



BONGARD

Always by your side

HYDRAULIC DIVIDER

MIRA

The perfect partner
for small bakeries :
compact and versatile



MADE IN FRANCE



MIRA is one of the most compact 20-division hydraulic dividers on the market. Light and maneuverable, it will find its place in the smallest spaces.

With a **large production** capacity thanks to its 20kg bowl, **MIRA** is the right compromise between a **small footprint** and an optimal and regular production rate.

Versatile, it can be used to divide a wide range of products: from restaurant rolls to baguettes to large 1 kg breads.



A divider that is both compact and productive

The small **MIRA** divider has everything of a large one: it can reach speeds of **1,200 pieces/hour** and divide dough pieces from **300 gr to 1000 gr**.



A divider offering various cut-out shapes

Square cut-outs of 100x100 mm allow for versatile use: rounding, baguettes, bâtard, etc.

Two models of **removable grids** to choose from (10 and 40 divisions) are available to vary your production.



An efficient divider for all types of dough

Thanks to its **pressure regulator** graduated from 1 to 5, you can adapt the cut to the strength of your dough and **limit its degassing**. Cutting is clean and dough quality is preserved.



Tip

Combined with the 10 divisions grid, the regulator set on the minimum pressure level is **ideal for the production of traditional baguettes**.

MIRA was designed to improve the work of bakers and pastry chefs and prevent physical strain

An ergonomic and secure divider

Low noise level: less than only 63 dBA



An ergonomic lever that offers precise control of tray raising and lowering

A spring-mounted handle that systematically returns to the working position



Automatic knife lifting that allows for quick and easy cleaning



A grip handle that protects the control knobs and allows safe moving of the divider



An optional folding shelf to place your baking trays, grids or vats



Castors that allows MIRA's moving and facilitate bakery cleaning



A flour projection prevention system that preserves the baker's working environment, along with a recovery tray at the rear of the bowl

Work in complete safety with MIRA



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



Our experts at your service

Our sales expertise

Our sales and installation teams are at your side to help you carry out your project: equipment and bakery layout recommendations according to your production process.

Our business expertise

Our 320 m² showroom and laboratory at the head office in Holtzheim is available on request to test our equipment according to your manufacturing process.

Our expert master bakers come to your bakeries, at your request, all over the world, to train you on our machines.

Our technical expertise

Our equipment is covered by the manufacturer’s warranty from the moment of delivery. To durably optimise the operation of your equipment and avoid costly downtime, you can choose a maintenance contract associated with an extended warranty.

Bongard provides training to technicians from dealerships and distributors to ensure the proper functioning and durability of your equipment. Our dealers and distributors have access to an online platform containing technical information and allowing them to order some 5,000 references of original spare parts, shipped within 24 to 48 hours.

Technical data

| | MIRA |
|---|------|
| Division | |
| 20 divisions | • |
| Control | |
| Lever | • |
| Comfort | |
| Stop & Go | • |
| 4 castors, 2 with brakes | • |
| Health and safety | |
| Automatic knife lift | • |
| Flour projection prevention system | • |
| Options | |
| Pressure regulator | € |
| Folding stainless steel shelf (choice of side) | € |
| Removable grids | |
| 10-division grid + plate | € |
| 40-division grid (used for double cutting) | € |
| Supply voltage | |
| 3N~400V 50/60Hz | • |
| 3N~208-230 V 50/60 Hz | ◦ |
| 3N~208-220V 60Hz US/C | € |
| • Standard ◻ € Option with extra charge ◻ ◦ Option without extra charge | |

General characteristics

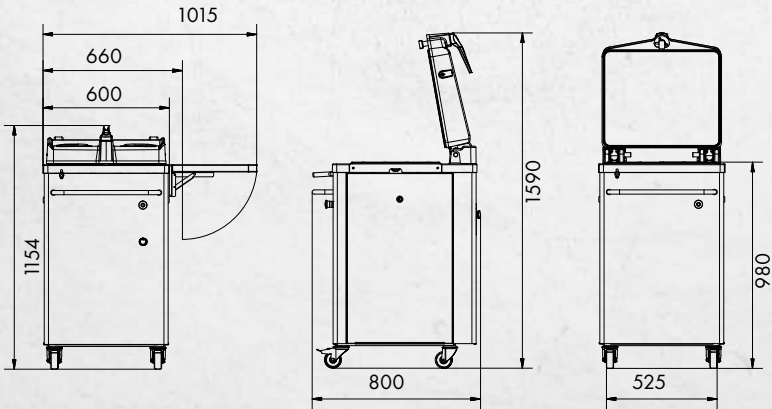
Performance

| | | |
|-----------------------------------|--------|-----------|
| Bowl depth | (mm) | 129 |
| Bowl dimensions | (mm) | 500 x 400 |
| Tank volume | (l) | 27 |
| Minimum dough capacity* | (kg) | 4 |
| Maximum dough capacity* | (kg) | 20 |
| Time rate | (p/h) | 1200 |
| Power | (kW) | 1,5 |
| Pressure (without regulator) | (bars) | 53 |
| Minimum pressure (with regulator) | (bars) | 44 |
| Maximum pressure (with regulator) | (bars) | 53 |

* for a tray resting time of less than 30 min

Dimensions and weight

| | | |
|---|------|-----------|
| Footprint | (mm) | 800 x 600 |
| Divider net weight | (kg) | 200 |
| Net weight of the folding stainless steel shelf | (kg) | 15 |
| Net weight of 10-division grid | (kg) | 8 |
| Net weight of 40-division grid | (kg) | 7 |





BONGARD

Always by your side

BONGARD, French manufacturer of bakery equipment since 1922, relies on a network of exclusive dealers continuously trained on all our ranges to ensure 24/7/365 commercial and technical service throughout France and the French overseas departments and territories. **BONGARD** is also present in more than 90 countries through a network of distributors made up of 450 salespeople and technicians.

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



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an Ali Group Company



The Spirit of Excellence