# 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  $25^{\circ}$ 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 / m<sup>3</sup>
- 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

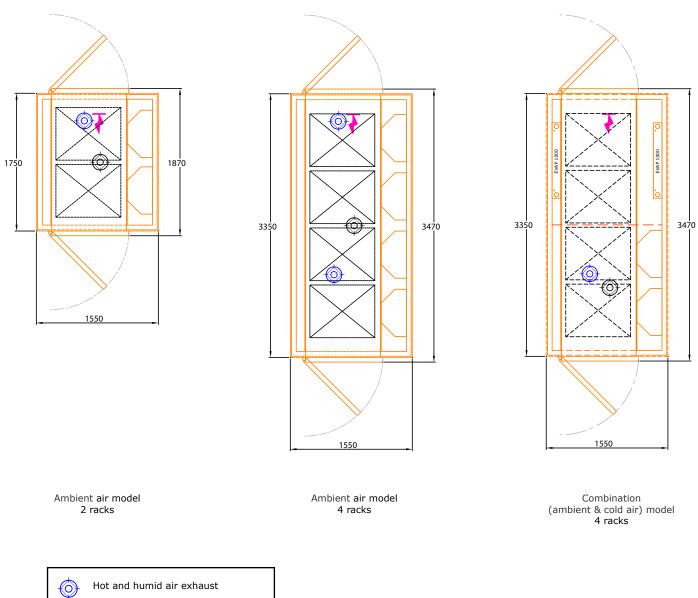
- Improves the final quality of the product: crispness preserved
- Limits increase in temperature in the bakery
- Optimisation of bread cooling time
- Optimisation of cooling before blastfreezing
- Improves the slicing and packaging rate
- Fewer baking trays immobilised



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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