



BONGARD

Always by your side

RETARDER-PROOFERS

BFC EVO

An adjustable chamber
adapted to all bakehouse sizes
and production volumes



MADE IN FRANCE



BFC EVO is a retarder-proofer that can be customised according to the configuration of your production laboratory. It can speed up the dough rising process, slow it down or even retard it for a set period of time, all while providing exactly the conditions your dough requires. Its available temperatures range from -7°C to $+35^{\circ}\text{C}$ ($+40^{\circ}\text{C}$ with the Heat+ option).

With its **SENSITIV'2 touchscreen control panel**, **BFC EVO adapts** to the working habits of **all bakers** and guarantees **consistent production**.

It is suitable for a large variety of doughs, including bread doughs (white, special or traditional French bread), brioches, leavened doughs, pizza dough and Danish pastry dough.



Reliable
Smart

Versatile
High-quality
Adjustable



A chamber that ensures homogeneous proofing

The indirect airflow system and the humidity sensor work together to guarantee **a stable, consistent ambient temperature**.

The ventilation speed is regulated throughout the proofing cycle by the touchscreen control panel to **protect the dough from drying out**.



A chamber suited to your working habits

Direct fermentation for accelerated production.

The **BFE EVO** final proofer is recommended for **use with direct fermentation**, as it accelerates the proofing step by reaching a setpoint temperature (30-40°C) very quickly.

Bulk fermentation: ideal for the Paneotrad process, for organisational flexibility. The dough is available when needed.

Slow proofing for better preservation and flavour development.

Controlled proofing with retarding to limit night work.

Pre-proofing with retarding to quickly respond to unexpected demand (just-in-time production).



A chamber suited to your bakehouse

The length and depth of the custom-made chamber can be adjusted by increments of 200 mm. **The door is reversible** and can be positioned on the front or the side. Depending on the model, the evaporator is attached, as desired, to one of the three side walls, the **ideal configuration for spaces with low ceilings**. The door hinges are raised to adapt to all kinds of floor surfaces. **BFC EVO** can also be connected to a refrigeration system, enabling it to adapt cost-effectively to all bakehouse configurations. For baking laboratories that do not have particularly high luminosity, the chamber is equipped with LED lighting.



BFC EVO guarantees homogeneous proofing for all bakery productions

A robust and user-friendly chamber

Homogeneous proofing:

Insulated with panels 60 mm thick.

Stainless steel insulated floor (optional).

Optimal use in both summer and winter
(ambient temperatures up to 43°C):

Tropicalised unit as standard.

Stable ambient temperature guaranteed:

Automatic adjustment of the ventilation speed.



Durable, robust construction:

304 stainless steel interior finish.

Evaporator treated with cathaphoresis for greater resistance to corrosion

Stainless steel interior protection rails to protect from rack impacts. Exterior protection rails as an option.

Touchscreen with safety glass, protected by a bumper.

User-friendly:

Ergonomic handles for easy door opening.

Pivot hinge system for easy loading.



Risk-free cleaning:

Base plates engineered to prevent any contact of the panels with water.

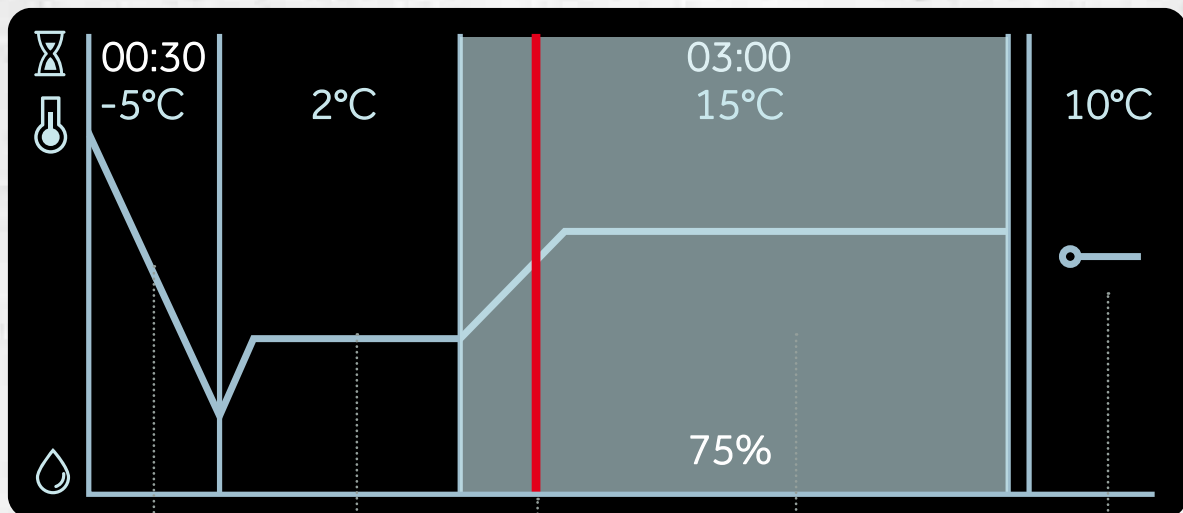
Work in complete safety with BFC EVO



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

Fast and intuitive touchscreen control panel

The equipment has a **manual mode** and a **programme mode**.
In programme mode, the **SENSITIV'2** control panel is used to **create and save** proofing programmes.



Pre-cooling

Temperature lowers to -7°C in order to cool the interior of the cabinet before introducing the doughs, for gentle and gradual defrosting or to rapidly cool fresh dough.

Cold retarding

The cabinet automatically adjusts the duration of this phase based on the required cycle end time.

The red pointer indicates progress through the cycle.

Proofing

Up to 20 fully customised proofing phases.

Dormillon (sleep phase)

After a customisable period of time following the end of the proofing cycle, the cabinet will automatically cool to the desired temperature.

All useful information
can be seen at a glance on the 7" display.

Each cell has its own touchscreen control, simplifying access to information and limiting losses in the event of a malfunction. The temperature and duration of the current cycle are **permanently displayed** on the standby screen.

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 m² 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 warranty.

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 dealerships 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 simply looking to invest in new equipment.



32 dealerships

45 service centres

350 sales representatives and technicians

BFC EVO and BFE EVO technical data

	BFC EVO	BFE EVO
Chamber use		
Standard	•	-
Paneotrad	o	-
Dual mode (Standard + Paneotrad) (1)	€	-
Heat+	€	-
proofer	-	•
Control panel type		
SENSITIV'2 Proofing touch control with electronic hygrostat	•	•
Electromechanical control with electromechanical hygrostat	-€	-€
Interior/exterior finish		
304 stainless steel interior and PVC exterior	•	•
304 stainless steel interior and exterior	€	€
Stainless steel interior protections	•	•
Aluminium exterior protections	€	€
Floor		
Without walk-in floor	•	•
With stainless steel insulated floor + access ramp	€	€
Construction		
Tunnel with temperature reminder	€	€
Ergonomics and safety		
Door close	Consult us	Consult us
Lighting	•	•
Type of refrigerant		
R448A	•	-
Refrigeration unit		
Tropicalised, < 8 m	•	-
Reinforced tropicalised, > 8-20 m <	€	-
Silent, < 8 m	€	-
Reinforced silent, > 8-20 m <	€	-
Without refrigeration unit	o	-
Compatibility with central system: CO ₂ - refrigeration - glycol water	Contact us	-
Connection voltage		
400V (3 Ph + N + Gr) 50-60 Hz	•	•

(1) Allows for cold retarding

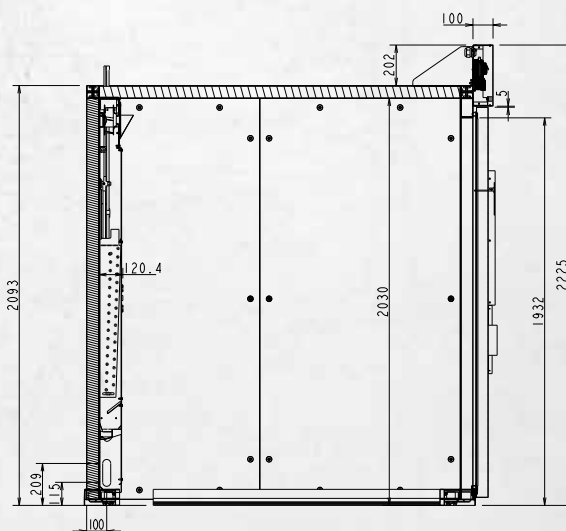
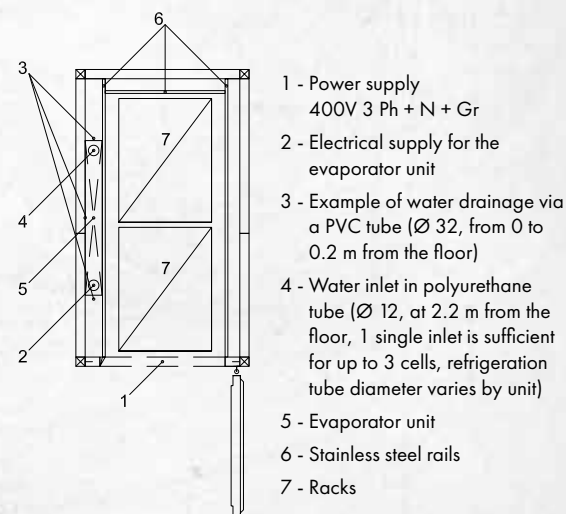
Dimensions		
BFC evo chamber height with remote unit/BFE evo*	(mm)	2225
BFC evo chamber height with mounted unit	(mm)	Contact us
Minimum door clearance height	(mm)	1905
The depth and the length can be increased by increments of 200 mm.		

* Add 26 mm to the total height with the insulated floor option. The height of the chamber is 2251 mm for remote units.

Evaporator unit characteristics*			
Evaporator unit		800	1000
Fan			
Number		1	2
Power of resistors	(kW)	2	2.5
Number of shrouds	depending on the version	1 - 2	1 - 2
Safety temperature	(°C)	50	50
Dimensions			
Height	(mm)	1970	1970
Overall width (tray in place)	(mm)	770	970
Depth	(mm)	110	110
Cold connection Ø evaporator			
Inlet	(")	3/8	3/8
Outlet	(")	5/8	5/8

*800 - 1000 evaporator units made of 304 stainless steel: the ventilation function and the heat, cold and humidity production functions are combined in the evaporator unit.

Touchscreen control panel: located on the door, includes all the controls necessary for effectively managing and monitoring the chamber's operation. Each cell requires a separate, protected supply.



• : Standard

o: Free option

€: Option with extra charge

-: Unavailable



BONGARD

Always by your side

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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BONGARD

32 rue de Wolfisheim - 67810 HOLTZHEIM (France) - Tel. +33 3 88 78 00 23 - www.bongard.fr - bongard@bongard.fr

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The Spirit of Excellence