



BONGARD

Always by your side

HYDRAULIC DIVIDER-MOULDER

MERCURE 4

A versatile, user-friendly divider
for all your baking needs



MADE IN FRANCE



MERCURE 4 is a high-output hydraulic divider that can divide up to 20 kg of dough into 20 equal pieces. Optional grids are available to transform the machine into a combined divider-moulder.

MERCURE 4 is fast and easy to operate. Its user-friendly design takes the hard work out of dough division.

The versatility of this divider means it can handle a wide range of products, including bread rolls, baguettes and large 1 kg loaves. It can be used for all kinds of doughs, including those containing seeds or other added ingredients.

Efficient
User-friendly
Robust

Safe
Versatile



A divider that guarantees fast, consistent results

MERCURE 4 consistently gives clean, precise cuts. It can reach an output rate of **1200 dough pieces per hour**, and can handle dough pieces weighing between **200 and 1000 g**.



A divider designed with users in mind

The **MERCURE 4** divider was designed specifically to **improve working conditions for users**. The upper section of the front panel is **sloped** and the handling bar is **recessed into the façade**. This allows the user to get closer to the bowl, **reducing the distance they have to stretch when handling heavy doughs**.



A divider for all kinds of dough

MERCURE 4 can be fitted with a **pressure regulator** with 5 settings to adapt the cutting action to different doughs and **limit degassing**.



MERCURE 4 is efficient and easy to clean, improving working conditions for bakers

A divider that's easy to use and clean

Quiet operation:

Only 65 dBA



Easy to use:

Two dust-proof buttons and a spring handle that automatically returns to the working position



Ensures good working conditions for bakers:

Built-in dust control system

Easy installation of grids:

Stainless steel grids that are easy to remove and insert



Practical:

Optional fold-away shelf for racks, grids or trays



Quick, easy cleaning:

Automatic blade rise mechanism, and flour recovery tray at the front



Robust and easy to maintain:

Aluminium bowl, removable side panels (no tools required)



Easy to move:

2 fixed wheels at the rear and 2 swivel castors with brakes at the front

Work in complete safety with MERCURE 4



Our commitment to safety goes beyond self-certification since we have our equipment audited by an independent external body. Our dividers have been tested and certified by the French National Laboratory of Bakery and Pastry (LEMPA) as having low flour emissions. For flouring, we recommend the use of low-dust flours.

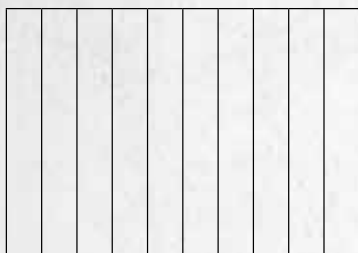


An optional grid frame* allows **MERCURE 4** to be used as a combined divider-moulder

Grids for a wide range of shapes and sizes

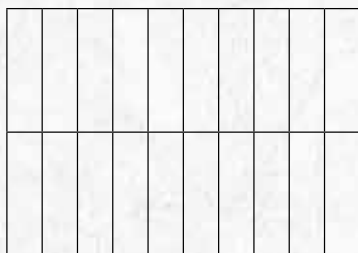
Grid 1:

Baguettes – 10 divisions
400 x 50 mm



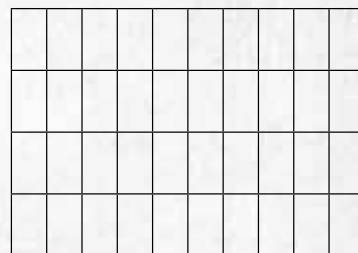
Grid 2:

Half-baguettes – 20 divisions
200 x 50 mm



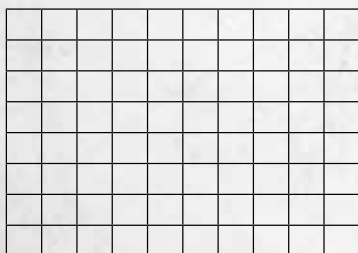
Grid 3:

Mini-loaves – 40 divisions
100 x 50 mm



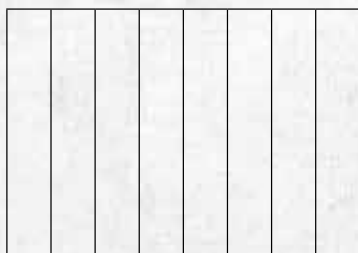
Grid 4:

Dinner rolls – 80 divisions
50 x 50 mm



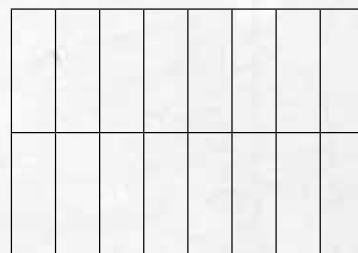
Grid 5:

Baguettes – 8 divisions
400 x 60 mm



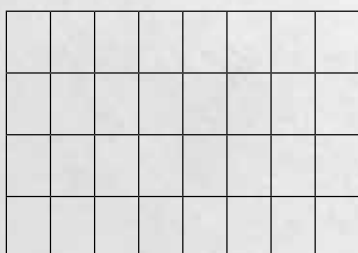
Grid 6:

Half-baguettes – 16 divisions
200 x 60 mm



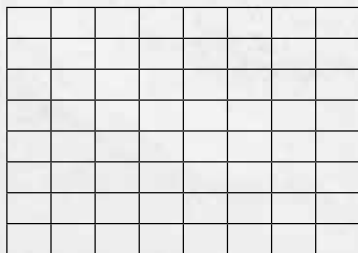
Grid 7:

Mini-loaves – 32 divisions
100 x 60 mm



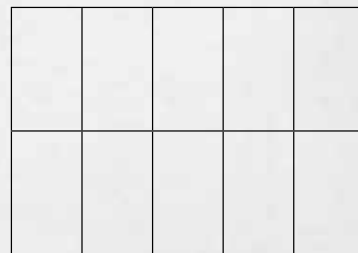
Grid 8:

Mini-loaves – 64 divisions
50 x 60 mm



Grid 18:

Loaves – 10 divisions
200 x 100 mm



* Grid frame to be ordered as an option. Contact us if you require grids for other shapes/sizes.

Our experts at your service

Sales expertise

Our sales and installation teams can help you decide on the best equipment and layout for your production process and offer support at every stage of your project.

For the French market, we also offer financial leasing solutions through a dedicated division, Bongard Finance. This agile financing method preserves cash flow and is a first in the bakery and pastry goods market.

Business expertise

At our head office in Holtzheim, France, we have a 320 m² showroom and laboratory where you can come and try out our equipment in line with your own production processes. Contact us to arrange a visit.

Wherever you are in the world, we can arrange for our master bakers to visit your premises and train you on our machines.

Technical expertise

Our equipment is covered by the manufacturer's warranty from the moment of delivery. To optimise the service life of your equipment and avoid costly downtime, you can also take out a maintenance contract and/or an extended guarantee.

The technicians at our dealerships and distributors receive regular training so they are fully qualified to keep your equipment in good working order.

Our dealers and distributors have access to an online platform where they can consult technical documentation and order spares from a catalogue of around 5000 original parts, which ship within 24 to 48 hours.



MERCURE 4 and CONCORDE 4 Technical Data

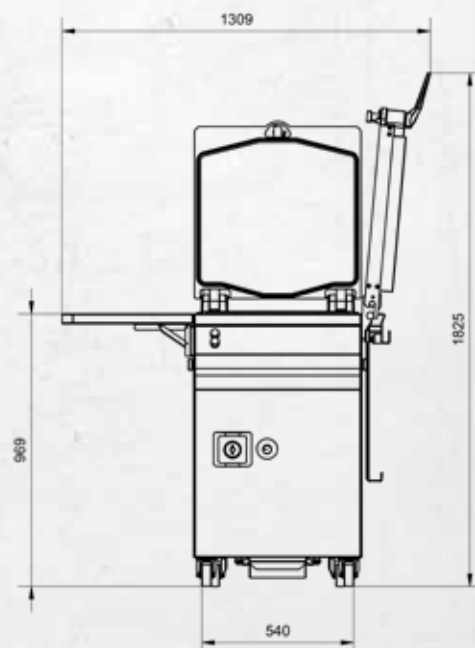
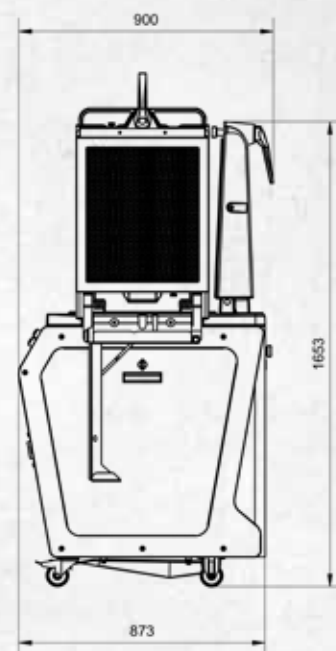
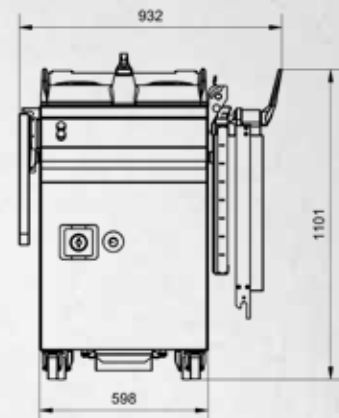
| | MERCURE 4 | CONCORDE 4 |
|--|-----------|------------|
| Bowl shape | | |
| Rectangular | • | - |
| Round | - | • |
| Divisions | | |
| 20 divisions | • | • |
| Controls | | |
| Electromechanical buttons | • | • |
| Comfort | | |
| Stop & Go | • | • |
| 2 fixed wheels at the rear and 2 swivel castors with brakes at the front | • | • |
| Health & safety | | |
| Automatic blade rise mechanism | • | • |
| Dust control system | • | • |
| Stainless steel side panels | • | • |
| Options | | |
| Pressure regulator | € | - |
| Stainless steel fold-away shelf on the left side | € | € |
| Grids | | |
| Kit: Grid frame + 1 grid* + plastic board | € | - |
| Grid holder | € | - |
| Supply voltage | | |
| 400V 3 PH + Gr 50 Hz | • | • |

* To be selected from the list of standard grids (excludes custom grids)

| General features | | MERCURE 4 | CONCORDE 4 |
|---|--------|-----------|------------|
| Performance | | | |
| Bowl depth | (mm) | 129 | 129 |
| Bowl dimensions | (mm) | 500 x 400 | Ø 500 |
| Bowl volume | (l) | 27 | 25 |
| Min-max dough capacity* standard division | (kg) | 4 - 20 | 3 - 18 |
| Min-max dough capacity* grid division | (kg) | 3 - 5 | - |
| Hourly output | (p/h) | 1200 | 1200 |
| Power | (kW) | 1,05 | 1,05 |
| Pressure (without regulator) | (bars) | 54 | 53 |
| Pressure (with 5-position regulator) | | | |
| 1 | (bars) | 44 | - |
| 2 | (bars) | 47 | - |
| 3 | (bars) | 50 | - |
| 4 | (bars) | 52 | - |
| 5 | (bars) | 54 | - |
| Dimensions and weight | | | |
| Footprint | (mm) | 890 x 598 | 890 x 598 |
| Net weight (divider only) | (kg) | 240 | 240 |
| Net weight (with grid and frame) | (kg) | 260 | - |

* Bowl diameter: 500 mm for CONCORDE 4

• : Standard - : Unavailable € : Option with extra charge





BONGARD

Always by your side

BONGARD is a French company that has been manufacturing bakery equipment since 1922. We have established a network of exclusive dealers who provide commercial and technical services throughout France and in the French overseas departments and territories. All dealers receive regular training on all our product ranges. We also have distributors in more than 140 countries around the world.

To find a distributor near you, please go to:
<https://www.bongard.fr/en/distributor/>



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The Spirit of Excellence