8.64 MG

Rotating rack oven - Fuel-oil / Gas

Performances
- Rack oven for 600 x 800 mm tray size
- 152 baguettes of 250 g on 19 levels
- 570 buns of 50 g on 19 levels
- Maximum capacity : 300 kg

Accessories
- Rack features: see rack data sheet
- Baking tray features: see baking tray data sheet

The advantages

- Fitted with «soft flow» technology for gentle and effective ventilation
- Ideal for baking bread and pastry products
- New heat exchanger for improved profitability
- Enhanced productivity
- Increased baking capacity for limited floor space
- Unrivalled ergonomics and hygiene
- New stainless steel and glass design
- CERTIGAZ certification
- Safety audited by an independent organisation: APAVE

Use

8.64 MG is a fuel-oil/gas rotating rack oven for bakers, pastry chefs and caterers. Multi-purpose and highly compact.

Operating principle

The latest Bongard technological breakthrough, the 8.64 was designed with state-of-the-art product development software.
The "soft flow" technology and the possibility to reinforce steam production offer all the features needed for modern baking in bakeries, pastry shops and catering operations. The 8.64 oven guaranties a high quality of baking for a large range of products.

Construction

- **Front**

-polished stainless steel
-tool holder
-blade holder
-control panel protection bumper
-circuit breaker

- **Baking chamber**

- Stainless steel
- baking floor with 45° angle rims
-adjustable air flow louvers
-air flow managed by "soft flow" technology
-halogen lighting
-driven by gear motor with torque reducer

- **Heating element**

-high performance refractory stainless steel heat exchanger

- **Access ramp**

-retractable access ramp for a perfect and durable door tightness

- **Door**

-150 mm depth with double anchoring
-door seals on 4 sides
-over-dimensioned hinges
-removable ventilated double-glazing for an easy cleaning
-ergonomic handle on door width in order to avoid any impact on the oven front

- **Steam generator**

-steam generator composed of structured gutters in cast-iron
-"ESG" modules in structured micro-wrought iron (optional)
-multi-level injection pipe

- **Steam vent**

-2 electric steam dampers
-programmable steam evacuation

- **Insulation**

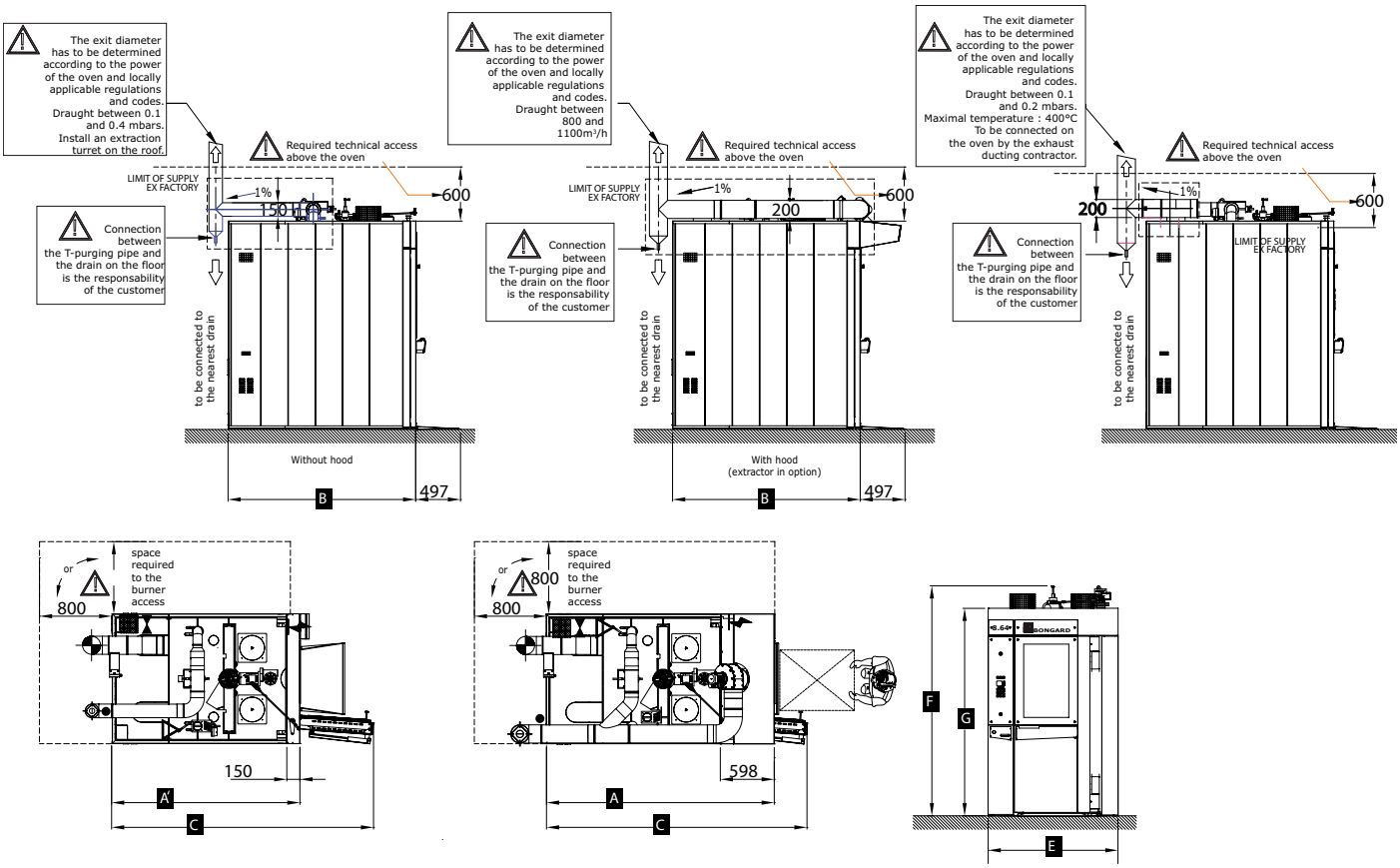
- Performant insulation by crossed rock wool panel

Rotating rack oven **8.64 MG**

Model	***France***	***Export***
Drive system		
Mechanical rack liting system	■	■
Turntable	□	□
Burner		
Gas burner	■	■
fuel-oil burner	□	□
Access burner on the left	■	■
Access burner on the right	□	□
Door handle and control panel		
Left	■	■
Right	□	□
Controls		
Electronic controls Opticom	■	■
Computerized controls Intuitiv	€	€
Electromechanical controls Ergocom	□	□
Headband - Hood - Exhaust fan		
Headband	■	■
Hood with exhaust fan	€	€
Additional options		
Pulsed steam injection	■	■
Reinforced steam generator	€	€
Double reinforced steam generator	€	€
Brass water solenoid valve	■	■
Water filter to prevent scale deposits	€	€
Fresh air inlet on burner	■	■
Pressure reducing valve kit	■	■
Stainless steel exterior panels	€	€
Base 12 mm	€	€
Electrical supply		
3N~400V	■	■

Power characteristics		
Electric power		
Total connecting power	(A)	16
Exhaust fan connecting power	(kW)	0,18
Heating power	(kW)	70
Average gradient of temperature rise	°C/min	8-10
Maximum baking temperature of the oven	°C	280

Rotating rack oven **8.64 MG**



Dimensional features			
Oven dimensions			
A	Depth with hood	(mm)	2530
A'	Depth with headband	(mm)	2080
B	Depth on the floor	(mm)	2080
C	Depth (door opened)	(mm)	2900
E	Width on the floor	(mm)	1440
F	Total height, overall	(mm)	2600
G	Total height, oven front	(mm)	2300
	Floor area	(m²)	2,99
	Total weight	(kg)	1390
Baking chamber			
	Maximum rack height	(mm)	1900
	Maximum rack width	(mm)	680
	Maximum rotation Ø	(mm)	1120
	Total acceptable payload	(kg)	300
Space required to access building site			
	Minimum door clearance	(mm)	830

- Water drain, H=65 mm, Ø 3/4".
- Electrical connection from the ceiling direct to the electrical power supply panel at base of oven.
- Gas connection 3/4" or fuel connection 10/12 for the burner with cut off valve.
- Water connection from the ceiling + stop valve. Ø 3/8"-12/14 mm, pressure : 1.5-2 bars
- Steam exhaust duct Ø 150 mm. Draught between 0.1-0.4 mbars. Oven with steam exhaust hood: steam duct Ø 200 mm. Extraction between 800-950 m³/h or 28252-33550 ft³/h.
- Steam exhaust, Ø 200 mm. Draught between 0.1-0.2 mbars.
- Fresh air inlet for the burner stainless steel 200 x 200 mm.

● ● ● **Important notes:**
Required technical access above oven: 600 mm
Required technical access (electric battery or burner): 800 mm