Zephyr



Ambient Air Bread Cooler / Combined Ambient & Cold Air Bread Cooler

Characteristics

- Ambient air bread cooler model:
- 2 and 4 racks 600x800 mm
- Combined Ambient & Cold Air Bread Cooler model:
- 4 racks 600x800 mm only

Use

The Bongard bread cooler has been developed for cooling to room temperature still warm bakery products.

Operating principle

The rack is placed in the bread cooler immediately after it is taken out of the rack oven.

The ventilation system propels the air through the trolley. Simultaneously, an extractor located on top on the opposite side collects the hot air loaded with moisture.

Once the first ambient air cooling phase is complete, the trolley is placed in the refrigerated compartment. The evaporators combined with the fans create a refrigerated cold air flow that lowers the temperature of the products.

Once a temperature of 25° C is reached, the trolley can be removed from the bread cooler and the products bagged for sale.

Construction

- 60 mm thick isothermal panels.
- · Compartment constituted by modular panels assembled by eccentric hooks
- Panels injected with polyurethane foam, of a density of 42 kg / m³
- Stainless steel coating 6/10 304 thickness inside and 6/10 electro zinced steel coated with a protective food grade PVC of 120 micron thick exterior
- Plain doors, same material as panels.
- \bullet Wall panels fitted into a base frame made of PVC of 30 mm height fixed to the floor
- Connecting power:
- ~230V 50-60 Hz without refrigerated unit
- 3N ~400V 50-60 Hz with refrigerated unit

The advantages

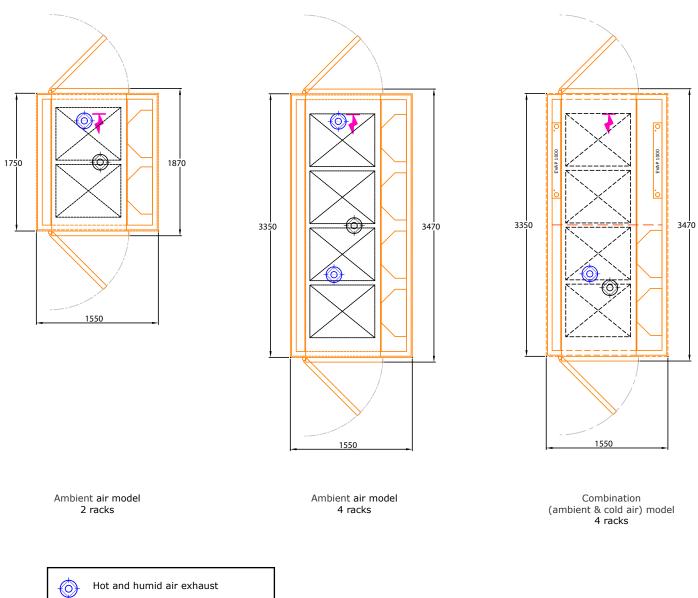
- Improves the final quality of the product: crispness preserved
- Limits increase in temperature in the bakery
- Optimisation of bread cooling time
- Optimisation of cooling before blastfreezing
- Improves the slicing and packaging rate
- Fewer baking trays immobilised



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| Bread cooler | 2 racks | 4 racks | | | | |
|--|---------|---------|--|--|--|--|
| Capacity | | | | | | |
| Number of baking racks 600x800 | 2 | 4 | | | | |
| Control | | | | | | |
| Electromechanical | | | | | | |
| Finish on panels and doors | | | | | | |
| Inside stainless steel/Outside in PVC-coated steel | | | | | | |
| Cooling technology | | | | | | |
| By ambient air | | | | | | |
| By combination (ambient and cold air) | * | € | | | | |
| Refrigeration units | | | | | | |
| Standard condensing unit (only for combined model) | * | | | | | |
| Other types | * | Ask us | | | | |
| Connected to central unit | * | Ask us | | | | |
| Miscellaneous | | | | | | |
| Stainless steel protection rail | | | | | | |
| PVC strip curtain between compartments (only for combined model) | * | | | | | |
| Connection | | | | | | |
| ~230V 50-60 Hz (1 PH) for ambient air model | | | | | | |
| 3N~400V 50-60Hz (3 PH) for combined model | * | | | | | |

| General features | | Number of rack 600x800 | | | |
|-------------------------------------|------|------------------------|---------|-------------------------------------|--|
| | | 2 racks | 4 racks | 4 racks | |
| Cooling technology | | | | | |
| Technology | | Ambient air | | Combination (ambient & cold air) | |
| Extractor | | | | | |
| Number | | 1 | 2 | 1 | |
| Diameter (Ø) | | 200 | 200 | 200 | |
| Dimensions | | | | | |
| Overall height | (mm) | 2560 | 2560 | 2670 | |
| Front height | (mm) | 2100 | 2100 | 2220 | |
| Overall width | (mm) | 1550 | 1550 | 1550 | |
| Floor depth | (mm) | 1750 | 3350 | 3350 | |
| Overall depth (from door to door) | (mm) | 1870 | 3470 | 3470 | |
| Depth (opened doors) | (mm) | 3990 | 5590 | 5590 | |
| Refrigerated unit | | | | | |
| Available liquid refrigerants | | - | - | R448A | |
| Refrigeration power (at -10/+32°C) | (W) | - | - | 3810 | |
| Connecting power | | | | | |
| Power supply | (kW) | 1 | 2 | 8 | |



Hot and humid air exhaust
Fresh air inlet Ø 200 mm
Electrical connection