


BONGARD
A vos côtés bien avant l'aube

6.43 E

OVENS

ELECTRIC ROTATING RACK OVEN



Capacities

- 400 x 600 mm Racks
- 90 short baguettes, 200 g each
- 270 rolls, 60 g each, on 18 levels
- 216 croissants, 60 g each, on 18 levels
- Accessories
 - Baking racks characteristics: See rack data sheet
 - Baking tray features: see baking tray data sheet

Use

The **6.43 E** oven is an electric rotating rack oven designed for pastry chefs and bakers. Multi-purpose, it can bake the most delicate products. With its compact size, it can even fit in the smallest of bakeries.

Operating principle

The suspended rack or the rack carried by the oven's turntable (depending on the model), is crossed by a flow of hot air. The balanced ventilation speed, mass and radiation ensure optimal baking. Specific Bongard steam generators produce high quality steam, in sufficient quantity for the whole height of the rack. A gentle ventilation distributes an even heat without drying the product.

Construction

- FRONT
 - Polished stainless steel
 - Tool holder
 - Blade holder
 - Control panel protection bumper
 - Circuit breaker
- BAKING CHAMBER
 - Stainless steel
 - Adjustable air flow louvers
 - Halogen lighting
 - Driven by gear motor with torque reducer
- HEAT EXCHANGER
 - High performance stainless steel heat exchanger
 - High performance stainless steel electric heating elements
- RETRACTABLE AND REMOVABLE ACCESS RAMP
- DOOR
 - 150 mm with double anchoring
 - Door seals on 4 sides
 - Oversized hinges
 - Removable ventilated double-glazing
 - Ergonomic handle
- STEAM GENERATOR
 - Steam generator composed of structured gutters in cast-iron
 - Multi-level injection pipe
- STEAM VENTS
 - 2 electric steam dampers
 - Programmable steam evacuation
- INSULATION
 - Crossed rock wool panels

Advantages

- The most compact oven in the range
- Guaranteed homogeneous & uniform baking
- Fitted with the "soft flow" technology for gentle yet effective ventilation
- Ideal for baking bread and pastry products, even the lightest
- New heat exchanger for improved profitability
- Safety clutch on the rack drive

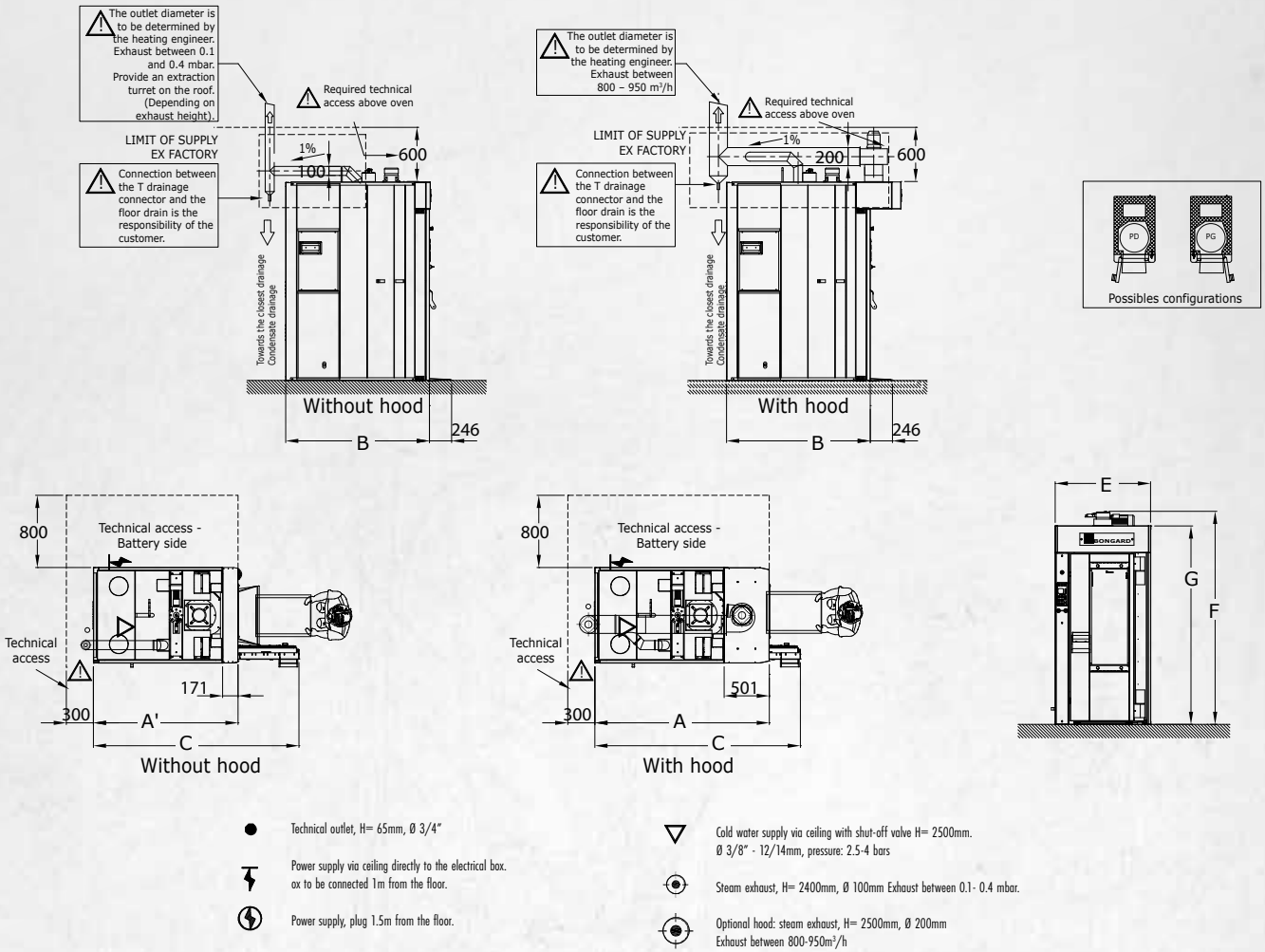
6.43 E ROTATING RACK OVEN

Technical data

Models	France	Export
Drive system		
Turntable	•	•
Hook	o	o
Heating elements		
Left	•	•
Right	o	o
Door handle and control panel		
All on the left	•	•
All on the right	o	o
Control units		
OPTICOM Electronic control	•	•
ERGOCOM Electromechanical controls controls with deferred start-up timer	€	€
Insulating strip - Hood - Exhaust fan		
Ornamental strip	•	•
Hood with extractor	€	€
Miscellaneous		
Pulsating steam injection	•	•
Brass water solenoid valve	-	•
Anti-scale filter	€	€
Pressure reducer kit	•	•
Power supply voltage		
3N~400 V	•	•
Energy characteristics		
Electrical power		
Electrical protection	(A)	63
Steam extractor fan connection power	(kW)	0.18
Heating power	(kW)	36
Average gradient of temperature rise	°C/min	10 - 12
Maximum baking temperature of the oven	°C	280

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Technical data



Dimensions		
Ovens dimensions		
A	Height with hood	(mm) 1933
A'	Depth (with insulating strip)	(mm) 1603
B	Floor depth	(mm) 1594
C	Total depth door open	(mm) 2279
E	Overall width	(mm) 1061
F	Total height	(mm) 2362
G	Total front height	(mm) 2200
	Floor area	(m ²) 1.69
	Total weight of the oven	(kg) 850
Baking chamber		
	Max rack useful height	(mm) 1785
	Max rack useful width	(mm) 460
	Max rotation Ø	(mm) 840
	Total admissible weight	(kg) 150
Space required to access building site		
	Door clearance	(mm) 580

Important notes

- Required technical access above oven: 600 mm
- Required technical access (electric heating battery): 800 mm