



MADE IN FRANCE

KRYO

Range of Reach-in combined Blast freezer + Conservation unit & Reach-in Conservation Units



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 **BONGARD**



KRYO

Reach-in combined Blast freezer + Conservation units & Reach-in conservation unit

The new range of Kryo Reach-in combined Blast freezer and Conservation units & Reach-in conservation unit developed by Bongard is intended to blast chill, freeze and store all types of bakery and pastry products, without risk of deterioration, while maintaining both their taste quality and their appearance.



Optimised construction for a perfectly sealed cabinet and improved working comfort

The isothermal cabinet is made up of panels injected with polyurethane foam with a density of **42m³/kg** and a **thickness of 80 mm**.

The interior of the cabinet is made entirely from **304 grade stainless steel**. The single-piece racks are removable without tools for ease of maintenance.

A magnetic seal with **heater strip** guarantees perfectly sealed door.

A new handle built into the door offers better grip, regardless of the user's height

An **open door detector** stops ventilation to limit entry of ambient air into the cabinet and built-up of frost.

Each compartment is fitted with its **own refrigeration unit**, giving each enclosure **total independence**.

The importance of blast freezing

Blast freezing is the action of cooling to an ambient temperature of -35 °C (-18 °C at core) all fresh products for subsequent conservation. Blast freezing carried out under optimum conditions preserves the appearance, volume, weight but also the flavours of the products, while limiting the risk of frost and drying out.

 **Blast freezing 18 kg of products from +22 to -18 °C core temperature in one hour**



Specifics of the blast freeze compartment with:

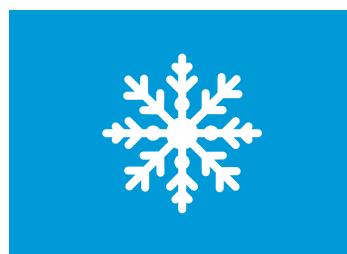
Adjustable slides in 25 mm steps to optimise the capacity of the compartment by adapting to the height of the products.

It can be opened if necessary to use the power of the freezing unit in the conservation compartment.

A dough pin sensor, to monitor core temperature drop.

This hatch **can be removed without tools** from the blast freeze compartment.

An access hatch separates the freezing and conservation compartments.



The benefits of dough conservation

Dough conservation is the action of storing deep frozen products at an ambient temperature of -18 °C for a limited time. Conservation above all allows the baker and pastry chef to produce large quantities, to have a better management of their product inventory and to have a stock of finished products readily available in case of any contingencies.

Specifics of the conservation compartment with:

A **heater-based automatic defrost** cycle every 6 hours.

1 Tool-free removal of the evaporator protective cover inside the conservation compartment to facilitate cleaning when the equipment is switched off.

2 Adjustable slides in 37,5 mm steps to optimise the capacity of the compartment by adapting to the height of the products

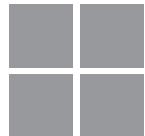


The Kryo range of Reach-in Conservation units consists of 4 models:



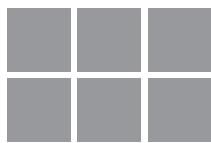
Kryo 20 :

Conservation capacities:
26 pans 400 x 600 mm or
13 pans 600 x 800 mm



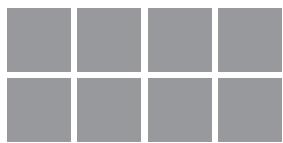
Kryo 40 :

Conservation capacities:
68 pans 400 x 600 mm or
34 pans 600 x 800 mm



Kryo 60 :

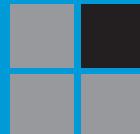
Conservation capacities:
108 pans 400 x 600 mm or
54 pans 600 x 800 mm



Kryo 80 :

Conservation capacities:
148 pans 400 x 600 mm or
74 pans 600 x 800 mm

The Kryo range of Reach-in combined Blast freezer and Conservation units consists of 3 models:



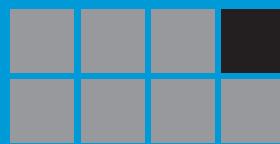
Kryo 31 :

Blast freezing capacity:
9 pans 400 x 600 mm
Conservation capacity:
48 pans 400 x 600 mm
or 24 pans 600 x 800 mm



Kryo 51 :

Blast freezing capacity:
9 pans 400 x 600 mm
Conservation capacity:
88 pans 400 x 600 mm
or 44 pans 600 x 800 mm



Kryo 71 :

Blast freezing capacity:
9 pans 400 x 600 mm
Conservation capacity:
128 pans 400 x 600 mm
or 64 pans 600 x 800 mm

Upgradeable



All of the models in the Kryo range are **upgradeable**. As each compartment is equipped with an autonomous refrigeration unit, existing equipment can be upgraded to a larger model.

Capacitive touch electronic controls

BLAST FREEZING:

Up to 4 possible cycles available

- Timed, positive temperature blast chilling and positive temperature conservation at the end of the cycle
- Timed, blast freezing and negative temperature preservation at the end of the cycle
- Timer controlled positive temperature blast chilling by dough pin sensor and positive temperature conservation at the end of the cycle
- Dough pin sensor-controlled blast freezing and negative temperature conservation at the end of the cycle

Forced manual defrost (by ventilation only)



*measured temperature during ongoing cycle

CONSERVATION :

Temperature adjustment (+/-) of conservation cycle

Automatic defrost (4 per day) with the possibility of forcing defrosting if necessary

Keyboard **locking and unlocking**

3 lights indicate:

- The proper operation of the compressor
- The defrost cycle in progress
- The proper operation of the ventilation fan



REACH-IN CONSERVATION UNIT

GENERAL FEATURES					
Model		KRYO 20	KRYO 40	KRYO 60	KRYO 80
HEIGHT					
Front (without refrigeration unit)	(mm)	2230 - 2280			
Front (with refrigeration unit) min-max depending on foot height	(mm)	2470 - 2520			
WIDTH					
Front	(mm)	980	1780	2580	3380
DEPTH					
Interior	(mm)	800			
Surface	(mm)	1030			
	(mm)	1030 + 50 (condensation drainage)			
Door open	(mm)	1740 + 50 (condensation drainage)			
Min. bakehouse height with unit mounted 2,700 mm					

ENERGETIC FEATURES					
Model		20	40	60	80
POWER INPUT					
Conservation unit	(ch)	1,5	2	2	3
Defrosting	(kW)		2,6		
Heating cord	(kW)	0,07	0,14	0,21	0,28
Connection capacity	(kW)		4		
Ø suction valve		5/8"		7/8"	
Ø liquid outlet valve		3/8"		3/8"	
Minimum thickness of insulating foam recommended	(mm)		19		
Quantity of R452A gas	(kg)	1,5	1,5	1,5	1,5
UNIT DIMENSIONS					
Height	(mm)	450	440	440	440
Width	(mm)	520	520	520	520
Depth	(mm)	610	620	620	620
Weight of the unit	(kg)	46	57	57	57
Refrigerating capacity at -30°C / +30°C	(kW)	1,08	1,65	1,65	1,96
Discharge of condensates	(mm)	Ø 32			
Electrical supply		400 V Tri + N + T			

Type	Nb of pans in conservation 400 x 600	Nb of levels in conservation 600 x 800
KRYO 20	28	14
KRYO 40	68	34
KRYO 60	108	54
KRYO 80	148	74

REACH-IN COMBINED BLAST FREEZER AND CONSERVATION UNIT

GENERAL FEATURES				
Model		KRYO 31	KRYO 51	KRYO 71
HEIGHT				
Front (without refrigeration unit)	(mm)	2230 - 2280		
Front (with refrigeration unit) min-max depending	(mm)	2470 - 2520	2570 - 2630	2570 - 2620
WIDTH				
Front	(mm)	1700	2500	3300
DEPTH				
Internal	(mm)	800	800	800
External	(mm)	1030 + 50 mm (condensation drainage)		
Door open	(mm)	1740 + 50 mm (condensation drainage)		
Min. bakehouse height under ceiling 2,700 mm				

ENERGETIC FEATURES					
Model		Blast freezer	Conservation unit		
		31-51-71	31	51	71
POWER INPUT					
Conservation unit	(ch)	2	2,25	3,2	3,2
Defrosting	(kW)	-	2,6	2,6	2,6
Heating cord	(kW)	0,035	0,105	0,175	0,245
Connection capacity	(kW)	-	8	8	8
Ø Suction valve		5/8"	5/8"	7/8"	7/8"
Ø Liquid outlet valve		3/8"	3/8"	3/8"	3/8"
Minimum recommended insulating foam thickness	(mm)		19		
Quantity of R452A gas	(kg)	1,5	2,3	2,3	2,3
UNIT DIMENSIONS					
Height	(mm)	440	440	540	540
Width	(mm)	520	520	520	520
Depth	(mm)	610	610	630	630
Weight of the unit	(kg)	57	57	79	79
Refrigerating capacity at -30°C / +32°C	(kW)	1,96	1,65	1,65	1,96
Discharge of condensates	(mm)	Ø 32			
Electrical supply		400 V Tri + N + T			

Type	Nb of pans in conservation 400 x 600	Nb of levels in conservation 600 x 800	Nb of pans in blast freezing 400 x 600
KRYO 31	48	24	9
KRYO 51	88	44	9
KRYO 71	128	64	9



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