Dimensions

Example :
BFA 1 compartment,
1 door, 1 temperature
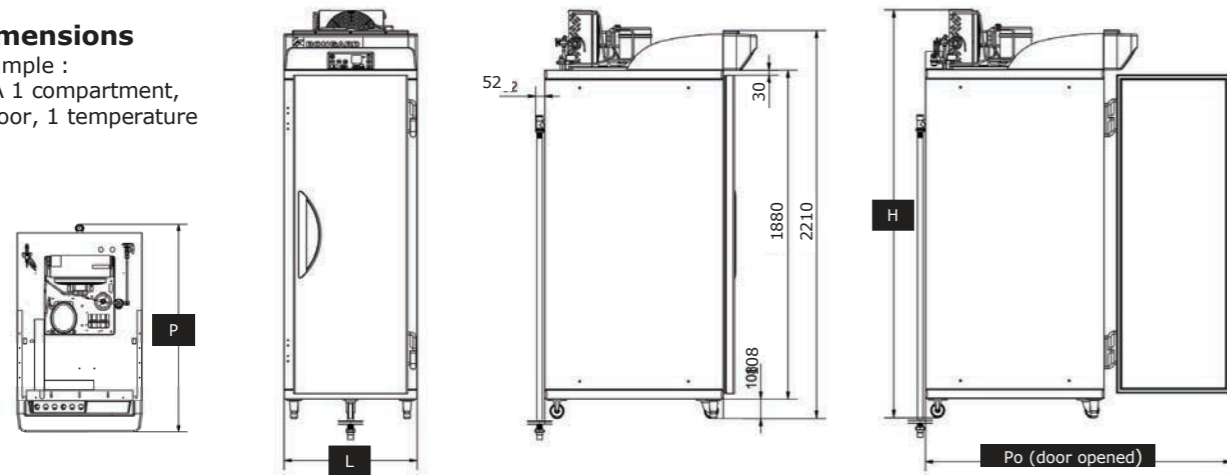
General features		Dimensions and weight						Technical features	
Tray size (mm)	Control	L (mm)	P (mm)	Po (mm)	H (mm)	weight (kg)	Dough capacity maxi. (kg)	Power (kW)	Compressor unit
BFA - 1 compartment - 1 door - 1 temperature									
400 x 600**	Opticom	560	1065	1343	2286	130	29	0.9	Standard assembled
400 x 600	Opticom	560	1065	1343	2286	130	29	0.9	Standard assembled
400 x 800	Opticom	620	1265	1603	2286	176	35	0.9	Standard assembled
460 x 800	Opticom	620	1265	1603	2286	176	43	0.9	Standard assembled
600 x 800	Opticom	760	1265	1743	2328	232	60	1.3	Standard assembled
BFA - 1 compartment - 2 doors - 1 temperature									
700 x 800	Opticom	965	1265	1549	2328	260	63	1.3	Standard assembled
765 x 800	Opticom	965	1265	1549	2328	260	69	1.3	Standard assembled
815 x 800	Opticom	965	1265	1549	2328	260	77	1.3	Standard assembled
915 x 800	Opticom	1275	1265	1704	2328	274	99	1.9	Standard assembled
1015 x 800	Opticom	1275	1265	1704	2328	274	99	1.9	Standard assembled
1115 x 800	Opticom	1275	1265	1704	2328	274	120	1.9	Standard assembled
BFA - 2 compartments - 2 doors - 2 temperatures									
400 x 600	Opticom	560	1065	1343	2286	170	24	1.9	Standard assembled
600 x 800	Opticom	760	1265	1743	2328	270	51	1.9	Standard assembled
BFA PANEO - 1 compartment - 1 door - 1 temperature									
600x800	Electromechanical	760	1265	1743	2328	232	28 storage tub (75 mm) 24 storage tub (95 mm)	1.3	Standard assembled
BFA DUAL MODE - 1 compartment - 1 door - 1 temperature									
600x800	Opticom	760	1265	1743	2328	232	28 storage tub (75 mm) 24 storage tub (95 mm)	1.3	Standard assembled

For any other configurations, ask us

** BFA without humidity, only for Danish pastries Supplied without water solenoid valve, without hygrostat, without water mist spraying nozzle. It is possible to change the spacing between levels at any time. Example:
-proofer 1 compartment, 1 door : 24 levels (for Danish) of 63 mm or 18 levels (for bread) of 84 mm
-proofer 2 compartments, 2 doors : 10 levels (for Danish) of 63 mm or 8 levels (for bread) of 84 mm

■ ■ ■ **important notes :**
The BFA retarder proofers are supplied without grid and linen canvas (trays not supplied)

All models can be equipped with the following compressor unit

- Standard assembled (specified for an ambient temperature below+30°C): standard compressor on the top of the retarder-proofer.
- Not assembled (specified for an ambient temperature below+30°C): standard compressor for a distance up to 6 m, supplied separately from the retarder-proofer. The connection has to be done by a refrigeration engineer.
- Remote compressor (option against extra charge): specific high power compressor for a distance from 6 to 15 m to the retarder-proofer. The connection has to be done by a refrigerating engineer.

- Tropicalized disassembled (option against extra charge): compressor for a distance up to 6 m, specified for an ambient temperature below+40°C. The connection has to be done by a refrigerating engineer.
- Tropicalized assembled (option against extra charge): standard compressor on the top of the retarder-proofer, specified for an ambient temperature below+40°C.
- (*)Standard assembled (option against extra charge): standard compressor on the top of the retarder-proofer. The retarder-proofer is delivered disassembled.

Reward Hospitality

Contact our team for enquiries.
Commercial: 0800 428 733 | **Domestic Products:** 0800 697 465 | **Service:** 0800 178 349

www.rewardhospitality.co.nz

4

BFA

Retarder-proofer

BFA retarder proofers have been designed to optimise the slow fermentation of all types of product.
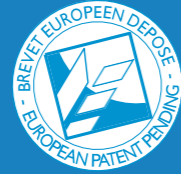
Due to their exclusive temperature management system, Bongard's BFA guarantee consistent proofing at the core of the dough and prevents any thermal shocks and condensation.

Available in various sizes and mounted on casters for easy moving, they will easily fit into your bakery, even if you have limited space.

BONGARD

Focus on...

The regulation of temperatures

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

Proofing 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.

In case the operator has not activated the controller within a period of 45 min (duration given as an example) after the end of the fermentation cycle, the "Dormillon" function allows a restart of the cooling/retarding process, and "Opticom" automatically controls the end-of-cycle day.

Ventilation is used for automatic defrosting during the retarding phase.

Example of retarder-proofer

BFA Paneo...

The **BFA Paneotrad** dough retarder is used to rapidly cool and stabilise dough at +2°C.

Operating cycle :
The dough tubs are stored in the dough retarder (between 2°C and 4°C) to retard proofing (72 hours maximum). The cycle is started, using a timer, by a continuous functioning of the compressor. The temperature of the BFA then reaches a lower point than the set point. Once the tubs with the product have been inserted, the BFA stabilise the temperature at +2°C while an automatic electrical defrosting is run at regular intervals.

Characteristic of BFA - Paneotrad
• Refrigerated cabinet only for Paneotrad storage tubs (2 models: 75 mm-95 mm).

Characteristic of BFA - Dual mode
• Paneotrad functions are identical to the BFA - Paneotrad
• Proofing functions are identical to the standard BFA retarder-proofer
• Positive temperature refrigeration with electrical defrosting and more powerful refrigeration compressor

BFA Paneotrad
• 14 levels (28 tray slides)
• 28 storage tubs of 75 mm (on 14 levels) or 24 storage tubs of 95 mm (on 12 levels)

BFA dual mode
• 20 levels (40 tray slides) for baking trays
• 28 storage tubs of 75 mm (on 14 levels) or 24 storage tubs of 95 mm (on 12 levels)

BFA Paneotrad

You won't be able to resist their 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 ensures 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 install the BFA next to a wall or to other equipment.

■ A very practical stand assembly
The BFA are installed on casters to simplify the transportation. The 2 front stands are used to stabilise the BFA on the floor, level with the environment.
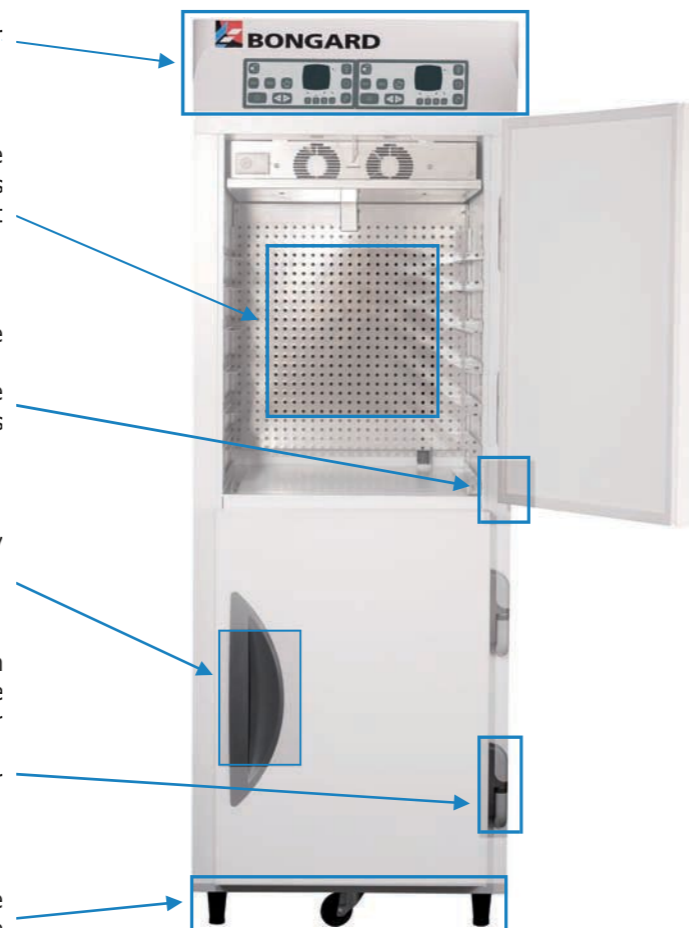
Total accessibility to technical components

■ A high position for the evaporator

The evaporator is placed on the top panel of the BFA. The condensates are recovered in an inclined tub located under the evaporator then flow out behind the cell during the proofing cycle to avoid any risks of stagnation.

In addition to ease the drainage, 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, heaters and nozzles
All these technical elements are installed on the front of the cabinet. This configuration allows a faster and easier maintenance.

Opticom control

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

The program, saved in the memory, controls pre-cooling, retarding and temperature rising. The evolution of the cycle can be monitored on the display.

■ Explanation of the Opticom buttons

 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 favourite programs.

 The manual mode allows the BFA to be used in final proofing mode, slow fermentation 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.