



BONGARD

Always by your side



COMBI OVENS

ALCOR

Convection, combi and steam cooking oven Bake or Cook



FRENCH BAKERY
EQUIPMENT MANUFACTURER



SINCE 1922

 **BONGARD** alcor

07:34

PROISSANT

PHASE 1

CONVECTION

0:12.05

165°C

165°C

0%

70%

STOP

MANUAL

STOP

STOP

STOP

STOP

STOP



Combi oven

You are looking for an oven capable of cooking bakery, pastry and snacking products optimally, as well as small catering or catering dishes. Look no further, we have the solution. Our new range of **alcor** combi ovens will surely meet your needs.

LOOKING FOR A COMBI OVEN?
THE **alcor** RANGE IS FOR YOU!

The **alcor** combi oven is available in **Bake** version for bakery snacks, and in **Cook** version with more catering-oriented boosted steam.

Versatile and ultra-productive, it can manage various types of production thanks to its totally customizable cooking/baking modes.

Its ease of use, along with its compact and modern design, make it a true ally that finds its place in the bakery or in the store.

All you have to do is choose the type of oven that best suits your production and your customers.



The alcor bake & cook range



COMMON FEATURES



Models available

400 x 600 mm combi oven available in 2 models :

- 6 trays
- 10 trays
- Touchscreen control panel

Adaptable to GN1/1 format (7 and 11 trays)

Ideal for bakery, pastry and snacking products



Design and Functionality

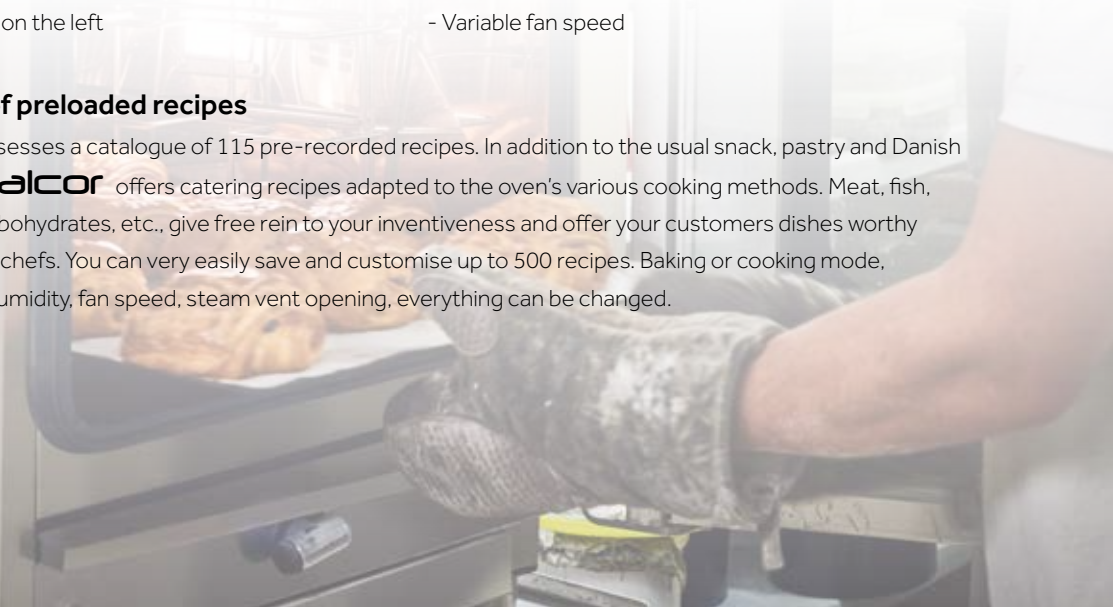
- Stainless steel and black glass exteriors
- 304 Stainless steel stamped baking chamber
- Control panel on the left

- Steam injection
- Automatic moisture extraction
- Variable fan speed



Catalogue of preloaded recipes

alcor possesses a catalogue of 115 pre-recorded recipes. In addition to the usual snack, pastry and Danish pastry recipes, alcor offers catering recipes adapted to the oven's various cooking methods. Meat, fish, vegetables, carbohydrates, etc., give free rein to your inventiveness and offer your customers dishes worthy of the greatest chefs. You can very easily save and customise up to 500 recipes. Baking or cooking mode, temperature, humidity, fan speed, steam vent opening, everything can be changed.





Delta T mode (only with the pin type sensor)

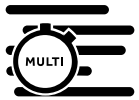
Thanks to this feature typical of the world of gastronomy, you will be able to cook with unparalleled quality and precision. By programming a temperature difference between the cooking chamber and the core temperature, the oven will automatically adjust the temperature of the chamber throughout baking/cooking.



STOP SYNCHRO' Mode

To help you with your planning, the **alcor** range has a new Stop Synchro' program. In a single atmosphere, you can define, deck by deck, the cooking time corresponding to your product.

The control panel then displays, at the desired time, the deck to be loaded in the oven to allow simultaneous removal of all the dishes.



MULTI CHRONO' Mode

Do you need to reheat a pizza or a slice of quiche, on demand?

Thanks to Multi-Chrono' mode, all you have to do is place your tray on an available deck and start the corresponding timer. The oven will automatically notify you when your product is ready.

ADDITIONAL ON THE COOK VERSION



HygroControl System

To optimise the quantity of steam in the oven and ensure perfect cooking quality, **alcor COOK** offers the HygroControl system. Used mainly to cook dishes, the HygroControl system calculates the humidity level released by the food and automatically adjusts, in real time, the quantity of steam to be injected into the cooking chamber. **alcor** only injects steam when the need arises.

You gain in precision, while reducing your consumption.



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3 baking modes



BAKING BY CONVECTION

The hot air is diffused by 1 or 2 fans located on the side wall of the oven enclosure. The fan speed can be adjusted according to the products. Dry air is guaranteed by an automated system for opening the steam vent.

This baking method is ideal for Danish pastries, macarons, meringues, pies, quiches, financiers, cakes, chouquettes, etc.



STEAM BAKING

The chamber is saturated with steam. This mode allows you to steam, vacuum, poach or blanch any type of product (meat, fish, carbohydrates, vegetables, fruits) but also to reheat, sterilise or even defrost. In addition to being a healthier way of cooking, steam helps retain vitamins and minerals in foods.



COMBINATION BAKING

The hot air is associated with injections of steam throughout the baking or cooking time. Cooking times are optimised and the products remain soft on the inside and crisp on the outside.

With **alcór^{bake}**, the steam is produced by injection directly onto a heating element located on the side wall of the chamber.



BENEFITS OF BOOSTED STEAM

alcór^{cook}, on the other hand, is equipped with steam production boosted by double steam injection (direct and by boiler) which reproduces cooking by boiling as closely as possible.

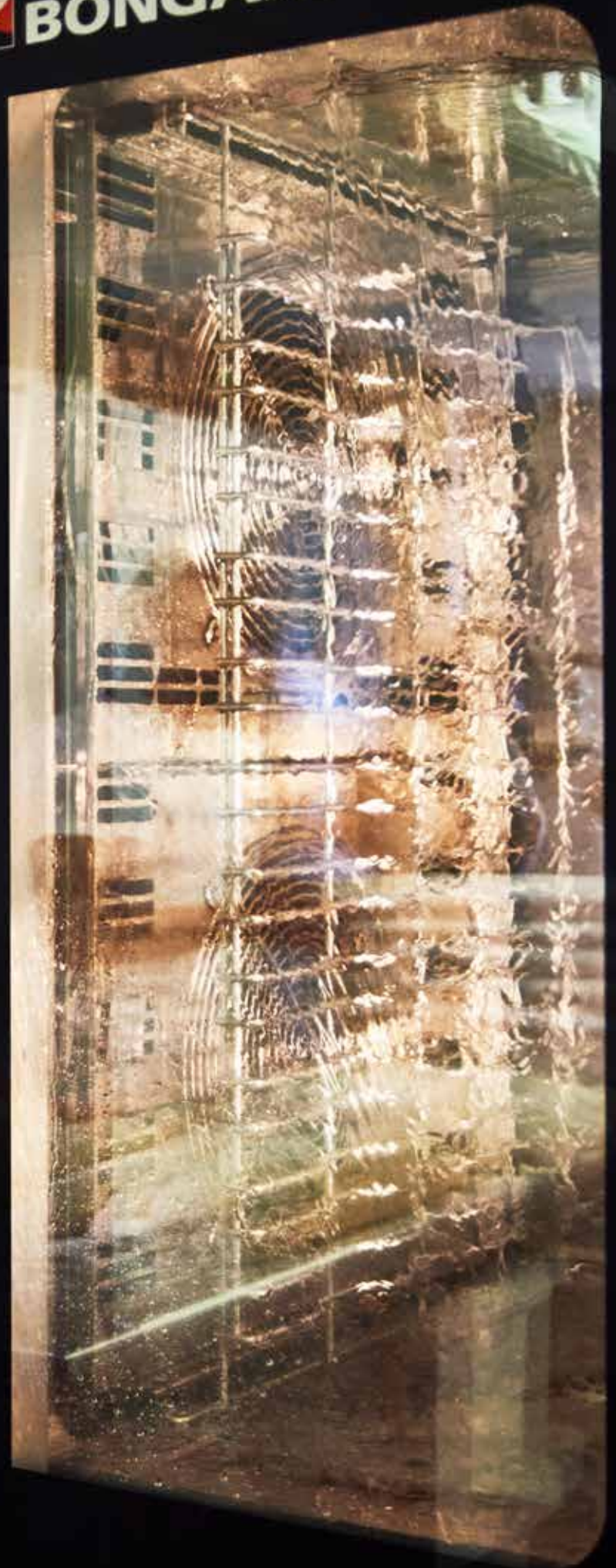
This cooking mode is used mainly for snacks or small catering: terrine, roasts, gratins, soufflés, ...





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The convenience of automatic cleaning

alcor ovens are equipped with an automatic washing system to guarantee a clean working environment after each use.

Once the cycle starts, it does not require any monitoring. You can go about your business without worrying about the oven.

An audible signal will inform you when the cycle is finished.

Once cleaning is complete, the **alcor** oven is immediately available.

Do you need space? With **alcor**, no more cans of cleaning products stored nearby. The oven is equipped with a storage drawer for cleaning products.

Simply fill the containers provided for this purpose when the alert appears.

And to protect from limescale deposits, the **alcor** range is equipped with an exclusive Brita® filtration system that guarantees soft water, perfect for your equipment.

5 cleaning cycles :



Rinse

Duration: 3 minutes



Quick cycle

Duration: 20 minutes



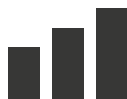
Gentle cycle

Duration: 36 minutes



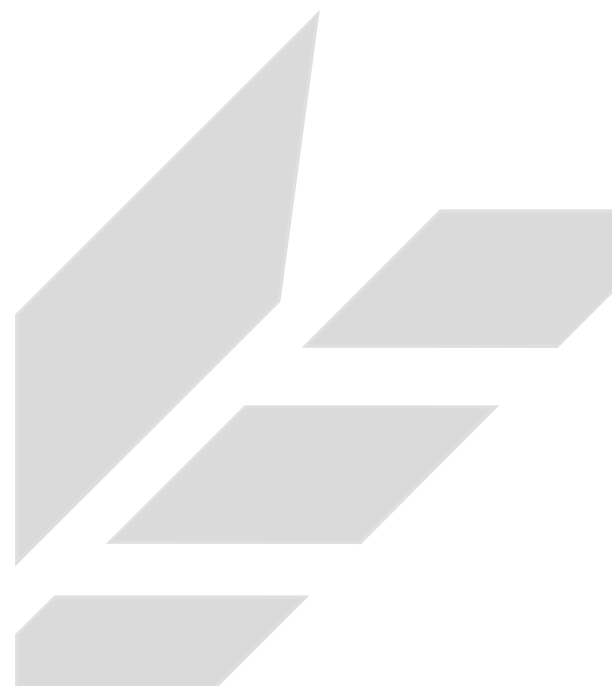
Moderate cycle

Duration: 52 minutes



Intensive cycle

Duration: 67 minutes





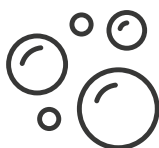
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Intuitive and touchscreen control panel

The **alcor** oven's new capacitive touchscreen control panel provides access, on a single screen, to all the stages in the preparation of a recipe. Its 10-inch screen, one of the largest currently available on the combi-oven market, is as fluid and intuitive to use as your smartphone. Everything can be configured according to your needs and desires.



Automatic wash



Catalogue of 115 pre-recorded recipes



Customisable recipes (up to 500 recipes)



Multiple simultaneous cooking operations



Multiple synchronised cooking operations



Automatic moisture extraction



HygroControl system for the Cook model



An oven suited to your needs



Preheating the oven

Your recipe may or may not include a preheating phase, depending on whether you start your baking or cooking in a hot or cold chamber.



Baking and cooking mode

You can select 3 different modes:

- Baking by convection
- Combination baking
- Steam cooking

PHASE

1

Phase management

You can add up to 10 different phases in the course of your recipe, to adjust the temperature or simply the baking or cooking mode.

You no longer need to check the timer, the transition from one phase to the next occurs without intervention and is announced by an audible signal.



Timer, temperature and humidity parameters

All are adjustable according to the recipes and can be changed in-cycle.



Variable fan speed

alcOR is equipped with a side ventilation system whose speed can be modulated from 40 to 100% depending on the recipe. The air circulates in a uniform manner, thus promoting the development and harmonious baking of your products.

Your macarons, meringues or other small decorative pieces for pastries will bake in a gentle atmosphere in all parts of the chamber.



Softbaking mode

Ideal for delicate or long baking processes which cannot be exposed to strong ventilation, this mode reproduces a semi-static baking environment. Once the temperature setpoint is reached, the ventilation stops.



Steam vents

Directly integrated into the recipe, steam vent management is automatic but can also be controlled manually.



Pin type sensor mode (optional on the Bake model)

With the pin type sensor, you program your recipes according to the desired product core temperature.



Hold function

If the function is enabled at the start of the recipe, the oven chamber is set to automatically remain at a temperature of 70 °C with a 30% degree of humidity, while waiting for the products to be removed.



MODELS

CONTROL PANEL

10" touchscreen control panel	-	•	•
Electromechanical control panel	•	-	-

VENTILATION

2 fan speeds (1160 - 1400 rpm)	•	-	-
7 fan speeds (810 - 1440 rpm)	-	•	•

BAKING MODES

Convection baking	•	•	•
Combination baking	•	•	•
Steam baking/cooking by direct injection	•	•	•
Steam baking/cooking by direct injection + boiler	-	-	•
Multipoint pin type sensor	-	o	•
HygroControl sensor	-	-	•
Vacuum cooking	-	•	•
Vacuum cooking with a pin type sensor	-	o	•
Temperature range from 30°C to 280°C	•	•	•

ADVANCED FEATURES

Recipe mode (115 pre-registered recipes)	-	•	•
Programming and customisation of up to 500 recipes	-	•	•
Programming of up to 10 cooking phases per recipe	-	•	•
Stop Synchro' (specific program used to synchronise the end of baking/cooking of the different products)	-	•	•
Multi Chrono' (specific program used to manage several timers to bake/cook different products at the same time)	-	•	•
Softbaking function (semi-static baking)	-	•	•
Delta T (only with the pin type sensor)	-	•	•
HygroControl (smart hygrometry management system)	-	-	•
Regenerate program	-	•	•
Preheating (optional function that can be disabled)	-	•	•
Hold function	-	•	•
Fermentation chamber (from 30 °C)	-	•	•
Automatic steam vent management	-	•	•
Manual steam vent management	•	•	•
USB port	-	•	•

WASH FEATURES

Automatic washing (5 cycles)	-	•	•
Boiler descaling cycle	-	-	•
Spraying head with automatic hose reel	-	-	•
External spraying head	o	o	-
Drain trap	•	•	•
Single compartment detergent tank	-	•	-
Double compartment detergent + anti-limescale tank	-	-	•
12 bottles of 1 kg liquid detergent Alclean *	-	•	•
1 bottle of 1 kg liquid anti-scale Alcal *	-	-	•

ACCESSORIES

Option without anti-limescale filter (if the carbonate hardness KH of the water is < 4°dH)	-€	-€	-€
400x600 slides	•	•	•
GN 1/1 slides	-	o	o

(*) The warranty required the use of Alclean and Alcal products

• Standard | o Option | - Not available | -€ capital losses



**DIMENSIONAL AND
TECHNICAL CHARACTERISTICS**

OVEN

Oven depth	(mm)	845					
Overall oven depth	(mm)	960					
Depth with door open	(mm)	1420					
Oven height	(mm)	870	1150	870	1150	870	1150
Overall height	(mm)	890	1170	890	1170	890	1170
Width on floor	(mm)	850					
Water connection (washing)	(pouces)	3/4"					
Softened water connection (buée)	(pouces)	3/4"					
Discharge	(mm)	32					
Ground area	(m ²)	0,72					
Total oven weight	(kg)	90	125	95	132	105	142

ACCESSORIES

Base height with castors	(mm)	820					
Base height without castors	(mm)	720					

ENERGY CHARACTERISTICS

Connection capacity	(kW)	11	17	11	17	18	24
Electrical protection	(A)	20	32	20	32	32	40
Maximum operating temperature	(°C)	280					
Maximum preheating temperature	(°C)	-	-	300	300	300	300

WATER CONNECTION

Pressure	(bar)	1,5 - 5					
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BONGARD, French manufacturer of bakery equipment since 1922, relies on a network of exclusive dealers continuously trained on all our ranges to ensure 7/365 commercial and technical service throughout France and the French overseas departments and territories. **BONGARD** is also distributed 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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