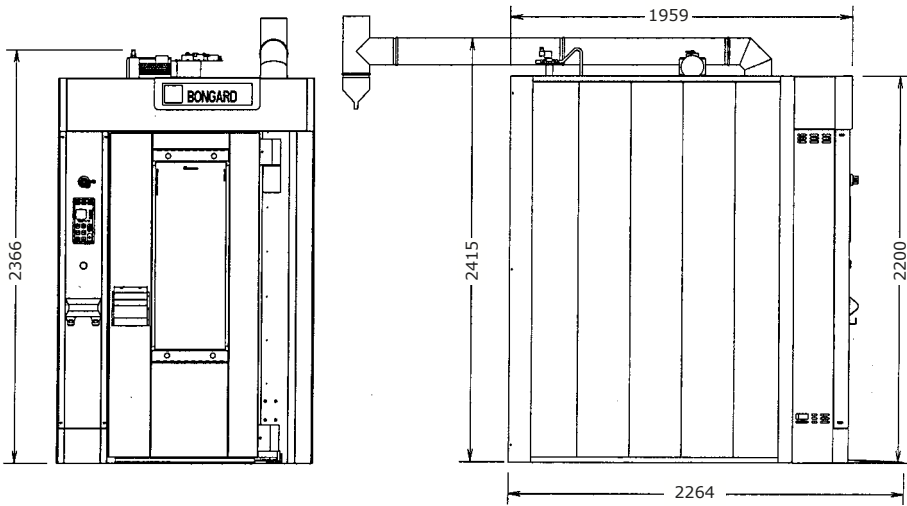
2 speed ventilation for UNICOM 2 controls






2 speed ventilation for electromechanical controls



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

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-  Electrical connection from top : see energy characteristics above
-  Caution cold water connection from top, water tap in waiting position h = 2500 mm. Ø 3/8" – 12/14 mm, Pressure : 2.5 – 4 bars
-  Steam exhaust connection, h = 2400 mm, Ø 150 mm Draught between 0,1 and 0,4 mbars
-  Steam generator drain, h = 65 mm, Ø 3/4"
-  Hood option : smoke exhaust connection, h = 2500 mm, Ø 200 mm. steam exhaust fan included 800 to 1100 m3/h. with this option, the quotation of 1949 pass in 2119 mm.

Required technical access on top of the oven = 350 mm.  
Required technical access (burner or heating elements side) = 800 mm.

Layout and assembling must be conform with regulations. The drawings don't exempt a verification of the fume exhaust dimensions.

## General characteristics

Height, width, depth : see the drawing

Floor area	2,7 m <sup>2</sup>
Total weight	1100 kg
<b>Baking chamber</b>	
Useful height	1785 mm
Ø maximum rotation	1090 mm
Rack rotation speed	5 tr/min
Total acceptable payload (rack + baking products)	300 kg
Minimum space required for building	1020 mm

## Energy characteristics

<b>Electric power</b>	
Motors/lighting/ valves	0,88 kW
Exhaust (option)	0,12 kW
Total	0,9 kW
Electric heating power (indicative)	54 kW
Connection power	400/230 V 3 PH + N / 50 Hz
Electrical supply	56 kW
Average gradient of temperature rise	10 to 13°C/min
Maximum baking temperature of the oven	300°C

## Specifications of baking trays

Type of products	Number of pieces	Levels	Spacing	Type of trays	Dimensions	Baking area
Baguettes 200 g	144	18	90	8 AL 800	600 x 800 mm	8,6 m <sup>2</sup>
	144	18	90	8 AL 800	600 x 800 mm	8,6 m <sup>2</sup>
Baguettes 250 g	120	15	108	8 AL 800	600 x 800 mm	7,2 m <sup>2</sup>
	90	15	108	6 AL 800	600 x 800 mm	7,2 m <sup>2</sup>
Loaves 400 g	72	12	135	6 AL 800	600 x 800 mm	5,8 m <sup>2</sup>
		18	90	Flat tray	400 x 600 mm	8,6 m <sup>2</sup>
Pastries & Danish		15	108	Flat tray	400 x 600 mm	7,2 m <sup>2</sup>

## Rack specifications

levels	12	15	18
Height	1777 mm	1777 mm	1777 mm
Measurements	670 x 825 mm	670 x 825 mm	670 x 825 mm
Weight	28 kg	30 kg	32 kg
Spacing	127,5 mm	102 mm	85 mm
Baking area	5,8 m <sup>2</sup>	7,2 m <sup>2</sup>	8,6 m <sup>2</sup>