



**BONGARD**

*Always by your side*



QUICK COOLING AND BLAST FREEZING UNIT

# KRONOS

Decrease temperatures  
in record time



MADE IN FRANCE



**KRONOS-P** is a quick cooling unit and reach-in blast freezer that can accommodate 5, 9 or 15 trays, depending on your needs. Cool or freeze your products in short order to prepare them for conservation.

**Quickly** drop to a core temperature of  $-18^{\circ}\text{C}$  courtesy of the “special cold” ventilation fans to **maintain the quality** of your products.

Perfect for freezing your raw or cooked pastries, bakery products and snacks, including Danishes, pies, desserts and quiches.



Consistency  
**Efficiency**



Simplicity  
**Speed**  
Hygiene



## Equipped with an electronic control

Its new control features **capacitive buttons** so you can **easily** launch a quick cooling cycle followed by positive temperature conservation or a blast freezing cycle followed by negative temperature conservation. KRONOS-P can be used in **timed mode** or in **pin type sensor mode**.

Decrease temperatures even quicker by using the **high-intensity cycle**.



## Designed to simplify handling

**Loading and unloading** has never been easier than with the door's assisted opening/closing mechanism. This **holds the door open** when it is opened to an angle of more than 90° and **closes the door** when the angle is less than 90°, reducing the risk of batches being spoiled because of a door being left open.

The new handle is attached to the door to promote **easier operation** for users of all sizes.



## Maintenance made simple

Its **fully stainless steel** interior and its **diamond point floor** ensure impeccable hygiene.

The cleaning process is facilitated by 4 knobs to help **easily remove the rails by hand**.



# KRONOS-P helps bakers and pastry chefs preserve their products while respecting strict hygiene standards.

## An efficient, reliable, user-friendly unit

### Product preservation:

Door sensor that stops ventilation when the door is open.



### Serviceability:

Bar latch to hold the door open during the defrosting process or when turned off.



### User-friendly:

Pin type sensor storage at the front of the unit.



### Efficiency:

“Special cold” ventilation fans are conveniently accessible for easy servicing.



### Hygiene:

The diamond point floor facilitates condensate drainage.

### Easy to move:

2 fixed wheels at the rear and 1 swivel castor at the front.



### Reversible door:

The direction of opening can be decided upon installation.



## Work in complete safety with KRONOS-P



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

## A new, intuitive and precise electronic control

KRONOS-P can be used in timed mode or in pin type sensor mode.



Temperature inside the unit

Core temperature of the product, using the pin type sensor

Quick cooling cycle, switches to positive temperature conservation at the end of the cycle

Hard cycle

Forced defrosting

Blast freezing cycle, switches to negative temperature conservation at the end of the cycle

Access settings

Cycle start and stop

► Example of the pin type sensor mode.

## Our experts at your service

### Our sales expertise

Our sales and installation teams are here to help you carry out your project: they offer equipment and bakery layout recommendations adapted to your production process.

For the French market, we also offer a service dedicated to financial leasing: Bongard Finance. An agile financing method that preserves cash flow, a first in the bakery and pastry goods market.

### Our business expertise

Our 320 m<sup>2</sup> showroom and laboratory at our head office in Holtzheim is available on request for you to test our equipment according to your own 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. You can choose a maintenance contract associated with an extended warranty in order to sustainably optimise the operation of your equipment and avoid costly downtime.

BONGARD provides training to technicians from dealerships and distributors in order 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.

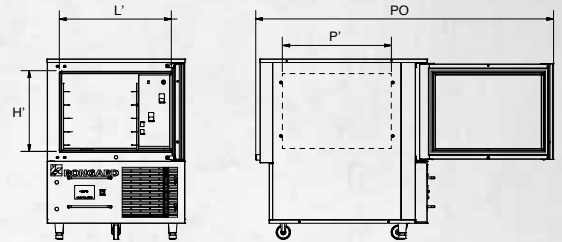
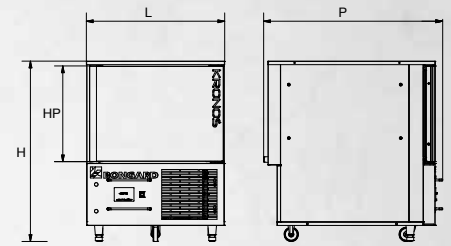


# KRONOS-P Technical data

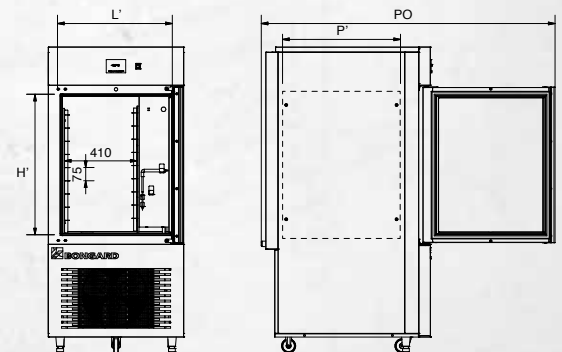
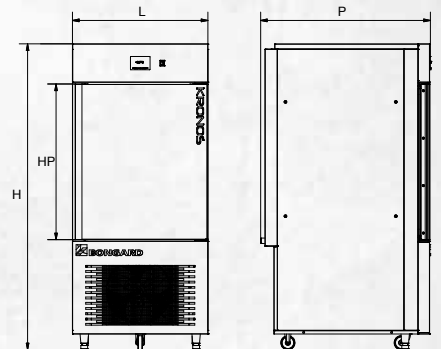
		KRONOS-P		
Models		46.5	46.9	46.15
Number of trays (400x600)		5	9	15
<b>Control panel type</b>				
Electronic control		•	•	•
<b>Construction</b>				
Worktop		•	-	-
Door sensor		•	•	•
Pin type sensor		•	•	•
<b>Door handle side</b>				
Left		•	•	•
<b>Interior/exterior finish</b>				
304 stainless steel interior / PVC exterior		•	•	•
<b>Type of refrigerating fluid</b>				
R452A		•	•	•
<b>Refrigeration unit</b>				
Mounted tropicalised		•	•	•
<b>Electrical connection</b>				
230 V / 1Ph+Gr / 50 Hz / TNTT		•	•	•
208-220 V / 1Ph+Gr / 60 Hz / TNTT		0	0	0
<b>Supplied</b>				
Delivery state		•	•	•
<b>Electrical power</b>				
Hermetic refrigeration unit	(kW)	1	1.7	2.15
Heating cord	(kW)	0.3	0.4	0.7
Fans	(kW)	1 x 0.125	2 x 0.125	3 x 0.125
Total	(kW)	1.45	2.35	3.23
<b>Refrigeration capacity</b>				
At -30/+30 °C	(kW)	0.53	1.1	1.72
<b>Cooling performance</b>				
+22 °C / -18 °C	(kg/h)	7	13	20
<b>Quick cooling programme: +65 °C -&gt; +10 °C</b>				
Capacity of full load for cooling	(kg)	16.0	38.0	65.0
Duration of the +65 °C to +10 °C cooling cycle	(min)	120	120	120
Energy consumption for cooling	(kWh / kg)	0.1	0.1	0.1
<b>Blast freezing programme: +65 °C -&gt; -18 °C</b>				
Capacity of full load for freezing	(kg)	5.5	16.3	26.5
Duration of the +65 °C to -18 °C freezing cycle	(min)	270	270	270
Energy consumption for freezing	(kWh / kg)	0.7	0.4	0.4
Refrigerant load	(kg)	0.9	1.4	2.3

• : Standard      0: Free option

KRONOS-P - 46.5



KRONOS-P - 46.9 and KRONOS-P - 46.15



KRONOS-P Models	Height			Width		Depth			Weight (kg)
	H (Height) Exterior (mm)	HP (Door height) Door (mm)	H' (Interior) (mm)	L (Width) Exterior (mm)	L' (Width) Interior (mm)	P' (Depth) Interior (mm)	P (Depth) Exterior (mm)	PO Door Open (mm)	
46.5	1010	536	420	775	610	790	1005	1680	110
46.9	1740	886	780	775	610	790	970	1680	190
46.15	2140	1286	1180	775	610	790	970	1680	230



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**BONGARD**, French manufacturer of bakery equipment since 1922, relies on a network of exclusive dealers continuously trained on all our ranges to ensure 7/365 commercial and technical service throughout France and the French overseas departments and territories. **BONGARD** is also distributed in more than 140 countries around the world.


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




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