



# 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

According to CE standards

## Use

**8.64 MG** is a fuel-oil/gas rotating rack oven for bakers, pastry chefs and caterers. Multipurpose 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 guarantees 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