



# BONGARD

*Always by your side*

ROTATING RACK OVENS

## SERIES 4

Multi-purpose and compact,  
to maximise baking surface



FABRIQUÉ EN FRANCE



Our range of rotating rack ovens includes both electric and gas/fuel-oil models in multiple sizes, for optimum baking results every time.

Bongard's rotating rack ovens are designed to deliver consistent quality when baking multiple batches in quick succession.

The ovens are versatile enough to handle all kinds of breads and pastries, as well as delicate items such as meringues, fillings and choux pastries.



Robust

Compact

Versatile

Durable

Consistent



## Consistent baking from the top to the bottom of the rack

The design distributes heat throughout the entire rack. Combined with the one-way rotation system, this yields **evenly baked goods**. The rising hot air gives bread loaves a perfect base.

The “Soft Flow” technology provides a **gentle, controlled airflow** – perfect for light, delicate products.



## Durable, reliable ovens for handling multiple batches in quick succession

The heat exchanger optimises output and ensures durability. The steam generator guarantees rapid heating and high-quality steam when baking multiple batches one after the other.



## Maximise your baking capacity

Bongard’s rack ovens have a compact design to optimise capacity and baking output.

To cater for different bakehouse layouts, the ovens can be installed in a row or in a corner. The 8.64 and 8.84 gas/ fuel-oil models can be **built in on two sides**, and the electric models can be built in on **three sides**.

For even more flexibility, the **door can open in either direction** (to be chosen at the time of order).

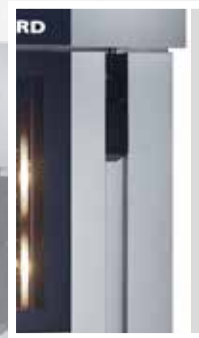


### Cleaning and hygiene

Baking chamber made from smooth stainless steel with no visible welds;  
45° slanted edges at the base for easy cleaning

Flat, easy-to-clean floor thanks to the rack lifting system

Magnets for easy access to the space between the windows when cleaning



### User-friendly

Bracket for storing the rack handling hooks

Blade-holder magnet

Powerful lighting to improve visibility during baking

Easy-grip door handle for hassle-free opening/closing



### Robust and durable

Stainless steel façade, baking chamber and exchangers

Bumper-style door handle to protect the window and control panel

Robust hinges to protect the door



### Effective insulation

Perfect seal around the baking door thanks to a removable, stowable ramp that creates a continuous seal

**Work in complete safety with Bongard ovens**




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

# New fast, intuitive control panel

As an option, the **SERIES 4** ovens can be fitted with the **INTUITIV'2** \* 10" touchscreen control panel, allowing smart management of the oven.

Its clear, illustrated interface enables easy operation and offers a wide range of settings.

It comes with **Bongard Connect**, a new exclusive digital service that allows bakers to manage their equipment remotely.

Find out more about Bongard Connect 



The screenshot shows the BONGARD INTUITIV'2 control panel interface. At the top, it displays the time '09:27' and date 'mar. 25/06/2024'. The main menu consists of several icons: 'Cuisson' (oven icon), 'Recettes' (recipe book icon), 'Démarrages différés' (calendar icon), 'Utilisateur' (user profile icon), 'Bongard Connect' (cloud with signal icon), 'Paramètres' (sliders icon), 'Statistiques' (line graph icon), and 'Informations' (info icon). A hand is shown touching the 'Bongard Connect' icon.

-  Manage baking in manual mode or recipe mode
-  Create recipes (temperature, time, steam injection and steam vent management)
-  Schedule delayed baking starts for each day
-  Manage custom permissions depending on the user profile (permission to modify the saved recipes, access settings, etc.)
-  Remote maintenance access for technicians
-  Customise the oven and access the "Energy Saving" function
-  Consult statistics on production and energy use
-  Temporarily disable the touchscreen for cleaning
-  Pause mode for unloading trays mid-cycle

\*The 6.44 model comes with the SENSITIV'2 control panel. Depending on your requirements, the ovens can also be fitted with an ERGOCOM electromechanical control panel or an OPTICOM electronic control panel.

## Our experts at your service

### Sales expertise

Our sales and installation teams can help you decide on the best equipment and layout for your production process and offer support at every stage of your project.

For the French market, we also offer financial leasing solutions through a dedicated division, **Bongard Finance**. This agile financing method preserves cash flow and is a first in the bakery and pastry goods market.

### Business expertise

At our head office in Holtzheim, France, we have a 320 m<sup>2</sup> showroom and laboratory where you can come and try out our equipment in line with your own production processes. Contact us to arrange a visit.

Wherever you are in the world, we can arrange for our master bakers to visit your premises and train you on our machines.

### Technical expertise

Our equipment is covered by the manufacturer's warranty from the moment of delivery. To optimise the service life of your equipment and avoid costly downtime, you can also take out a **maintenance contract** and/or an **extended guarantee**.

The technicians at our dealerships and distributors receive regular training so they are fully qualified to keep your equipment in good working order.

Our dealers and distributors have access to an online platform where they can consult technical documentation and order spares from a catalogue of around 5000 original parts, which ship within 24 to 48 hours.



## Exclusive distributors near you

Our network of 32 dealerships and 45 service centres covers the whole of France, so we are able to provide support 7 days a week, 365 days a year, whether that's advice on choosing equipment or designing a shop or bakehouse, or technical assistance and repair services. You can also try out our equipment at your nearest showroom.

Our dealers can offer support at all stages of your project, whether you're opening a brand new bakery & pastry shop, or looking to invest in new equipment.



**32** dealerships

**45** service centres

**350** sales representatives and technicians

# SERIES 4 technical data

Model	6.44 E	6.44 MG	8.64 E	8.64 MG	8.84 E	8.84 MG
<b>Drive system</b>						
Turntable	•	•	0	0	0	0
Hook	0	0	•	•	•	•
<b>Burner</b>						
Gas burner	-	•	-	•	-	•
Fuel-oil burner	-	0	-	0	-	0
Burner access on left	-	•	-	•	-	•
Burner access on right	-	0	-	0	-	0
<b>Door handle and control panel</b>						
All on the left	•	•	•	•	•	•
All on the right	0	0	0	0	0	0
<b>Control panel</b>						
OPTICOM electronic control panel	•	•	•	•	•	•
INTUITIV'2 electronic control panel	-	-	€	€	€	€
SENSITIV'2 electronic control panel	€	€	-	-	-	-
ERGOCOM electromechanical control panel	€	€	0	0	0	0
<b>Insulating strip - Hood - Extractor</b>						
Insulating strip	•	•	•	•	•	•
Hood with extractor	€	€	€	€	€	€

Energy characteristics		6.44 E	6.44 MG	8.64 E	8.64 MG	8.84 E	8.84 MG
General connection power	kW	38	2.1	65	2.1	78	2.1
Heating power	kW	36	45	57	70	69	100
Steam extractor fan connection power	kW	0.2	0.2	0.2	0.2	0.2	0.2
Average gradient of temperature increase	°C/min	10	10	10	10	10	10
Maximum baking temperature	°C	280	280	280	280	280	280
Electrical protection	A	63	16	100	16	125	16

Dimensions		6.44 E / MG	8.64 E	8.64 MG	8.84 E	8.84 MG
<b>Oven dimensions</b>						
Depth with hood (A)	mm	1916	2330	2530	2520	2730
Depth without hood (A)	mm	1590	1880	2080	2080	2280
Depth at floor (B)	mm	1590	1880	2080	2080	2280
Total depth with door open (C)	mm	2243	2700	2900	3100	3300
Width at floor (E)	mm	1061	1440	1440	1640	1640
Total height (F)	mm	2430	2600	2600	2600	2600
Total height at front (G)	mm	2200	2300	2300	2300	2300
Floor area	m <sup>2</sup>	1.69	2.71	2.99	3.41	3.74
Total weight	kg	850	1270	1390	1550	1580

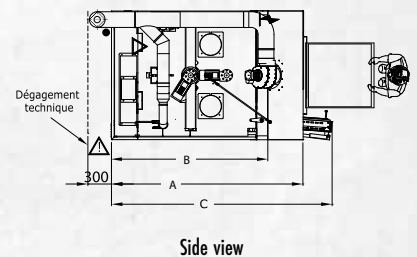
<b>Baking chamber</b>						
Max useful height for rack	mm	1785	1900	1900	1900	1900
Max useful width for rack	mm	460	680	680	880	880
Max rotation Ø	mm	840	1120	1120	1320	1320
Total allowable weight	kg	150	300	300	350	350

<b>Installation access requirements</b>						
Door clearance	mm	580	830	830	930	930

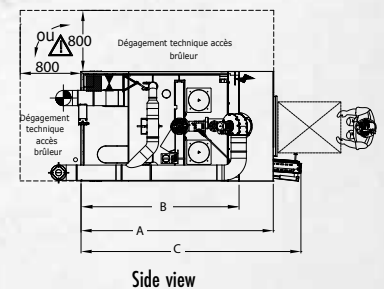
Model	6.44 E	6.44 MG	8.64 E	8.64 MG	8.84 E	8.84 MG
<b>Miscellaneous</b>						
Pulse steam injection	•	•	•	•	•	•
Reinforced steam generator	-	-	€	€	-	€
Double reinforced steam generator	-	-	€	€	-	€
Exchanger with reinforced base	-	-	-	-	-	•
Brass solenoid valve	•	•	•	•	•	•
Anti-scale filter	€	€	€	€	€	€
Pressure reducer kit	•	•	•	•	•	•
12 mm base	-	-	€	€	€	€
Stainless steel external enclosure	-	-	€	€	€	€
<b>Supply voltage</b>						
3N~400V	•	-	•	•	•	•
1N~230V	-	•	-	-	-	-

• : Standard | 0: Free option | €: Option with extra charge | -: Unavailable

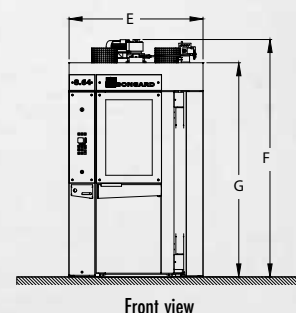
**E models**



**MG models**



**E and MG models**



Please refer to the data sheet for the full technical details.



# BONGARD

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**BONGARD** is a French company that has been manufacturing bakery equipment since 1922. We have established a network of exclusive dealers who provide commercial and technical services throughout France and in the French overseas departments and territories. All dealers receive regular training on all our product ranges.


**We** also have distributors 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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