



# BONGARD

*Always by your side*

FERMENTATION TANK

## DIVAIN

Create high-quality signature  
breads and baked goods



FRENCH BAKERY  
EQUIPMENT MANUFACTURER

SINCE 1922

With the **DIVAIN** sourdough fermentation tank, you can mix, ferment and preserve your own liquid leaven. The preservation mode maintains the leaven for up to 72 hours without any need for refreshing. Leaven – a natural leavening agent made from just flour and water – enhances flavour, gives a more open crumb, and helps baked products stay fresh for longer.

**DIVAIN** guarantees a **constant, consistent supply of liquid leaven** so you can create **unique breads and baked goods**.

Liquid leaven can be used in all kinds of bakery products, including speciality loaves, white bread, brioches and pastries.



High-quality

Traditional  
Creative

Robust  
Cost-effective





## A fermentation tank that's easy to use

Thanks to the intuitive touchscreen control panel, preparing and preserving liquid leaven is very straightforward. The Programming mode allows you to save 3 different cycles to preserve leaven for up to **72 hours**, so you can close the bakery for a few days and still have leaven ready to use .  
You can change the rotation speed of the mixing tool as often as required to suit different techniques and recipes.



## A fermentation tank you can rely on 24/7

**DIVAIN** takes the guesswork out of managing your supply of leaven. Thanks to an **infrared sensor\***, you can **see exactly how much leaven is left** at all times and make sure you **keep enough starter for refreshing** and use in subsequent batches.



## A fermentation tank that requires minimum maintenance

For optimum hygiene, **the tank is made from stainless steel** and the mixing tool (scraper + stirrer) and dispensing valve can be **removed without tools** for easy cleaning.



## Tips from our bakers



For best results when refreshing, we recommend that you keep at least 20% of the leaven for the next starter.

\* Unavailable on **DIVAIN 15**



# Simple process, delicious results

## A fermentation tank designed with users in mind



### Quiet

Noise level < 70 dBA

### Safe

The lid is held open by soft-closing lid supports, and an automatic cut-off device stops the machine when the lid is opened



### Durable and robust

Stainless steel tank and structure, and protected sensors for leaven and tank temperature



### Easy to clean

Removable stainless steel dispensing valve



### Easy to manoeuvre

2 stainless steel handles and 4 castors (2 with brakes)



### Easy to install

All models except the **DIVAIN 320** are plug-and-play

## Work in complete safety with DIVAIN



Our commitment to safety goes beyond self-certification since we have our equipment audited by an independent external body.



Intuitive, precise control panel

Mixing cycle data

Preservation cycle data

Percentage of leaven  
left in tank

Leaven  
temperature

Fermenting cycle data



Program weekend cycles

Start manual mixing

Select manual mode  
or weekend mode

Start cycle

## 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 m<sup>2</sup> 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.



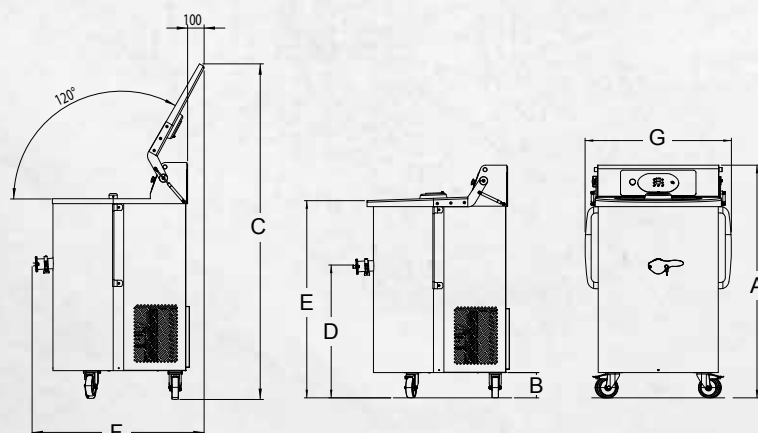


# DIVAIN technical data

|  |       | DIVAIN 15 | DIVAIN 30 | DIVAIN 80 | DIVAIN 120 |
|--|-------|-----------|-----------|-----------|------------|
| Tank   |       |           |           |           |            |
| Stainless steel tank                                       |       | •         | •         | •         | •          |
| Controls   |       |           |           |           |            |
| Touchscreen control panel                                  |       | •         | •         | •         | •          |
| Lid  |       |           |           |           |            |
| Clear plastic lid  |       | •         | •         | •         | •          |
| Soft-closing lid supports                                  |       | •         | •         | •         | •          |
| Mixing tool  |       |           |           |           |            |
| Scraper  |       | •         | •         | •         | •          |
| Stirrer  |       | •         | •         | •         | •          |
| Ergonomics and safety                                      |       |           |           |           |            |
| Infrared sensor + display of amount of leaven left in tank |       | -         | •         | •         | •          |
| 4 castors (including 2 with brakes)                        |       | •         | •         | •         | •          |
| Protected sensors for leaven and tank temperature          |       | •         | •         | •         | •          |
| Supply voltage (type B circuit breaker required)           |       |           |           |           |            |
| Single-phase ~ 208-220V 50-60Hz                            |       | •         | •         | •         | •          |
| Type of refrigerant  |       |           |           |           |            |
| R290   |       | •         | •         | •         | •          |
| Capacity (indicative values)*                              |       |           |           |           |            |
| Useful capacity  | (kg)  | 10        | 20        | 60        | 80         |
| Production capacity  | (kg)  | 14        | 25        | 75        | 100        |
| Total capacity   | (kg)  | 17        | 30        | 80        | 120        |
| Models   |       |           |           |           |            |
| Total power  | (kW)  | 0,7       | 0,9       | 1,8       | 2,3        |
| Net weight   | (kg)  | 74        | 107       | 208       | 252        |
| Minimum speed of mixing tool                               | (rpm) | 15        | 15        | 15        | 15         |
| Maximum speed of mixing tool                               | (rpm) | 50        | 50        | 50        | 50         |
| Dimensions   |       |           |           |           |            |
| Internal diameter of tank                                  | (mm)  | 320       | 364       | 550       | 550        |
| Height (A)   | (mm)  | 650       | 1241      | 1419      | 1589       |
| Castor height (B)  | (mm)  | -         | 154       | 154       | 154        |
| Height with lid open (C)                                   | (mm)  | 1053      | 1664      | 2040      | 2189       |
| Height of dispensing valve (D)                             | (mm)  | 340       | 719.7     | 810       | 800        |
| Height to top of tank (E)                                  | (mm)  | 538       | 1025      | 1205      | 1370       |
| Depth with lid open (F)                                    | (mm)  | 720       | 785       | 1045      | 1024       |
| Width (G)  | (mm)  | 625       | 706       | 895       | 892        |

\* Caution: the quantity of water must be more than or equal to the quantity of flour.  
 Useful capacity: Amount available per day for use in recipes.  
 Production capacity: Useful capacity + reserved starter (calculated here with 20% starter).

## DIVAIN 30, 80 AND 120



•: Standard

◦: Free option

€: Option with extra charge

-: Unavailable

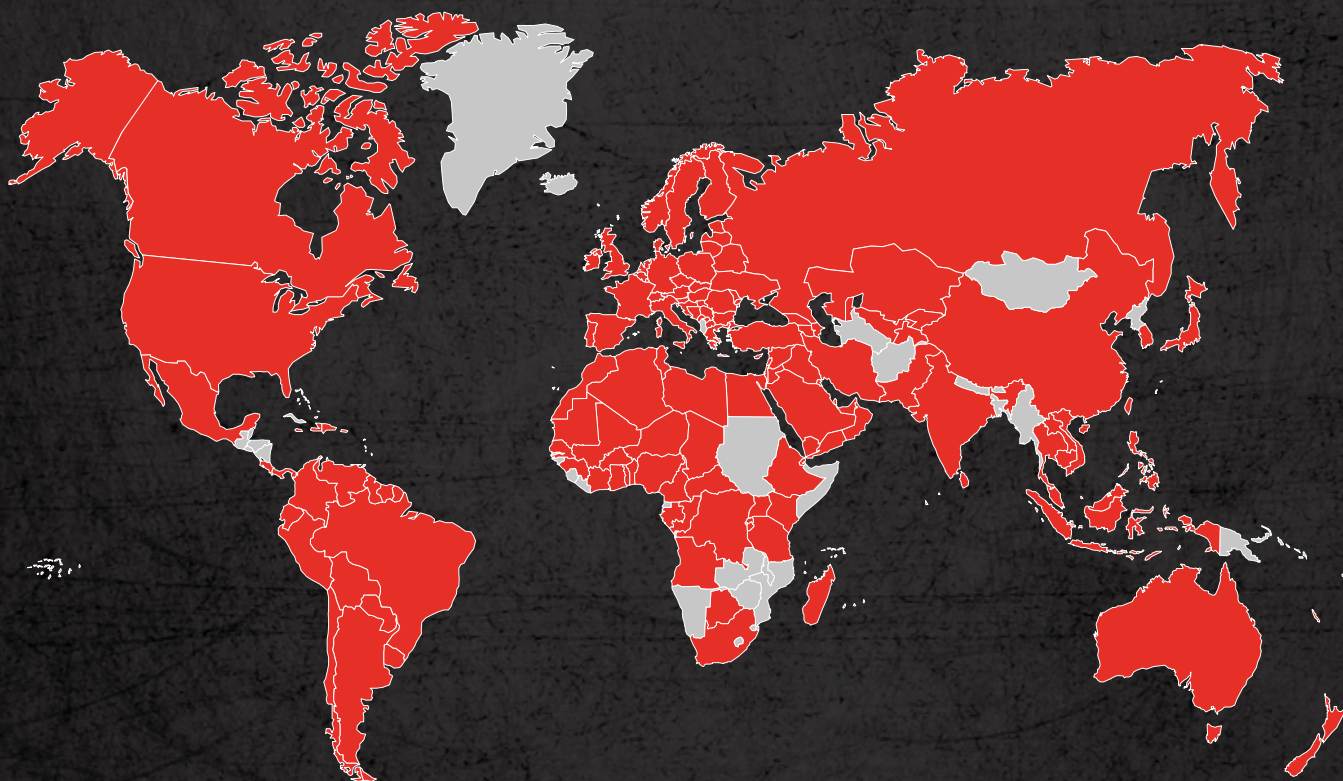


# BONGARD

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**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/>



Follow us:     Bongard.bakery

## BONGARD

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