



Concorde 3



Mercure 3

# Concorde 3 - Mercure 3

## Hydraulic divider



The Concorde 3 and Mercure 3 hydraulic dividers are designed to divide dough into equal pieces.

The shape of their bowl, rectangular for the Mercure 3 and round for the Concorde 3, has been specially designed to guarantee homogeneous distribution of the dough and regularity in the weight of the pieces of dough.

## Use

The Concorde 3 and Mercure 3 dividers are machines for dividing dough into pieces. They are designed for professional use.

Equipped with a round bowl (Concorde 3) or a rectangular bowl (Mercure 3), the dividers ensure optimal spreading of the dough, in order to guarantee the regularity and accuracy of each piece of dough.

Thanks to their double sloping edge of their knives, the dividers avoid any unnecessary pressure on the dough during the cutting action and eliminate tearing problems caused by traditional knives.

The cubic geometry of the dough pieces, due to the form of the divider's bottom plate (16 out to 20 pieces are cut in cube form for the Concorde 3 model), gives a better quality of rounding of the piece of dough.

With the silent function the Concorde 3 and Mercure 3 start automatically when moving the distributor handle, allowing to work in a quiet atmosphere.

## General features

Models	Concorde 3	Mercure 3 20	Mercure 3 24
Number of division	20	20	24
Cut	Single	Single	Single
Bowl depth	125 mm	125 mm	125 mm
Bowl diameter	500 mm	504 x 380 mm	504 x 380 mm
Dough compartment volume	24 litres	24 litres	24 litres
Dough capacity mini	3 kg	3 kg	3 kg
maxi	16 kg	16 kg	16 kg
Output	1200 p/h	1200 p/h	1400 p/h
Accessories	-	40 or 80 div*	48 div*
Power	1,5 kW	1,5 kW	1,5 kW
Pressure	44 bars	44 bars	44 bars

## Dimensions and weight

Loading height	960 mm	960 mm	960 mm
Overall	790 x 600 mm	790 x 660 mm	790 x 660 mm
Height with lid up	1666 mm	1530 mm	1530 mm
Footprint	750 x 590 mm	750 x 590 mm	750 x 590 mm
Net weight	250 kg	250 kg	250 kg



Concorde 3 - Round bowl divider - 20 divisions



Mercure 3 - Rectangular bowl divider - 20 divisions



Mercure 3 - dividing grid for 10 divisions



Round dough container 480 Concorde 3



Rectangular dough container



Plastic container supply with rack



Rack

## Construction

- Concorde 3 : 20 divisions
- Mercure 3 20 : 20 divisions
- Mercure 3 24 : 24 divisions
- Non-stick underside of lid
- Round or rectangular bowl in food-grade alloy
- Double milled knife for a perfect cut
- Bowl edge machined to incorporate vents to allow air to escape
- Lid locked by drop-forged cam
- Pressure provided by a double acting hydraulic system
- Cast aluminium ram support frame
- Motors fitted with thermistors
- Trip switch with low power cut-out
- Motor powering a hydraulic pump fed by a 19 dm<sup>3</sup> oil tank
- Chassis mounted on directional castors, two with brakes
- Epoxy painted (food grade)
- bowl walls made of stainless steel
- The smooth surface (natural polyamide) of the single unit sliders prevents dough from sticking to the tray, ensuring
- improved hygiene and easier cleaning
- Supply voltage: three phase 400 V 50 Hz

## Accessories

References	Description
29401203	Dividing grid for long breads - 10 divisions for Mercure 3 20/24*
29401204	Plastic tray for dividing grid for long breads - 10 divisions for Mercure 3 20/24*
29401221	Bun grid for Mercure 3 20-40 divisions
29401241	Bun grid for Mercure 3 20-80 divisions
29401202	Bun grid for Mercure 3 24-48 divisions
29404101	Rectangular dough container 480 x 360 depth 140 mm
29404111	Round dough containers diameter on rack (capacity 170 litres) for Concorde 3
29404201	Wheeled rack for 8 containers H 1880 x L 585 x l 575 mm for Mercure 3 and Concorde 3
07171102	Plastic containers on rack (capacity 170 litres) for Mercure 3 and Concorde 3

\* Mercure 3 are also available without the adaptation for the dividing grid



# BONGARD

BP 17 Holtzheim — F-67843 Tanneries Cedex - France  
Tel : +33 3 88 78 00 23 - Fax : +33 3 88 76 19 18  
www.bongard.fr - bongard@bongard.fr

Machine according to the standards CE