




## 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cycle, and possibility of "dormillon" (if after a period of 45 min following programmed fermentation cycle, nobody has withdrawn the product, the cabinet goes back to a temperature of 15° C : values are adjustable).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

### Construction

- Isothermal panels (60 mm thick) made of heat treated steel and coated with white epoxy
- Injected with polyurethane foam 40 kg/m3
- Smooth interior finish with rounded corners
- 48 adjustable slides for holding the baking trays (trays and linen canvas not supplied)
- 4 wheels with 2 with brake
- 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
- 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

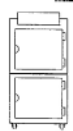
## Retarder-proofer BFA



1 cell  
1 door

You can change the spaces between the trays at any time.

Example :  
24 levels of 65 mm or  
20 levels of 75 mm or  
18 levels of 87 mm or mixed



2 cells  
2 doors

You can change the spaces between the trays at any time.

Example :  
10 levels of 65 mm or  
9 levels of 75 mm or  
8 levels of 87 mm or mixed

### BFA (Delivery without grids, without canvas)

#### 1 Compartment - 1 Door - 1 Temperature

Reference	Tray size	Poured water	Door	Dimensions with compressor D x W x H	Weight	Power
W9005167	400 x 600 mm	11 l	1	950 x 560 x 2325 mm	130 Kg	0.9 kW
W9005168	400 x 800 mm	13 l	1	1150 x 620 x 2325 mm	176 Kg	0.9 kW
W9005169	460 x 800 mm	16 l	1	1150 x 620 x 2325 mm	176 Kg	0.9 kW
W9005170	600 x 800 mm	21 l	1	1150 x 760 x 2325 mm	232 Kg	1.3 kW
W9005171	700 x 800 mm	24 l	2	1150 x 960 x 2325 mm	260 Kg	1.9 kW
W9005172	765/750 x 800 mm	26 l	2	1150 x 960 x 2325 mm	260 Kg	1.9 kW
W9005174	815/800 x 800 mm	29 l	2	1150 x 960 x 2325 mm	260 Kg	1.9 kW
W9005175	915x 800 mm	37 l	2	1150 x 1275 x 2325 mm	274 Kg	1.9 kW
W9005176	1015/1000 x 800 mm	37 l	2	1150 x 1275 x 2325 mm	274 Kg	1.9 kW
W9005177	1115 x 800 mm	45 l	2	1150 x 1275 x 2325 mm	274 Kg	1.9 kW

#### 2 Compartments - 2 Doors - 2 Temperatures

Reference	Overall size	Poured water	Door	Dimensions with compressor D x W x H	Weight	Power
W9005178	400 x 600 mm	9 l	1	950 x 560 x 2325 mm	170 Kg	0.9 kW
W9005179	600 x 800 mm	19 l	1	1150 x 760 x 2325 mm	270 Kg	1.3 kW

#### Compact compartments - 1 Door - 1 Temperature

Reference	Overall size	Number of levels	Poured water	Door	Dimensions with compressor D x W x H	Weight	Power
W9005010	400 x 600 mm	9	4 l	1	1440 x 780 x 850 mm	209 Kg	0,85 kW
W9005030	400 x 800 mm	8	5 l	1	1440 x 780 x 850 mm	209 Kg	0,85 kW

#### Reference

#### Option

WNC00243	Extra charge for window in door (per door)	
W0000964		600 x 800 mm
W0000275		600 x 800 mm "pointed end loaves"
W0000768		765 x 800 mm
W0000086	Grids of stainless steel (Overall)	815 x 800 mm
W0000087		915 x 800 mm
W0000088		1015 x 800 mm
W0000089		1115 x 800 mm
W0001720	Linen canvas 1700 x 800 mm, per grid from 600 x 800 mm to 815 x 800 mm	
W0001721	Linen canvas 2300 x 800 mm, per grid from 915 x 800 mm to 1115 x 800 mm	

# 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

- Isothermal panels (60 mm thick) made of heat treated steel and coated with white epoxy
- 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)
- 4 wheels with 2 with brake
- 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

**BFP (Delivery without grids, without canvas)**

**1 Compartment - 5 Doors - 1 Temperature**

Reference	Tray size	Poured water	Tilting door	Dimensions with compressor D x W x H	Weight	Power
W9005180	600 x 800 mm	19 l	5	1150 x 760 x 2325 mm	251 Kg	1.3 kW
W9005181	815 x 800 mm	26 l	5	1150 x 960 x 2325 mm	251 Kg	1.9 kW
W9005182	1115 x 800 mm	41 l	5	1150 x 1275 x 2325 mm	294 Kg	1.9 kW



RPC2T



RPC1T

## Retarder proofer

### Use


Retarder proofer cabinet designed for proofing all the bakery & danish pastry products. Comprehensive combination panel featuring as standard, adjustable humidity level and 7-day timer to automatically vary cycle.

### Construction

- Aluminium interior and stainless steel exterior
- Control panel easy to use
- Can be use on manual mode
- Mounted on 4 castors, 2 with brake
- A choice of 1 or 2 door models
- Adjustable spacing between trays

Reference	Model
07416153	RPC1T - 1 door
07416154	RPC2T - 2 doors

Reference	Option
07416318	Stainless steel interior - HCC2-400U
07416319	Stainless steel interior - HCC3-400U
07416320	Castors or feet - HCC2-400U
07416321	Castors or feet - HCC3-400U

Machine complies with  regulations

## Retarder provers **RPC**

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### General features

Model	RPC1T	RPC2T
<b>Dimensions et weight</b>		
Height	2 160 mm	2 160 mm
Depth	941 mm	941 mm
Width	737 mm	1 400 mm
Tray size	400 x 600 mm	400 x 600 mm
Number of trays	17	34
Retarder temperature	-5°C / +5°C	-5°C / +5°C
Proofer temperature	+38°C / +40°C	+38°C / +40°C
Freezing power	1/3 CV	1/3 CV



## 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
- Inside made of stainless steel
- Outside made of stainless steel
- Door with window

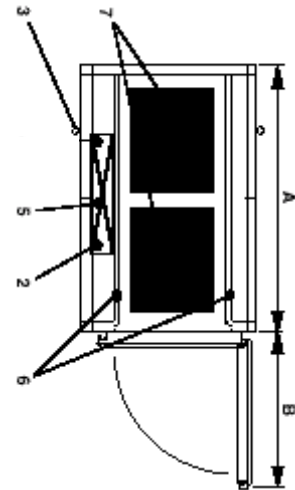
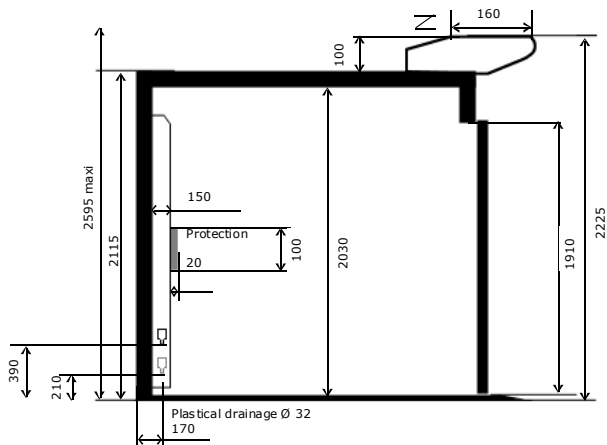
### Construction

- 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 and plastified outside
  - 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
  - Power supply : 400 V (3 PH + N + T) 50 Hz

### Note

- BFE for proofer delivered without rack

Machine complies with  regulations



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

#### General characteristics

Height	
Front	2200 mm
Cell	2090 mm
Bakery	2250 mm
Useful height (with floor)	1880 mm
Useful height (without floor)	1900 mm

#### Characteristics of the technical units

Technical unit	800	1000
<b>Fan</b>		
Number	2	3
<b>Heater</b>		
	2000W	2500W
<b>Number of spraying nozzles</b>		
	1	1
<b>Safety thermostat</b>		
	55°C	55°C
<b>Dimensions</b>		
Height (without base)	2200 mm	2200 mm
Overall width	840 mm	1040 mm
Depth	170 mm	170 mm

#### Technical module 800 - on 1000

The functions :

- Ventilation
- Cooling
- Heating
- Humidifying

Are collected in a technical unit

#### Control panel

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



# C1MP20



## Bakery cabinets


### Use

Cabinet designed for proofing all the bakery & danish pastry products.

### Construction

- Stainless steel interior-exterior
- Carefully controlled airflow and humidity
- Adjustable spacing between trays
- Mounted on 4 castors, 2 with brake
- British 18" x 30" or 16" x 30" tray sizes accommodated

Reference	Model
07416305	C1MP20

Machine complies with  regulations

## Bakery cabinets **C1MP20**

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### General features

<b>Model</b>	<b>C1MP20</b>
<b>Dimensions and weight</b>	
Height	2 160 mm
Depth	941 mm
Width	737 mm
Tray size	400 x 600 mm
Number of tray	20
Proofer temperature	+38°C / +40°C
Power (Mono 240 V - 50 Hz)	2 x 4 kW



## 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
- Inside made of stainless steel
- Outside made of stainless steel
- Door with windows

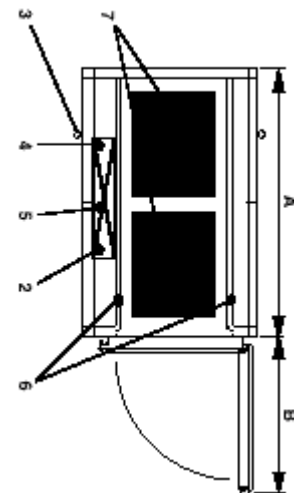
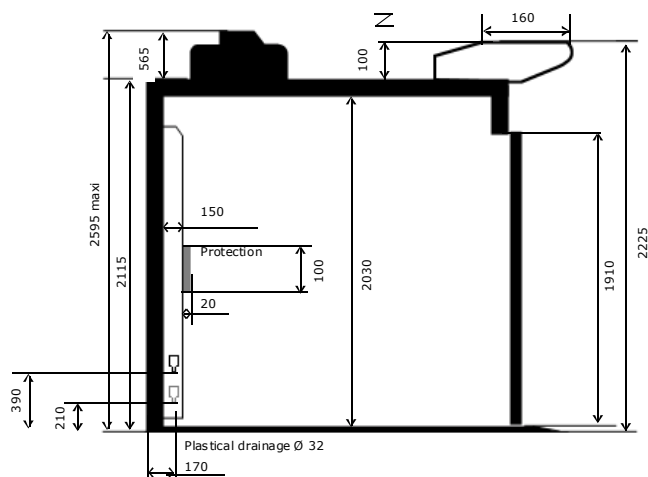
### Construction

- 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 and plastified outside
- 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)
- 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



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

## General characteristics

Height	
Front	2200 mm
Cell	2090 mm
Bakery	2250 mm
Useful height (with floor)	1880 mm
Useful height (without floor)	1900 mm

## Characteristics of the technical units

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

## Technical module 800 - on 1000

The functions :

- Ventilation
- Cooling
- Heating
- Humidifying

Are collected in a technical unit

## Control panel

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



## 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.

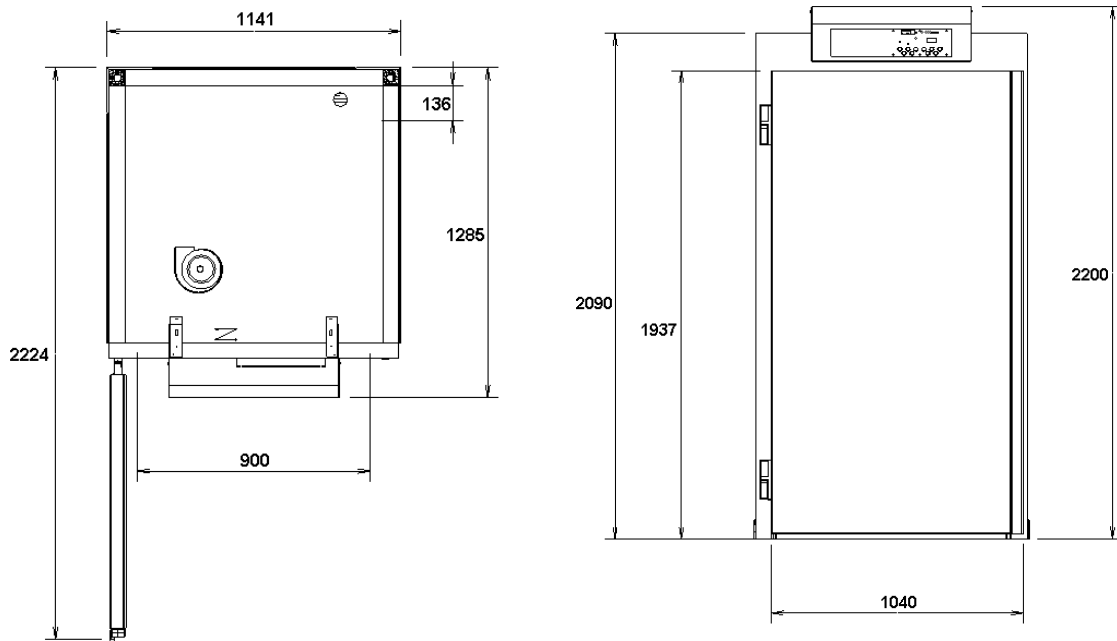
### Construction

- Isothermal panel made of injected polyurethane foam (60 mm) 40 kg/m<sup>3</sup>, without CFC
- Stainless steel interior and epoxy exterior
- 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

Reference	Model
W9000527	Drying cabinet for linen canvas 2200 x 1150 x 870 mm

Machine complies with  regulations

## Galea Drying cabinet for linen canvas



### General features

Height	
Front	2200 mm
Bakery*	2400 mm
Maximum height of rack	1910 mm
Width	
Front	1150 mm
Floor area	1.32 m <sup>2</sup>
Depth	
Useful	870 mm
Opened door	2224 mm
Weight cell	180 kg
Minimum space required for building	900 mm

### Electric features

Heating power	5 kW
Total power	5.2 kW
Electric supply	400 V 3 PH +W +T 50 Hz



## 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

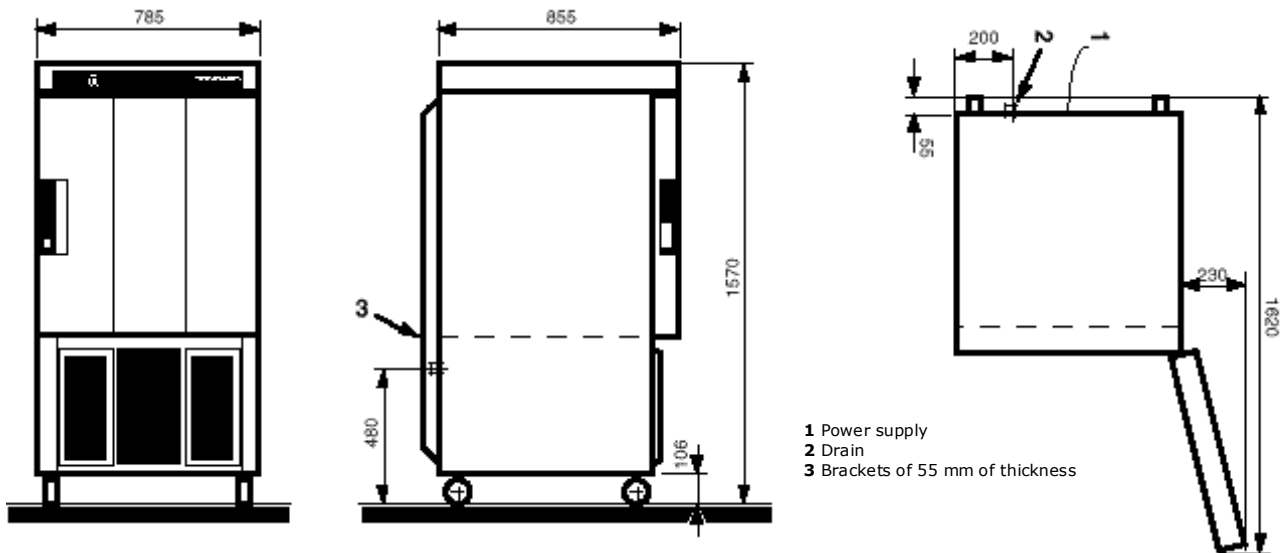
- Isothermal panels (70 mm thick) inside and outside, internal and external of stainless steel
- Polyurethane foam 40 kg/m<sup>3</sup>
- Smooth interior finish with rounded corners
- Reversible door handle pls specify on order (standard : door handle on the left)

- 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

## Blast freezer (-37°C) EVS 9



### General characteristics

Height	
Front	1570 mm
Useful	800 mm
Width	
Front	785 mm
Useful	635 mm
Depth	
Inside	705 mm
Outside	910 mm (855 + 55)
Door opened	1620 mm
Functional	2300 mm
<b>Surface on the ground</b>	0,72 m <sup>2</sup>
<b>Weight</b>	175 kg
Capacity	
Number of levels	9
Freezing capacity	22 kg
Maximum weight per piece	1,8 kg
Refrigeration performance	
from +25°C to -18°C	in 4:15
Shape to standard	NFD 40.001

### Energy characteristics

Electric power	
Hermetic compressor	1,5 CV is 1,15 kW
Heating cordon	0,35 kW
<b>Total</b>	<b>1,50 kW</b>
<b>Power supply</b>	230 V PH + N + T single phase, 50 Hz





## 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

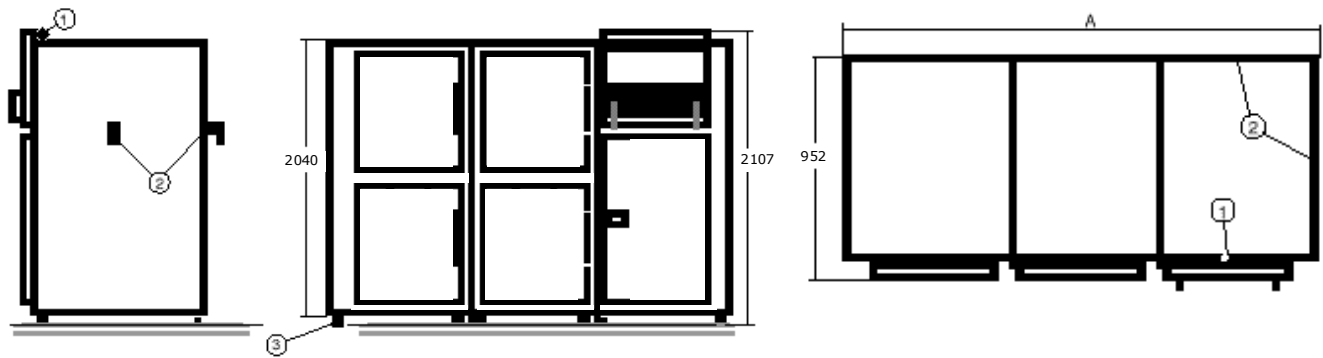
- Isothermal panels (120 mm thick) made of heat treated steel and coated with white epoxy
- Compressor supplied to be installed and connected
- Injected with polyurethane foam 40 kg / m<sup>3</sup>
- Very easily adjustable and removable slides
- Stainless steel hook racks with spacing of 25 mm very easily 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 (-37°C / -22°C) **EVS 46**



1. Power supply
2. Drain
3. Brackets P.V.C. 40 x 40 mm
4. Group until 8 m : aspiration Ø 22 mm, liquid 10 mm  
above 8 m : aspiration Ø 28 mm, liquid 10 mm

### General characteristics

Height				
Front	2080 mm			
Overall	2190 mm			
Bakery *	2400 mm			
Depth				
Inside	640 mm			
Outside	880 mm			
Door opened	1540 mm			
Functional	2100 mm			
Models	EVS 46.20	EVS 46.40	EVS 46.60	EVS 46.80
Number of doors	2	4	6	8
Front length	1640 mm	2340 mm	3040 mm	3740 mm
Floor area	1,60 m <sup>2</sup>	2,30 m <sup>2</sup>	3 m <sup>2</sup>	3,7 m <sup>2</sup>
Number of levels	33	53	73	93
Capacity for 75 mm spacing				
Energetic characteristics				
Compressor (CV) -35°C / +32°C	2.1 kW	2.1 kW	2.1 kW	2.1 kW
Defrosting and heating cordon	1.2 kW	1.2 kW	1.2 kW	1.2 kW
Total	2.9 kW	2.9 kW	2.9 kW	2.9 kW

\* minimum required height under ceiling : 3000 mm

Reference	Type	Maximal capacity of trays 400 x 600 Calibrated on step of 75 mm	Number of conservation levels
W9005157	EVS 46.20	33	20
W9005158	EVS 46.40	53	40
W9005159	EVS 46.60	73	60
W9005160	EVS 46.80	93	80

NB: 1 trays 400 x 600 mm by level

### Reference Options

W9005161	Future extension for 2 additional doors
07174152	Aluminium pan 400 x 600 mm
W0000829	Welded wire basket 400 x 600 mm
W9005162	Deduction for non delivery of compressor for EVS




## Blast freezer Conservation unit with common refrigeration

### Use

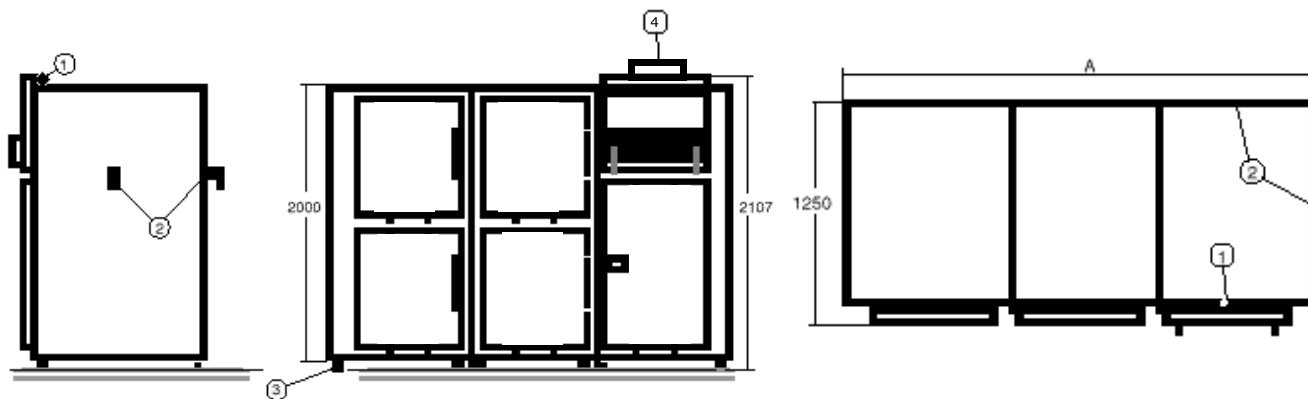
- Blast freezer intended for pastry plates 400 x 600 mm
- Electronic pin type sensor for control of blast freezing temperature
- Supply with a pair of stainless steel tray slides for each level
- Electronic regulation
- Blast freezing at - 18°C at core of 41.6 Kg per cycle of 4:15
- Refrigerating fluid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

### Construction

- Isothermal panels (120 mm thick) made of heat treated steel and coated with white epoxy
- Compressor supplied to be installed and connected
- Semi-hermetic compressor to be installed up to 12 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 : 130 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

# Blast freezer / Conservation unit (-37°C / -22°C) **EVS 68**



- 1. Power supply
- 2. Drain
- 3. Brackets P.V.C. 40 x 40 mm
- 4. Group until 8 m : aspiration Ø 22 mm, liquid 10 mm  
above 8 m : aspiration Ø 28 mm, liquid 10 mm

## General characteristics

Model	EVS 68.20	EVS 68.40	EVS 68.60	EVS 68.80	EVS 68.100
<b>Height</b>					
Front	2000 mm	2000 mm	2000 mm	2000 mm	2000 mm
Overall	2140 mm	2140 mm	2140 mm	2140 mm	2140 mm
Bakery *	2200 mm	2200 mm	2200 mm	2200 mm	2200 mm
<b>Width</b>					
Front	2060 mm	2960 mm	3860 mm	4760 mm	5660 mm
<b>Depth</b>					
Inside	900 mm	900 mm	900 mm	900 mm	900 mm
Outside	1250 mm	1250 mm	1250 mm	1250 mm	1250 mm
Door opened	1960 mm	1960 mm	1960 mm	1960 mm	1960 mm
Functional	2550 mm	2550 mm	2550 mm	2550 mm	2550 mm
<b>Area on floor</b>	2,30 m <sup>2</sup>	3,35 m <sup>2</sup>	4,40 m <sup>2</sup>	5,40 m <sup>2</sup>	6,45 m <sup>2</sup>
<b>Number of doors</b>	2	4	6	8	10
<b>Energetic characteristics</b>					
Compressor (CV) -35°C / +32°C	2.9 kW	2.9 kW	2.9 kW	2.9 kW	2.9 kW
Defrosting and heating cordon	2.2 kW	2.2 kW	2.2 kW	2.2 kW	2.2 kW
Total	3.2 kW	3.2 kW	3.2 kW	3.2 kW	3.2 kW

\* Minimal height under ceiling: 3000 mm

Reference	Type	Maximal capacity of trays 400 x 600 Calibrated on step of 75 mm	Number of conservation levels
W9005141	EVS 68.20	66	20
W9005142	EVS 68.40	106	40
W9005143	EVS 68.60	146	60
W9005144	EVS 68.80	186	80
W9005145	EVS 68.100	226	100

NB: 2 trays 400 x 600 mm by floor or 1 tray of 600 x 800 mm

Reference	Option
W9005146	Future extension for 2 additional doors
07174152	Aluminium pan 400 x 600 mm
W0000829	Welded wire basket 400 x 600 mm
W9005062	Deduction for non delivery of compressor for EVS



## 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 group
- 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 inside and plastisol coated steel outside
- Insulated stainless steel floor with access ramp
- Stainless steel interior protection
- Joint on the door
- Heating cordon
- Compressor supplied to be installed and connected

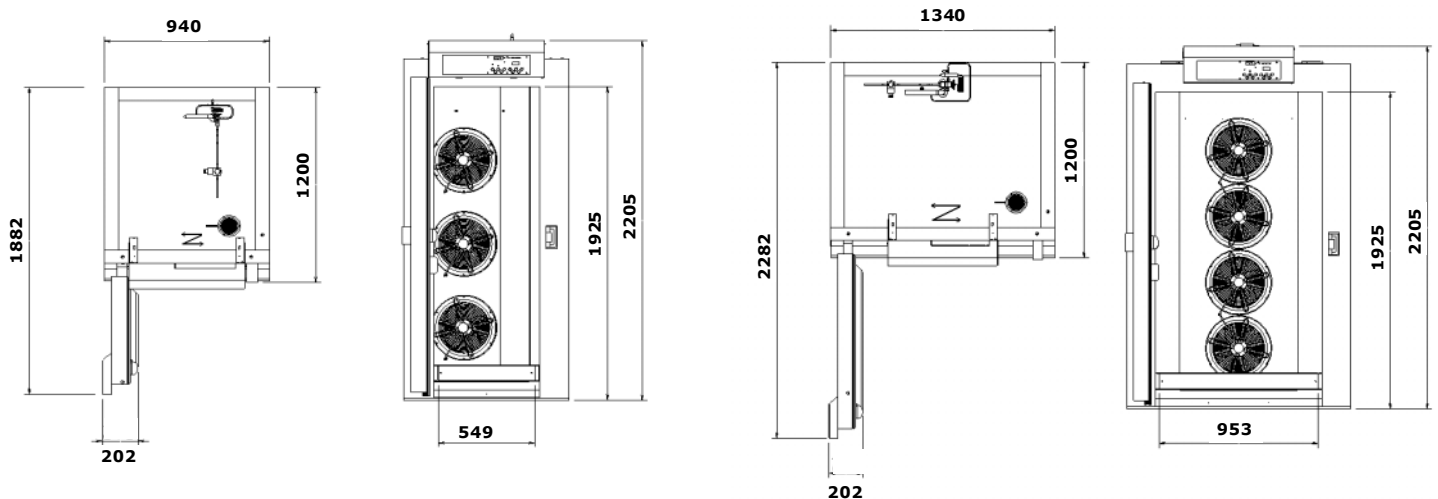
### Standard

- 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
W9005155	400 x 600 mm
W9005156	600 x 800 mm

Machine complies with  regulations

## Roll-in blast freezer **BSC**



### General characteristics

Model	BSC 46	BSC 68
<b>Height</b>		
Front	2 205 mm	2 205 mm
Useful	+ 200 mm	+ 200 mm
<b>Width</b>		
Front	940 mm	1 340 mm
<b>Depth</b>		
Outside	1 200 mm	1 200 mm
Door opened	1882 mm	2 282 mm
<b>Floor area</b>	1 m <sup>2</sup>	1.55 m <sup>2</sup>
Weight of cell	250 kg	340 kg
Capacity	1 Chariot 400 x 600 mm	2 chariots 400 x 600 mm or 1 chariot 600 x 800 mm
Freezing capacity Base : baguettes of 350 g dough	30 kg / hour from +22°C to -18°C at core	60 kg / 50 hour +22°C to -18°C at core
Maximum weight per piece	1,8 kg	1.8 kg
<b>Door clearance</b>	<b>550 mm</b>	<b>953 mm</b>
<b>Useful depth</b>	<b>660 mm</b>	<b>720 mm</b>
<b>Maximum rack height</b>	<b>1 900 mm</b>	<b>1 900 mm</b>

### Dimensions standard unit (installed up to 10 m)

Model	BSC 46	BSC 68
<b>Height</b>	465 mm	650 mm
<b>Width</b>	1 000 mm	1 420 mm
<b>Depth</b>	650 mm	750 mm
Ø copper aspiration	7/8	11/8
liquid	3/8	3/8
Insulated foam (thick) 19 mm	Ø 22	Ø 28
Gas quantity 404 A	6 kg	11 kg
<b>Weight of refrigerated unit</b>	<b>105 kg</b>	<b>215 kg</b>

### Energy characteristics

<b>Electric power</b>		
Hermetic compressor	5 HP (3.7 kW)	2 x 5 HP (8.2 kW)
Heating cordon	0.35 kW	0.35 kW
Total	4.5 kW	11 kW
<b>Power supply</b>	400 V 3 PH + N + T 50 Hz	400 V 3 PH + N + T 50 Hz
<b>Refrigerated power</b>	<b>2.2 kW to -40°C + 32°C</b>	<b>4.1 kW to -40°C + 32°C</b>
Power supply with central plugin	3.2 kW at -35°C	5.7 kW at -35°C



## 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-laquered oven heated electro-galvanized sheet metal panels. 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

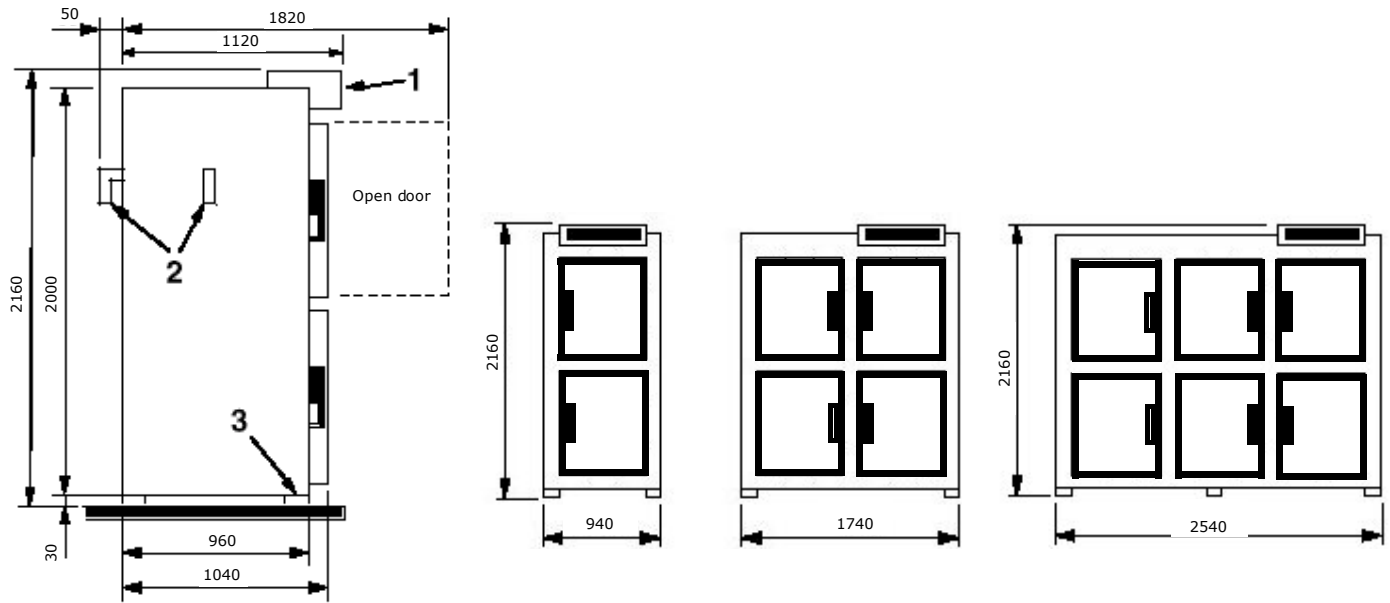
- Stainless steel hook racks with spacing of 25 mm, very easily removable
- Compressor to be installed at 6 m maximum
- Compressor supplied to be installed and connected
- Power supply : 400 V (3 PH + N + T) 50 Hz

### Caution

The products must have a temperature equal or inferior at -18°C. It **must be used** with a blast freezer.

Machine complies with  regulations

Conservation unit (-18°C /-22°C) reinforced cooling capacity **EVN 68**



- 1 Power supply
- 2 Drainage of the condensation
- 3 Reinforced 30 x 30 PVC brackets

Dimensions of the openings: 850 x 620 mm

**General characteristics**

Model	EVN 68.20	EVN 68.40	EVN 68.60
<b>Height</b>			
Front	2030 mm	2030 mm	2030 mm
Overall	2160 mm	2160 mm	2160 mm
Advised bakery *	2400 mm	2400 mm	2400 mm
<b>Width</b>			
Front	940 mm	1740 mm	2540 mm
<b>Depth</b>			
Inside	800 mm	800 mm	800 mm
Outside	970 mm	970 mm	970 mm
Overall	1140 mm	1140 mm	1140 mm
With open door	1765 mm	1765 mm	1765 mm
Functional	2400 mm	2400 mm	2400 mm
<b>Area on floor</b>	0,94 m <sup>2</sup>	1,71 m <sup>2</sup>	2,50 m <sup>2</sup>
<b>Number of doors</b>	2	4	6
<b>Reduced capacity of the upper right door due to evaporator</b>	280 mm	380 mm	480 mm

\* Minimum required height under ceiling : 3000 mm

**Energetic characteristics**

Model	EVN 68.20	EVN 68.40	EVN 68.60
<b>Electric power</b>			
Compressor	1 CV	1,5 CV	2 CV
Defrosting and heating cordon	1,55 kW	1,55 kW	1,55 kW
Total	2,10 kW	2,65 kW	2,65 kW

Reference	Type	Maximal capacity of trays 400 x 600 Calibrated on step of 75 mm	Number of conservation levels
W9005039	EVN 68.20	32	20
W9005040	EVN 68.40	72	40
W9005041	EVN 68.60	110	60

N.B. : 2 trays of 400 x 600 per level or 1 tray of 600 x 800 mm

Reference	Option
07174152	Aluminium pans 400 x 600 mm





HC1T



HC2T

## Reach-in cabinets

### Use


Refrigerator for storage of chilled products (above 0°C / 32°F)

### Construction

- Aluminium interior and stainless steel exterior
- Simple to use
- Mounted on 4 castors, 2 with brake
- A choice of 1 or 2 door models
- Adjustable spacing between trays
- Electric supply : Mono 220-250 V

Reference	Model
07416148	HC1T - Cabinet for chilled products +1°C / + 4°C - 1 door 20 trays
07416149	HC2T - Cabinet for chilled products +1°C / + 4°C - 2 doors 40 trays

Reference	Option
07416306	Stainless steel interior - HC1T 1 door
07416307	Stainless steel interior - HC2T 2 doors
07416308	Glass door - HC1T 1 door
07416309	Glass door - HC2T 2 doors
07416310	Castors or feet - HC1T 1 door
07416311	Castors or feet - HC2T 2 doors

Machine complies with  regulations

## Reach-in cabinet **HC**

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### General features

<b>Model</b>	<b>HC1T</b>	<b>HC2T</b>
<b>Dimensions and weight</b>		
Height	2 160 mm	2 160 mm
Depth	941 mm	941 mm
Width	737 mm	1 400 mm
Trays size	400 x 600 mm	400 x 600 mm
Number of trays	20	40
Retarder temperature	+1°C / +4°C	+1°C / +4°C
Freezing power	1/2 CV	3/4 CV
Supply power (Mono 220 V - 50 Hz)	0.88 kW	1.13 kW



LC1T



LC2T

## Conservation unit for blast frozen products

### Use


Conservation unit for storage of blast frozen products

### Construction

- Aluminium interior and stainless steel exterior
- Simple to use
- Mounted on 4 castors, 2 with brake
- A choice of 1 or 2 door models
- Adjustable spacing between trays
- Electric supply : Mono 220-250 V

Reference	Model
07416151	LC1T - Conservation unit for blast frozen products -18° / -22° C 1 door - 20 trays
07416152	LC2T - Conservation unit for blast frozen products -18° / -22° C 2 doors - 40 trays

Reference	Options
07416312	Stainless steel interior - LC1T 1 door
07416313	Stainless steel interior - LC2T 2 doors
07416314	Glass door - LC1T 1 door
07416315	Glass door - LC2T 2 doors
07416316	Castors or feet - LC1T 1 door
07416317	Castors or feet - LC2T 2 doors

Machine complies with  regulations

## Conservation unit for blast freezed products **LC**

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### General features

<b>Model</b>	<b>LC1T</b>	<b>LC2T</b>
<b>Dimensions and weight</b>		
Height	2 160 mm	2 160 mm
Depth	941 mm	941 mm
Width	737 mm	1 400 mm
Trays size	400 x 600 mm	400 x 600 mm
Number of trays	20	40
Retarder temperature	-18°C / -22°C	-18°C / -22°C
Freezing power	1/2 CV	3/4 CV
Supply power (Mono 220 V - 50 Hz)	1.0 kW	1.25 kW




## Refrigerated workbench

### Use

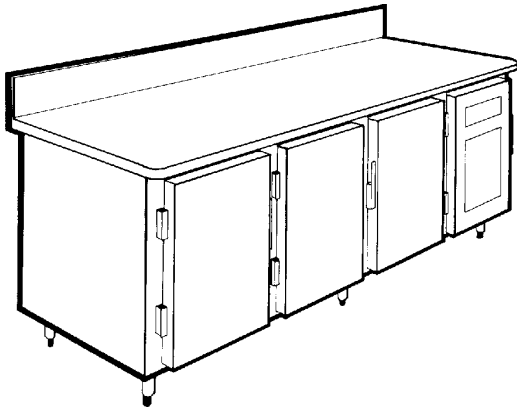
- Refrigerated workbench for pastry shop
- Positive static cold
- Available in 2 , 3 , 4, and 5 doors
- Capacity from 22 to 55 trays 400 x 600 mm according to the chosen model

### 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

## Bongard refrigerated workbench BTP



### Characteristics

Power supply 220 V single phase, 50 Hz

#### External compressor (GEG) until 6 metres (with granite top plate)

Reference	Type	Number of doors	Dimensions W x L x H	Number of trays 400 x 600	Power
W9005031	BTP 20GEG	2	1242 x 800 x 850 mm	22	0,34 kW
W9005016	BTP 30GEG	3	1787 x 800 x 850 mm	33	0,54 kW
W9005020	BTP 40GEG	4	2333 x 800 x 850 mm	44	0,54 kW
W9005021	BTP 50GEG	5	2878 x 800 x 850 mm	55	0,73 kW

#### Incorporated compressor (with granite top plate GLG)

Reference	Type	Number of doors	Dimensions W x L x H	Number of trays 400 x 600	Power
W9005018	BTP 20GLG	2	1592 x 800 x 850 mm	22	0,34 kW
W9005017	BTP 30GLG	3	2137 x 800 x 850 mm	33	0,54 kW
W9005019	BTP 40GLG	4	2683 x 800 x 850 mm	44	0,54 kW
W9005023	BTP 50GLG	5	3230 x 800 x 850 mm	55	0,73 kW

#### Reference Option

W9005052 Stainless steel top (per door)



HCC3-400U

## Refrigerated workbench

### Use

Refrigerator for storage of chilled products (above 0°C / 32°F)  
 Refrigerated workbench.  
 Designed for efficient and effective performance in 43°C ambient environments.

### Construction


- Aluminium interior and stainless steel exterior
- Simple to use
- Mounted on 4 castors, 2 with brake
- A choice of 2 or 3 door models
- Adjustable spacing between trays
- Electric supply : Mono 220-250 V

### Reference Models

Reference	Models
07416153	HCC2-400U 2 doors - integrated cooling system 1555 mm x 782 mm
07416154	HCC3-400U 3 doors - integrated cooling system 2086 mm x 782 mm

### Reference Options

Reference	Options
07416318	Stainless steel interior - HCC2-400U
07416319	Stainless steel interior - HCC3-400U
07416320	Castors or feet - HCC2-400U
07416321	Castors or feet - HCC3-400U

Machine complies with  regulations

## Refrigerated workbench **HCC**

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### General features

Model	HCC2-400U	HCC3-400U
<b>Dimensions and weight</b>		
Height	865 mm	865 mm
Depth	782 mm	782 mm
Width	1 555 mm	2 086 mm
Trays size	400 x 600 mm	400 x 600 mm
Number of trays	10	15
Retarder temperature	+1°C / +4°C	+1°C / +4°C
Freezing power	1/4 CV	1/3 CV
Supply power (Mono 220 V - 50 Hz)	0.75 kW	0.88 kW