

### Dimensions of the BFA models

Example : BFA 1 compartment, 1 door, 1 temperature

#### BFA standard model (Grid and linen canvas are not supplied)

##### 1 Compartment - 1 Door - 1 Temperature

Tray size (mm)	Reference	Control	Compressor unit	L (mm)	P (mm)	Po (mm)	H (mm)	Weight (kg)	Power (kW)	Dough capacity (max.) (kg)
400 x 600	W9005294 **	Opticom	Standard assembled	560	1065	1343	2286	130	0.9	29
400 x 600	W9005267	Opticom	Standard assembled	560	1065	1343	2286	130	0.9	29
400 x 800	W9005268	Opticom	Standard assembled	620	1265	1603	2286	176	0.9	35
460 x 800	W9005269	Opticom	Standard assembled	620	1265	1603	2286	176	0.9	43
600 x 800	W9005270	Opticom	Standard assembled	760	1265	1743	2328	232	1.3	60

#### BFA standard model (Grid and linen canvas are not supplied)

##### 1 Compartment - 2 Doors - 1 Temperature

Tray size (mm)	Reference	Control	Compressor unit	L (mm)	P (mm)	Po (mm)	H (mm)	Weight (kg)	Power (kW)	Dough capacity (max.) (kg)
700 x 800	W9005271	Opticom	Standard assembled	965	1265	1549	2328	260	1.3	63
765 x 800	W9005272	Opticom	Standard assembled	965	1265	1549	2328	260	1.3	69
815 x 800	W9005274	Opticom	Standard assembled	965	1265	1549	2328	260	1.3	77
915 x 800	W9005275	Opticom	Standard assembled	1275	1265	1704	2328	274	1.9	99
1015 x 800	W9005276	Opticom	Standard assembled	1275	1265	1704	2328	274	1.9	99
1115 x 800	W9005277	Opticom	Standard assembled	1275	1265	1704	2328	274	1.9	120

#### BFA standard model (Grid and linen canvas are not supplied)

##### 2 Compartments - 2 Doors - 2 Temperatures

Tray size (mm)	Reference	Control	Compressor unit	L (mm)	P (mm)	Po (mm)	H (mm)	Weight (kg)	Power (kW)	Dough capacity (max.) (kg)
400 x 600	W9005278	Opticom	Standard assembled	560	1065	1343	2286	170	1.9	24
600 x 800	W9005279	Opticom	Standard assembled	760	1265	1743	2328	270	1.9	51



# BFA

## Retarder-proofer



BFA retarder proofers have been designed to optimise the slow expansion of all types of product.

Due to its exclusive temperature management system, Bongard's BFA guarantees consistent heating at the core of the dough and prevents any thermal shocks and condensation.

Available in various sizes and mounted on castors to make transportation easier, it will easily fit into your bakery, even if you have limited space.



BP 17 Holtzheim — F-67843 Tanneries Cedex - France  
Tel : +33 3 88 78 00 23 - Fax : +33 3 88 76 19 18  
www.bongard.fr - bongard@bongard.fr

Machine according to the standards CE

BONGARD — Global design — January 2009 — FRO1002  
Bongard reserves the features of its models at any time without prior notice.



The standard BFA model is delivered pre-assembled, ready to be connected, with :

- an Opticom control box
- an assembled freezing compressor (for an ambient temperature below 30°C)
- a single-phase, 230 V + earth, 50 Hz power supply



Details of the fan and the ventilation plate



Examples of retarder proofers

## You won't be able to resist its beauty and functionality !

### ■ A totally modern look

You will be charmed by the BFA's modern and functional characteristics.

### ■ A tilted control panel

The inclination of the control panel matches that of the hoods, to ensure better readability.

### ■ Stainless steel internal components

The ventilation, cladding and shielding metal plates, the discharge tank and the fastenings are made of stainless steel 304 in order to eliminate all possibility of equipment oxidation and to simplify maintenance.

### ■ Clip-on magnetic gaskets

Easily removable, clip-on magnetic gaskets are used for the door closure. The door opens easily; it is not necessary to adjust the hinge. The finishing and aesthetics are pleasant, cleaning is easy!

### ■ Ergonomic handles

The handles have been specially designed to ensure easy gripping and to reduce effort when opening the door.

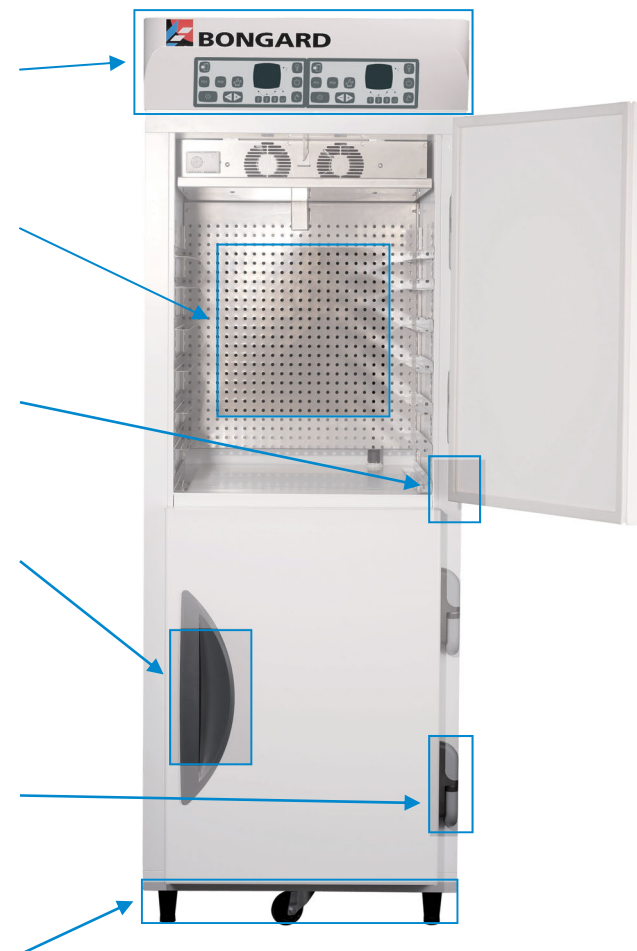
### ■ No-offset hinges

The hinges mounted on the BFA have no offset, which allows the door to be opened at a 90° angle. The doors are very easy to operate and the handles do not impede their travel.

You can also attach the BFA to a wall or to other equipment.

### ■ A very practical leg assembly

The BFA is installed on casters to simplify its transportation. The 2 front legs are used to stabilise the BFA on the ground, level with its environment.



## Total accessibility to technical components

### ■ A high position for the evaporator

The evaporator is placed on the top panel of the BFA. In addition to promoting flow, this position offers the possibility of delivering the BFA in a dismantled state. The platform, ready for use, merely needs to be assembled with the panels.



### ■ Fans, resistors and nozzles

All these technical elements are installed on the front of the cabinet (photo 1).

This allows for quicker and easier maintenance.

La maintenance des éléments techniques en devient plus rapide et plus facile.

## Opticom, simple and efficient

With its 30 pre-programmable cycles, the Opticom control is extremely user-friendly, intuitive and extremely reliable, and allows for the automatic control of the BFA.

The program saved in the memory controls pre-cooling, blocking and rises in temperature. The evolution of the cycle can be monitored on the screen.

The temperature is regulated to an accuracy of one degree with a stabilisation time at each degree (actual slow increment).

Heating is done naturally and in a consistent manner, directly to the core of the dough, preventing any thermal shock and reducing condensation. Your products remain soft and smooth with a beautiful appearance.

If the PLC is not in operation for a period of 45 min (duration given as an example) after the end of the fermentation cycle, the "Dormillon" function allows for a restart of the cooling process, and Opticom automatically controls the end-of-cycle day.

Ventilation is used for automatic defrosting during the blocking phase.

### ■ Signification des touches



The "Joker" button is used to manually modify the parameters of a cycle, even while in progress, using the +/- buttons.



With the 2 buttons P01 and P02, you can directly access your 2 preferred programs.



The manual mode allows the BFA to be used in baking position, slow increment or positive cold, without time limit.



When opening the doors to insert the dough for cooling, the "unloading procedure" key stops the fans to prevent any heat loss or an excessively rapid rise in temperature.