



Rotating rack oven - Electric

Performances

- Rack oven for 800 x 800 mm, 700x900 mm, 1000x600 or 2x 460x660 tray size
- 180 baguettes of 250 g on 18 levels
- 190 baguettes of 250 g on 19 levels

Accessories

- Rack features: see rack data sheet
- Baking tray

The advantages

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

Use

8.84 E is an electric rotating rack oven for bakers, pastry chefs and caterers.

Operating principle

The latest Bongard technological breakthrough, the 8.84 was designed with state-of-the-art 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 8.84 oven guarantees 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

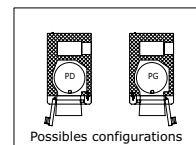
• **Insulation**





- Performant insulation by crossed rock wool panel

Rotating rack oven **8.84 E**

| 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 controls Ergocom | □ | □ |
| Headband - Hood - Exhaust fan | | |
| Headband | ■ | ■ |
| Hood with exhaust fan | € | € |
| Additional options | | |
| Pulsed steam 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) | 125 |
| Exhaust fan connecting power | (kW) | 0,18 |
| Heating power | (kW) | 69 |
| Average gradient of temperature rise | °C/min | 8-10 |
| Maximum baking temperature of the oven | °C | 280 |

Rotating rack oven **8.84 E**

| | |
|---|--|
|  | Water drain, H=65 mm, Ø 3/4". |
|  | 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 (electric battery or heat exchanger): 600 mm