# 8.64



## Rotating rack oven - Electric

#### **Performances**

- Rack oven for 600 x 800 mm tray
- 152 baguettes of 250 g on 19 levels
- 570 buns of 50 g on 19 levels
- Maximum capacity: 300 kg

#### Accessories

- Rack features: see rack data sheet
- Baking tray features: see baking tray data sheet

#### The advantages

- Fitted with «soft pulse» technology for gentle and effective ventilation
- Ideal for baking bread and pastry products
- Enhanced productivity
- Increased baking capacity for limited
- Unrivalled ergonomics and hygiene
- New stainless steel and glass design
- Safety audited by an independent organisation: APAVE

#### Use

8.64 E is an electric rotating rack oven for bakers, pastry chefs and caterers. Multipurpose and highly compact.

#### Operating principle

The latest Bongard technological breakthrough, the 8.64 was designed with state-of-theart product development software.

The "soft flow" technology and the possibility to reinforce steam production offer all the features needed for modern baking in bakeries, pastry shops and catering operations. The 8.64 oven guaranties a high quality of baking for a large range of products.

#### Construction

#### **Front**

- -polished stainless steel
- -tool holder
- -blade holder
- -control panel protection bumper
- -circuit breaker

#### **Baking chamber**

- -Stainless steel
- baking floor with 45° angle rims
- -adjustable air flow louvers
- -air flow managed by "soft flow" technology
- -halogen lighting
- -driven by gear motor with torque reducer

#### **Heating element**

-high performance S/S electric heating elements

### Access ramp

-retractable access ramp for a perfect and durable door tightness

#### Door

- -150 mm depth with double anchoring
- -door seals on 4 sides
- -over-dimensioned hinges
- -removable ventilated double-glazing for an easy cleaning
- -ergonomic handle on door width in order to avoid any impact on the oven front

#### Steam generator

- -steam generator composed of structured gutters in cast-iron
- -"ESG" modules in structured micro-wrought iron (optional)

#### -multi-level injection pipe

- Steam vent -2 electric steam dampers
- -programmable steam evacuation

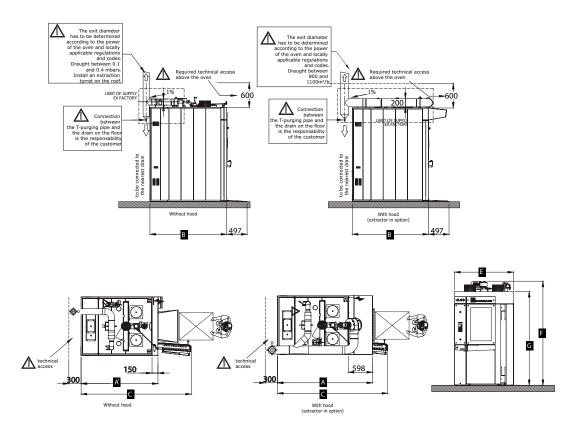
#### <u>Insulation</u>

- Performant insulation by crossed rock wool panel



Model	France	Export			
Drive system					
Mechanical rack lifting system	•	•			
Turntable					
Door handle and control panel					
Left	•	•			
Right					
Controls					
Electronic controls Opticom	•				
Computerized controls Intuitiv	€	€			
Electromechanical Ergocom					
Headband - Hood - Exhaust fan					
Headband	•	•			
Hood with exhaust fan	€	€			
Additional options					
Steam pulsed injection	•	•			
Reinforced steam generator	€	€			
Double reinforced steam generator	€	€			
Brass water solenoid valve	•	•			
Water filter to prevent scale deposits	€	€			
Pressure reducing valve kit	•				
Base 12 mm	€	€			
Stainless steel exterior panels	€	€			
Electrical supply					
3N~400V	•	•			

Power features				
Electric power				
Total connecting power	(A)	100		
Exhaust fan connecting power	(kW)	0,18		
Heating power	(kW)	57		
Average gradient of temperature rise	°C/min	8-10		
Maximum baking temperature of the oven	°C	280		



Dimensional features Oven dimensions				
A'	Depth with headband	(mm)	1880	
В	Depth on the floor	(mm)	1880	
С	Depth (door opened)	(mm)	2700	
E	Width on the floor	(mm)	1440	
F	Total height, overall	(mm)	2600	
G	Total height, oven front	(mm)	2300	
	Floor area	(m²)	2,71	
	Total weight	(kg)	1270	
Baking chamber				
	Maximum rack height	(mm)	1900	
	Maximum rack width	(mm)	680	
	Maximum rotation Ø	(mm)	1120	
	Total acceptable payload	(kg)	300	
Space required to access building site				
	Minimum door clearance	(mm)	830	

Water drain, H=65 mm, Ø 3/4".

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Electrical connection from the ceiling direct to the electrical power supply panel at base of oven.

Water connection from the ceiling + stop valve. Ø 3/8"-12/14 mm, pressure : 1.5-2 bars

Steam exhaust duct Ø 150 mm. Draught between 0.1-0.4 mbars. Oven with steam exhaust hood: steam duct Ø 200 mm. Extraction between 800-950 m³/h or 28252-33550 ft³/h.

#### ■ Important note:

Required technical access above oven: 600 mm