



RP - Mada2

Resting cabinet - Intermediate proofers



Bongard has developed a full range of RP resting cabinet and intermediate proofers called Mada2 designed for the proofing of the dough pieces.

While offering very high storage capacity, they are very compact and are easily integrated into all artisanal bakery configurations.

Very simple to use, they are available in a manual version (RP) or semi-automatic version (Mada2) to satisfy all the baker's needs.

Proofing is key...



In the bread-making process, the proofing period is a crucial phase.

Controlled temperature and humidity rate favour the development of taste and aroma, so highly sought after in good bread.

Traditionally, bakers were used to kneading the dough by hand, in supple and delicate movements to avoid excessive harsh treatment.

Nowadays, the use of moulders and automatic dividers has required the development of machines such as resting cabinet or intermediate proofers, specially designed for the proofing of dough pieces.

This proofing cycle is particularly important when division is harsh. It allows the dough to rest and regain suppleness after the division phase.

Successful production requires attention to detail

To satisfy this very precise requirement, Bongard has developed a range of equipment entirely dedicated to dough piece proofing, completely respecting the natural cycle of the dough.

From RP resting cabinet "chest" type to Mada2 intermediate proofers, everything has been thought out in the slightest detail, from the choice of the material to the colour of the gutters to make the baker's work easier while respecting the dough.



Recommended
with the
moulder
Major
Bongard

RP Resting cabinet seen by Bongard

Features

- Work comfort and ergonomics
- Easy to use
- High storage capacity
- Enhanced hygiene
- Easy maintenance
- Compactness
- Adapted for use with a moulder
- Noiseless operation

The Bongard RP Resting Cabinet has been developed to make the baker's work easier, while respecting the natural cycle of the dough.

No more twisting or handling of breadboards to place the dough pieces in the dry fermentation cabinet called "parisien". Henceforth, each gesture is done quickly, in a natural way at chest height.

One single press of a button located on either side of the rounding worktop and the gutters move forward for easy, fast loading. The large storage capacity (224 to 360 dough pieces of 300 g according to the model) allows small or large runs.

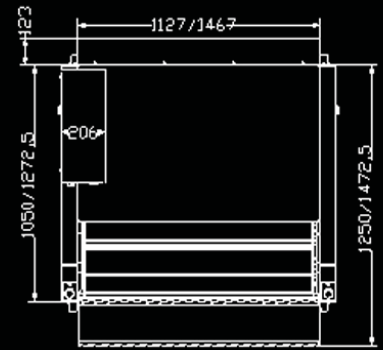
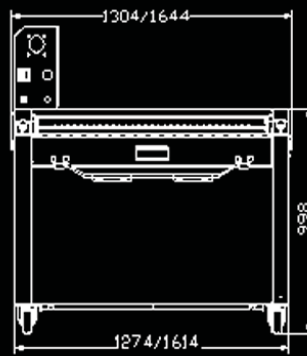
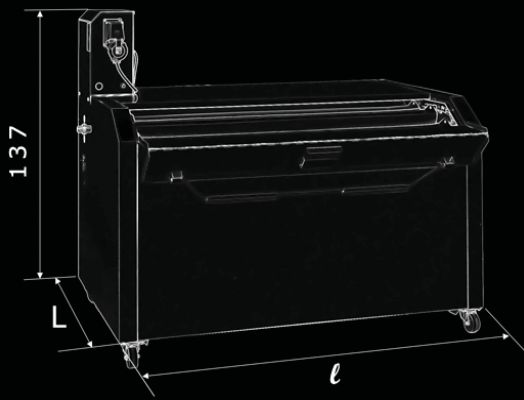
The RP's felt rounding worktop closes over the loaded pocket trays, guaranteeing impeccable hygiene for the dough pieces which will no longer be in contact with the outside for the whole resting cycle.

To avoid the dough pieces sticking and, because hygiene is a key component of our products, the gutters made of treated felt and attached by Velcro may be removed and washed in a cold machine cycle. As an option, it is possible to add germicide lamps and a blowing kit to complete the dough pieces support cleaning cycle.

Its compactness on the floor (it takes up less than 1.5m²) and its 4 directional castors make it easy to integrate the RP in all artisanal bakery configurations.

To save even more space, it is possible to place an inclined moulder on the lid of the resting cabinet. An electrical connection is provided with this in mind on the upper casing of the machine. Even though all moulders may be used with the RP, we recommend Bongard moulders for optimal use of the machine.

This configuration allows the baker to take dough pieces directly from the RP and place them in the moulder. The RP rounding worktop then shows its real value and becomes a true worktop.



General and technical features

Assembled models		Disassembled models		Options		
Reference	Model	Reference	Model	Reference	Model	Description
12551010	RP 1	12551013	RP 1	12551308	RP1 - RP3	UV lamp and blower kit
12551020	RP 2	12551023	RP 2	12551310	RP2 - RP4 - RP5	UV lamp and blower kit
12551030	RP 3	12551033	RP 3	Accessories		
12551040	RP 4	12551043	RP 4	12551321		Foot control
12551052	RP 5	12551053	RP 5	For a nylon cup-shaped pocket, consult us		

General features (indicative values)						
Models		RP 1	RP 2	RP 3	RP 4	RP 5
Performances						
Dough piece weight	Maxi	630 g	630 g	630 g	630 g	1000 g
Number of pockets		32	32	40	40	32
« baguette » capacity	250 g baked	7/224	9/288	7/280	9/360	9/288
« bread » capacity	400 g baked	6/192	7/224	6/240	7/280	7/224
	750 g baked	0	0	0	0	5/160
Power		0,25 kW	0,25 kW	0,25 kW	0,25 kW	0,25 kW
Dimensions and weight						
Overall	W x D	1320 x 1050 mm	1660 x 1050 mm	1320 x 1270 mm	1660 x 1270 mm	1660 x 1270 mm
Loading height		800 mm	800 mm	800 mm	800 mm	870 mm
Height	+375 mm (motor)	998 mm	998 mm	998 mm	998 mm	998 mm
Felt size (per carrier)		1060 x 130 mm	1400 x 130 mm	1060 x 130 mm	1400 x 130 mm	1400 x 155 mm
Net weight		253 kg	284 kg	283 kg	320 kg	317 kg





Mada2 SA Semi-Automatic

To be used
only with the
moulder
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Bongard

Mada2, the ideal alternative between a resting cabinet and an automatic group



1

To satisfy the demands of bakers with little work space who wish to increase their dough piece storage capacity, Bongard has developed its brand new range of manual and semi-automatic Mada2 intermediate proofers

Easy to handle and compact, the Mada2 range of intermediate proofers may also be built in on three sides. It is the ideal alternative between a dough pieces support and an automatic group.



2

Its operating principle is extremely simple. Just set the selector on the control panel to loading mode to move the pocket trays automatically or use the blue push buttons on both sides of the machine (photo 1). Loading is always manual and the movements follow through fluidly.

Once the proofing cycle is over (15 to 30 min) and after having set the selector to the unloading position, the pocket trays tip over and the dough pieces are placed on the output belt integrated into the machine (photo 2). This stops when unloading, in order to protect the dough pieces, then automatically starts again to take them towards the moulder.

The Mada2 is fitted with a tip-over roller, positioned next to the output belt. It is designed to tip the pocket trays onto the belt when unloading. Thus, to use all the pockets and to load completely the machine, it is possible to disengage the roller (the number of useful pockets will be equal, this time, to the total number of pockets).

To deal with any power cuts that could stop the proofer, a ratchet wrench (photo 3), delivered with the machine, is used to activate the pocket trays manually. In this way, it is always possible to unload the machine even when it is not connected to the mains.



3

As the loading of the intermediate proofer is strictly manual, it is not possible to include the Mada2 into an automatic group.

Manual Mada2

Features

- Available with 2 pocket tray widths
- Trays are loaded 2 by 2
- Use of a colour code to ease loading and unloading.
- Possibility of fully loading all the pocket trays.
- Output belt stops automatically for unloading.
- May be built in on 3 sides.

The manual Mada2 is an intermediate proofer on which loading, forwarding of pocket tray and unloading of dough pieces are done by the baker's action.

The dough pieces are manually loaded 2 by 2 onto the passing trays using blue push buttons on each side of the machine.

The dough pieces are loaded in runs of pocket trays, 2 by 2."

A clever colour code has been set up on two separate pocket trays (red and blue) to easily see the progress of the ongoing loading.



Loading starts with the red pocket tray and ends when the blue pocket tray is in front of the baker.

For full loading, it is necessary to disengage the tip-over roller to be able to fill all the pocket trays. Once loading is completed, the roller should be returned to its initial position to tip over again.

After the proofing period, the baker moves the pocket trays 1 by 1 and the dough pieces tip onto the output belt to feed the moulder.

Semi-automatic Mada2

Features

- Available with two pocket tray widths
- Trays are loaded 2 by 2
- Automatic pocket trays search for loading and unloading
- Possibility of fully loading all the pocket trays.
- Output belt speed set to 1200 d.p./hour
- May be built in on 3 sides.
- Automatic maintenance cycle

The semi-automatic Mada2 is an intermediate proofer with manual loading and automatic unloading.

The dough pieces are loaded in runs of pocket trays, 2 by 2 using push buttons on each side of the machine.

Once the cycle is completed, after having set the selector to unload and closed the door, the baker sets the timer so that the dough pieces do not overlap on the output belt. The speed of the belt corresponds to a rate of 1200 d.p./hour. In unloading, the forward movement rate of the of the pocket trays is given by the timer. The dough pieces are then set down on the belt at regular intervals then conveyed to the moulder.

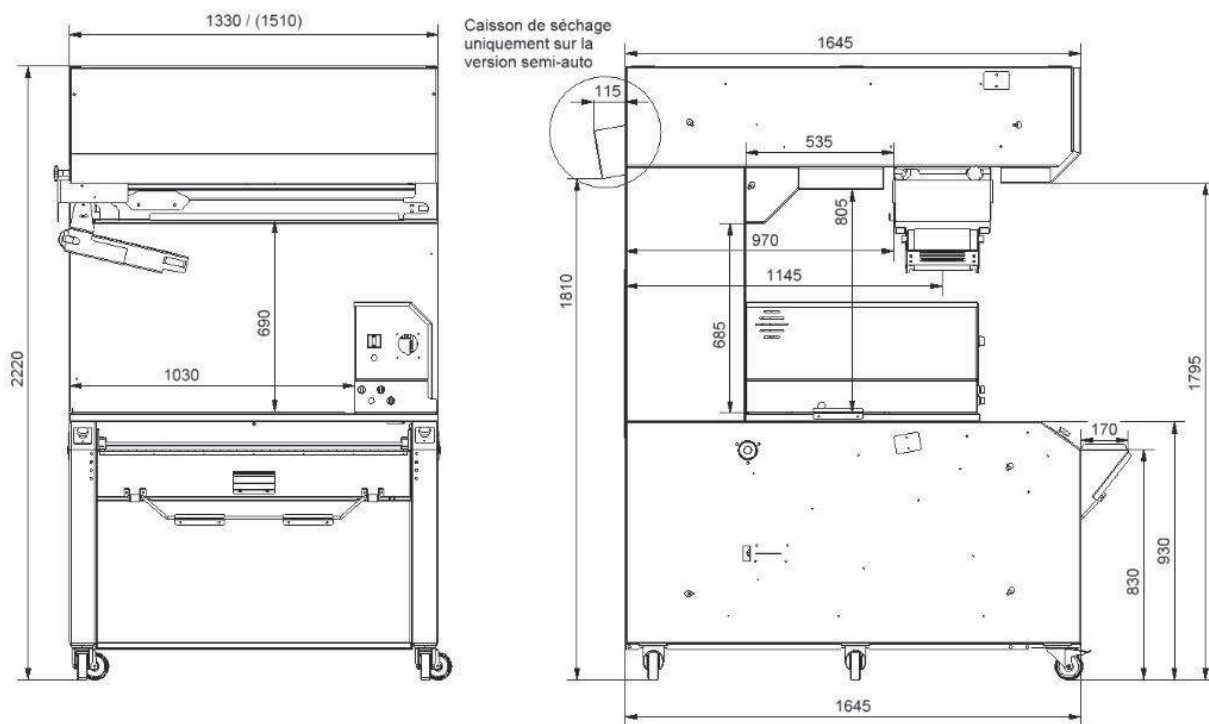
The baker can also work in manual mode, forwarding the pocket trays by using the bush buttons.

For full loading, it is necessary to disengage the tip-over roller to be able to fill all the pockets. Once loading is completed, the roller should be returned to its initial position to tip over again.

An automatic maintenance mode, scheduled to last two hours, activates germicide lamps and a blower to maintain impeccable hygiene of the pocket trays.



Technical features



Manual model (disassembled)

code	model
CB204950	Mada2 51-1000
CB204951	Mada2 51-1200

Semi-automatic model (disassembled)

code	model
CB204952	Mada2 SA 51-1000
CB204953	Mada2 SA 51-1200

General features (indicatives values)

Models	Mada2 Manual		Mada2 Semi-automatic	
	Mada2 51-1000	Mada2 51-1200	Mada2 SA 51-1000	Mada2 SA 51-1200
Dough piece weight (mini-maxi)	80-1000g	80-1000g	80-1000g	80-1000g
Full loading				
Number of carrier	51	51	51	51
Total number of dough pieces (raw dough)	350g	7/357	8/408	7/357
	650g	6/306	7/357	6/306
	1000g	5/255	6/306	5/255
Standard loading				
Number of carrier	37	37	37	37
Total number of dough pieces (raw dough)	350g	7/259	8/296	7/259
	650g	6/222	7/259	6/222
	1000g	5/185	6/222	5/185
Dimensions and weight				
Carrier	1060x130 mm	1240x130 mm	1060x130 mm	1240x130 mm
Overall (width x length)	1330x1645mm	1510x1645mm	1330x1645mm	1510x1645mm
Loading height	830mm	830mm	830mm	830mm
Height	2220mm	2220mm	2220mm	2220mm
Net weight	700kg	740kg	700kg	740kg
Performances				
Power	0,4kW	0,4kW	0,6kW	0,6kW

For more intensive production, Bongard has developed:



■ Delta 70 Intégrale Semi-automatic intermediate proofer

Dough piece storage capacity: 350 to 490 pieces*, according to the model
Mini-maxi weight of the dough pieces: 80 to 650g

The Delta 70 Intégrale is usable either in discontinuous (by 1 person) or in continuous mode (by 2 people). Side loading is manual and unloading is motorised towards the moulder. The intermediate proofer offers the possibility of full loading. It is possible to unload the machine while continuing to load it.



■ Delta 70 Auto Automatic intermediate proofer with loader

Dough piece storage capacity: 348 to 406 pieces*, according to the model
Mini-maxi weight of the dough pieces: 100 to 650g

For bakers making 900 to 1050 dough pieces per hour.

The Delta 70 Auto is automatically loaded and unloading is motorised towards the moulder. A loader distributes the dough pieces into the pocket trays. It has an input conveyor and flour duster as standard. It is possible to unload the machine while continuing loading.



■ Medio SA Semi-automatic intermediate proofer

Dough piece storage capacity: 312 to 644 pieces*, according to the model
Mini-maxi weight of the dough pieces: 80 to 1000g

For bakers making 800 to 1,200 dough pieces per hour.

The Medio SA is usable either in discontinuous (by 1 person) or in continuous mode (by 2 people). Loading is manual and unloading is motorised towards the moulder. The intermediate proofer offers the possibility of full loading.



■ Medio FA Auto Automatic intermediate proofer with loading station

Dough piece storage capacity: 312 to 492 pieces*, according to the model
Mini-maxi weight of the dough pieces: 80 to 1000g

For bakers making a maximum 1,200 dough pieces per hour.

The Medio FA is automatically loaded and unloading is motorised towards the moulder. A blade loader distributes the dough pieces into the pocket trays. It has an input conveyor and flour duster as standard. Loading is manual and unloading is motorised towards the moulder. The intermediate proofer offers the possibility of full loading.

* dough pieces weight: 650g