

Social Media




The world's  
most compact  
and efficient **Micro-Bakery!**



MECONDIELLE  
Work made easy.



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More than one machine, is a **CONCEPT!**

TECHNICAL SPECIFICATIONS		POP'BAGETTE
Type of machine	Baguette dispenser	
Number of locations in the cold store	160-180 sticks depending on format	
Number of product choices	2	
Frontage height (m)	2,33	
Frontage width (m)	1,20	
Depth (m)	3,00	
Weight (kg)	1250	
Power supply	380V	
Peak power	9kW	
Rated power	1,5 kWh	
Oven technology	Special high-temperature resistors for floor ovens	
Method of operation	Cooking on a pre-cooked ring	
Output time	15 seconds if stored in the hot storage	
Cooking Time	7 to 8 minutes for a 230g ring	
Hot storage temperature	30 to 40 °C	
N° of hot storage locations	12 baguettes	
CUSTOMER INTERFACE		
Digital screen	32-inch HD	
Display customisation	No ( Single product)	
COLD ROOM		
Insulation thickness	60 mm in polyurethane HD	
Remote control of the regulator	Yes	
Temperature archiving	Yes	
DLC management	Yes	
Security	Yes, sanitary safety device with alarm in the event of abnormal temperature	
THE PRODUCT		
Length	45 to 65 cm	
Weight	250 to 280 g	
MEANS OF PAYMENT		
Coin acceptor	Yes	
Contactless bank card	Yes	
Ticket Restaurant card	Yes	
MAINTENANCE AND SERVICE		
Warranty	2 years	
Displacement during the warranty	Fixed price	
6 days a week telephone assistance	Yes	
Remote maintenance from the factory	Yes	
Extended warranty	Yes (optional)	