

Summary

Oven Line

Rack ovens

Standard features on **Rack ovens**

Standard features and Product range of **Rack ovens**

Data sheet for **Rack ovens**

8.43 FE Stationary rack oven

8.43 E Rotary rack oven Electric

8.43 MG Rotary rack oven Electric

Oscar 86 E Rotary rack oven Electric

Oscar 86 MG Rotary rack oven Electric

8.63 E Rotary rack oven Electric

8.63 MG Rotary rack oven Electric

10.83 MG Rotary rack oven Electric

Racks - Accessories for rack oven

Options **8.43 FE** - **8.43 E** - **8.43 MG**

Options **Oscar 86 E** - **Oscar 86 MG** - **8.63 E**

Options **8.63 MG** - **10.83 MG**

Deck Oven

Standard Equipments for Deck ovens

Cervap Compact Annular steam tubes

Cervap Series 5 Annular steam tubes

Cervap Series 10 Annular steam tubes

Cervap Door 800 mm Annular steam tubes

Cervap Annular steam tubes

Cervap Door 600 mm

Cervap Door 750 mm

Cervap DT Annular steam tubes

Cervap DT Door 600 mm

Cervap DT Door 750 mm

Cervap GME Annular steam tubes oven with independant electric deck

Standard Equipments for Deck ovens Omega

Omega Deck oven Electric

Omega Door 800 mm

Omega 2 Doors 600 mm

Omega 2 Doors 800 mm

Customised front Deck oven

Pastry deck Deck oven Electric

Integrated lifter Deck oven

Semi-automatic loader base **M 83**

Scissors type **lifting**

Loader—Unloader Deck Oven

Loader Modular Soleo Deck Oven

Manual loader base Deck Oven electric

Modular oven Soleo

Soleo Modular oven

Accessories for Modular oven **Soleo**

Configurations for Modular oven **Soleo M2**

Configurations for Modular oven **Soleo M4**

Configurations for Modular oven **Soleo M6**

Configurations for Modular oven **Soleo M3**

Convection oven Soleo

Soleo Convection oven

Accessories and Configuration for convection oven **Soleo 64.4**

Accessories and Configuration for convection oven **Soleo 46/48**

Condenser FVE for convection oven

Combination oven Soleo

Soleo combination oven

Controls

Opticom Electronic Control

Unicom 2 Electronic Control

Electromechanical control

Standard features on Rack ovens



- Stainless steel front
- Removable access ramp
- Door with right or left handle (to be specified at time of order), excepted 10.83 (door handle only on the left side)
- Turntable or hook system for rack rotation depending on model (excepted 8.43 FE stationary)
- With automatic steam vents
- Without steam exhaust fan
- Stainless steel connection allowing steam connection (raining T included) and the exhaust (for Oil and Gas model) straight above to the back of the oven as shown on implantation sheet
- Power supply panel integrated to the control panel
- Opticom controls (except Oscar fitted with UNICOM 2) ⁽¹⁾
- Structured cast iron steam generator
- Electrical supply : 400 V TRI - N + T, 50 Hz.

⁽¹⁾ Consult data sheet

Oven reference reading

8.43 E	8. Length of standard baking trays (x 100 in mm)	Ex.: 8 x 100 = 800 mm
	4. Width of standard baking trays (x 100 in mm)	Ex.: 4 x 100 = 400 mm
	3. Version number	Ex.: 3 = version 3
E. Type of energy or heat exchanger	E: Electric FE: Stationary electric MG: Oil / Gas A: Rear exchanger L: Lateral exchanger	Ex.: E = Electric



Standard features and Product range of Rack ovens

Standard version with	8.43 FE	8.43 E	8.43 MG	Oscar 86 E	Oscar 86 MG	8.63 E	8.63 MG	10.83 MG
Burner			X		X		X	X
With headband	X	X	X	X	X	X	X	
With hood								X
Access ramp	X	X	X	X	X	X	X	X

Rack oven configuration

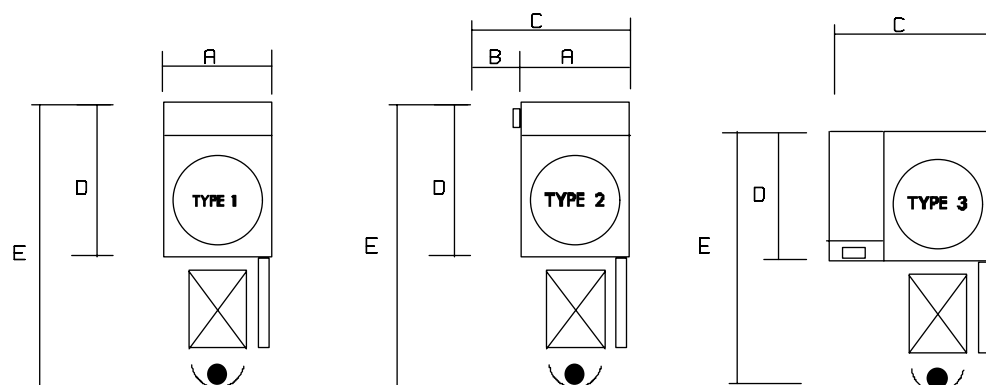
Oven	Energy	Door handle right or left	Burner right or left	Position of heat exchanger
8.43 FE	E	X		
8.43 E	E	X		
8.43 MG	MG	X	X	A
Oscar 86 E	E	X	X (1)	A (1)
Oscar 86 MG	MG	X	X	A
8.63 E	E	X		
8.63 MG	MG	X	X	A
10.83 MG	MG			L

E : Electric M : Oil G : Gas (1) Electrical resistances
A : Rear heat exchanger L : Lateral heat exchanger

Code	Oven	Tray size	Heating power	Connecting Power
Stationary electric				
76800001	8.43 FE (*)	800 x 400 mm	36 kW	38 kW
	8.43 FE (*)	800 x 460 mm	36 kW	38 kW
Rotating electric (without heat exchanger)				
75500043	8.43 E (*)	800 x 400 mm	33 kW	34 kW
	8.43 E (*)	800 x 460 mm	33 kW	34 kW
37000011	8.63 E (*)	800 x 600 mm	54 kW	55 kW
Rotating electric (with heat exchanger)				
36000021	Oscar 86 E (*)	800 x 600 mm	63 kW	65 kW
Rotating oil / gas				
75500014	8.43 MG (*)	800 x 400 mm	60 kW	2,0 kW
	8.43 MG (*)	800 x 460 mm	60 kW	2,0 kW
36000011	Oscar 86 MG (*)	800 x 600 mm	85 kW	2,0 kW
37000021	8.63 MG (*)	800 x 600 mm	70 kW	2,0 kW
38000011	10.83 MG (*)	1000 x 800 mm	110 kW	2,2 kW

(*) Check standard definition on racks

Data sheet for Rack ovens



Oven type	8.43 FE	8.43 E	8.43 MG	8.63 E
Type	1	1	2	1
A	1010 mm	1300 mm	1300 mm	1440 mm
B	x	x	800 mm	x
C	x	x	2100 mm	x
D (overall)	1585 mm	1820 mm	2145 mm	2200 mm
E	3245 mm	3552 mm	3885 mm	3980 mm
Overall height	2205 mm	2380 mm	2445 mm	2331 mm
Required technical access on top of the oven	550 mm	350 mm	350 mm	350 mm
Required access needed for control panel	x	x	x	x
Electrical connecting power kW	38 kW	37,5 kW	2,0 kW	55 kW
Electrical heating power	36 kW	36 kW	x	54 kW
Heating power gas heated oven	x	x	60 kW	x
Baking rack height	1777 mm	1785 mm	1785 mm	1785 mm
Maximal rotating diameter	x	850 mm	820 mm	1090 mm
Minimum door with for delivery	1010 mm	920 mm	920 mm	1020 mm
Maximal weight at turntable	200 kg	200 kgc	200 kg	300 kg
Baking rack maximal width	540 mm	540 mm	540 mm	670 mm
Steam exhaust Ø.	100 mm	100 mm	100 mm	150 mm
Smoke exhaust Ø	x	x	200 mm	x
Total oven weight	760 kg	940 kg	1450 kg	1100 kg

Oven type	8.63 MG	Oscar 86 E	Oscar 86 MG	10.83 MG
Type	2	2	2	3
A	1440 mm	1505 mm	1505 mm	x
B	800 mm	800 mm	800 mm	x
C	2240 mm	2305 mm	2305 mm	2230 mm
D (overall)	2375 mm	2206 mm	2206 mm	1840 mm
E	4105 mm	4000 mm	4000 mm	3875 mm
Overall height	2445 mm	2500 mm	2500 mm	2530 mm
Required technical access on top of the oven	350 mm	250 mm	250 mm	350 mm
Required access needed for control panel	x	x	x	x
Electrical connecting power kW	2,0 kW	65 kW	2,0 kW	2,2 kW
Electrical heating power	x	63 kW	x	x
Heating power gas heated oven	70 kW	x	85 kW	110 kW
Baking rack height	1785 mm	1900 mm	1900 mm	1850 mm
Maximal rotating diameter	1090 mm	1100 mm	1100 mm	1350 mm
Minimum door with for delivery	1020 mm	920 mm	920 mm	990 mm
Maximal weight at turntable	300 kg	250 kg	250 kg	350 kg
Baking rack maximal width	680 mm	700 mm	700 mm	900 mm
Steam exhaust Ø.	100 mm	100 mm	100 mm	150 mm
Smoke exhaust Ø	200 mm	x	200 mm	200 mm
Total oven weight	1500 kg	1600 kg	1600 kg	1830 kg

8.43 FE



Stationary rack oven Electric

Capacity


- Rack oven for 460 x 800 or 400 x 800 mm tray size.
- 90 baguettes of 250 g on 15 levels.
- 60 breads of 400 g on 15 levels.

Characteristics

- Door handle on the left (standard) or on right hand side.

General features

- Stainless steel electric resistances with 3 years warranty.
- Retractable access ramp for a perfect and durable door tightness
- Ergonomic handle, over-dimensioned hinges, ventilated double-glazing guarantee perfectly the door functions (reliability, insulation, safety).
- Steam generator composed of structured gutters in cast-iron.
- Steam exhaust system with 2 electric valves which empty automatically the chamber at the end of baking cycle.
- Performant insulation by crossed rock wool panels.
- Electrical clusters of high temperature silicone wires.
- Oven assembled in factory

- Oven complies with  regulations

Standard oven

- Door handle on the left hand side
- Opticom controls on the left hand side
- Head band

Reference	Oven
-----------	------

76800002	8.43 FE
----------	---------

Options

Door handle on the right hand side

Hood (available)

Disassembled oven

Accessories

Rack for oven 8.43 FE

8.43 E



Rotary rack oven Electric

Capacity


- Rack oven for 460 x 800 or 400 x 800 mm tray size.
- 108 baguettes of 250 g or 200 little breads of 60 g on 18 levels.
- 60 breads of 400 g on 15 levels.

Characteristics

- Rack driving by turntable
- Door handle right (standard) or left (to be specified at time order).
- 3 types of control.
- Front with headband or steam exhaust hood.
- 2 speed of ventilation on option for baking fine pastry.
- Hood display on option for UNICOM 2 control.

General features

- Stainless steel baking chamber.
- Stainless steel electric resistances with 3 years warranty
- Retractable access ramp for a perfect and durable door tightness
- Ergonomic handle, over-dimensioned hinges, ventilated double-glazing guarantee perfectly the door functions (reliability, insulation, safety).
- Steam generator composed of structured gutters in cast-iron.
- Steam exhaust system with 2 electric valves which empty automatically the chamber at the end of baking cycle.
- Performant insulation by crossed rock wool panels.
- Electrical clusters of high temperature silicone wires.

- Oven complies with  regulations

Standard oven

- Door handle on the left hand side
- Opticom controls on the left hand side
- Head band

Reference	Oven
75500043	8.43 E

Options

Door handle on the right hand side

Electromechanical controls

UNICOM 2 controls

Exhaust fan for electromechanical controls

Hood with display for UNICOM 2 controls

Hood without display

2 speed ventilation for UNICOM 2 or electromechanical controls

Hanging system for racks

Accessories

Rack for oven 8.43 E



32, route de Wolfisheim - F-67810 Holtzheim
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18
www.bongard.fr - bongard@bongard.fr

8.43 MG



Rotary rack oven Fuel-oil — Gas

Capacity


- Rack oven for 460 x 800 or 400 x 800 mm tray size.
- 108 baguettes of 250 g or 200 little breads of 60 g on 18 levels.
- 60 breads of 400 g on 15 levels.

Characteristics

- Rack driving by hook turntable.
- Energy : gas (standard) or fuel-oil.
- Door handle on the left (standard) or the right hand side.
- Access to the burner from the left (standard) or the right.
- 3 types of control
- Front with headband or steam exhaust hood.
- 2 speed of ventilation on option for baking fine pastry.
- Hood display on option for UNICOM 2 control.

General features

- Stainless steel baking chamber.
- High performant exchanger (3 years warranty)
- Retractable access ramp for a perfect and durable door tightness
- Ergonomic handle, over-dimensioned hinges, ventilated double-glazing guarantee perfectly the door functions (reliability, insulation, safety).
- Steam generator composed of structured gutters in cast-iron.
- Steam exhaust system with 2 electric valves which empty automatically the chamber at the end of baking cycle.
- Performant insulation by crossed rock wool panels.
- Electrical clusters of high temperature silicone wires.

- Oven complies with  regulations

Standard oven

- Door handle and gas burner on the left.
- Opticom controls on the left.
- Head band.

Reference	Oven
-----------	------

75500014	8.43 MG
----------	---------

Options

Door handle on the right hand side.

Oil burner

Burner on the right hand side

Electromechanical controls

UNICOM 2 controls

Exhaust

Hanging system for racks

Hood without display

2 speed ventilation for UNICOM 2 controls

2 speed ventilation for electromechanical controls
--

Accessories

Rack for oven 8.43



32, route de Wolfisheim - F-67810 Holtzheim
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18
www.bongard.fr - bongard@bongard.fr

Oscar 86 E



Rotary rack oven Electric

Capacity


- Rack oven for 600 x 800 or 580 x 780 or GN 530 x 650 mm tray size.
- 152 baguettes of 250 g on 19 levels.
- 96 breads of 400 g on 16 levels.

Characteristics

- Turntable receiving the rack guided by a high resistant floor-fixed bearing.
- Door handle on the left (standard) or the right hand side.
- Access to the heating elements from the left (standard) or to the right.
- 3 types of control.
- 2 speed ventilation on option for baking fine pastry.

General features

- Front entirely of glass (door + head-band)
- Stainless steel baking chamber.
- Independent electric battery for a perfect baking (3 years warranty).
- Retractable access ramp for a perfect and durable door tightness
- Ergonomic handle on the whole height of the door.
- Triple-glazing for a cold wall and maximal energy savings.
- Display in big characters of the baking time and temperatures (standard with UNICOM 2 control)
- Steam generator composed of structured gutters in cast-iron.
- Steam exhaust system with 2 electric valves which empty automatically the chamber at the end of baking cycle.
- Performant insulation by crossed rock wool panels.
- Electrical clusters of high temperature silicone wires.

- Oven complies with  regulations

Standard oven

- Door handle on the left hand side.
- UNICOM 2 controls on the right hand side.
- Electric battery with access from the left.

Reference	Oven
36000021	Oscar 86 E

Options

Door handle on the right hand side
Electromechanical controls
Optiœm controls
Electric battery on the right
2 speed ventilation for UNICOM 2 or electromechanical controls
Double steam generator

Accessories

Rack

Oscar 86 MG



Rotary rack oven Fuel-oil - Gas

Capacity


- Rack oven for 600 x 800 or 580 x 780 or GN 530 x 650 mm tray size.
- 152 baguettes of 250 g on 19 levels.
- 96 breads of 400 g on 16 levels.

Characteristics

- Turntable receiving the rack guided by a high resistant floor-fixed bearing.
- Energy : gas (standard) or fuel-oil.
- Door handle on the left (standard) or the right hand side.
- Access to the burner from the left (standard) or the right.
- 3 types of control.
- 2 speed ventilation on option for baking fine pastry.

General features

- Front entirely of glass (door + head-band)
- Stainless steel baking chamber.
- High performant exchanger with 3 years warranty.
- Retractable access ramp for a perfect and durable door tightness
- Ergonomic handle on the whole height of the door.
- Triple-glazing for a cold wall and maximal energy savings.
- Display in big characters of the baking time and temperatures (standard with UNICOM 2 control)
- Steam generator composed of structured gutters in cast-iron.
- Steam exhaust system with 2 electric valves which empty automatically the chamber at the end of baking cycle.
- Performant insulation by crossed rock wool panels.
- Electrical clusters of high temperature silicone wires.

- Oven complies with  regulations

Standard oven

- Door handle and gas burner on the left.
- UNICOM 2 controls on the right.

Reference	Oven
36000011	Oscar 86 MG

Options
Door handle on the right hand side
Oil burner
Burner on the right hand side
Electromechanical controls
Opticom controls
2 speed ventilation and burner for UNICOM 2 or electromechanical controls
Double steam generator

Accessories
Rack



32, route de Wolfisheim - F-67810 Holtzheim
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18
www.bongard.fr - bongard@bongard.fr

8.63 E



Rotary rack oven Electric

Capacity


- Rack oven for 600 x 800 or 580 x 780 or GN 530 x 650 mm tray size
- 144 baguettes of 250 g on 18 levels
- 90 breads of 400 g on 15 levels

Characteristics

- Turntable receiving the rack guided by a high resistant floor-fixed bearing or driving hook to make floor cleaning easier.
- Door handle on the left (standard) or the right hand side.
- 3 types of control.
- Front with head band or steam exhaust hood.
- 2 speed ventilation on option for baking fine pastry.
- Hood display on option for UNICOM control.
- Rack driving by turntable or by hook.

General features

- Stainless steel baking chamber.
- Stainless steel electric resistance with 3 years warranty.
- Retractable access ramp for a perfect and durable door tightness
- Ergonomic handle, over-dimensioned hinges, ventilated double-glazing guarantee perfectly the door functions (reliability, insulation, safety).
- Steam generator composed of structured gutters in cast-iron.
- Steam exhaust system with 2 electric valves which empty automatically the chamber at the end of baking cycle.
- Performant insulation by crossed rock wool panels.
- Electrical clusters of high temperature silicone wires.

- Oven complies with  regulations

Standard oven

- Door handle on the left hand side
- Head band
- Opticom controls on the left hand side

Reference	Oven
-----------	------

37000011	8.63 E
----------	--------

Options

Door handle on the right hand side

Electromechanical controls

UNICOM 2 controls

Hanging system for racks

Hood without display

Exhaust

2 speed ventilation for UNICOM 2 controls

2 speed ventilation for electromechanical controls
--

Accessories

Rack

8.63 MG



Rotary rack oven Fuel-oil - Gas

Capacity


- Rack oven for 600 x 800 or 580 x 780 or GN 530 x 650 mm tray size
- 144 baguettes of 250 g on 18 levels
- 90 breads of 400 g on 15 levels

Characteristics

- Turntable receiving the rack guided by a high resistant floor-fixed bearing.
- Energy : gas (standard) or fuel-oil.
- Door handle on the left (standard) or the right hand side.
- Access to the burner from the left (standard) or the right.
- 3 types of control.
- Front with head band or steam exhaust hood.
- 2 speed ventilation on option for baking fine pastry.
- Rack driving by turntable or by hook.

General features

- Stainless steel baking chamber.
- High performant exchanger (with 3 years warranty)
- Retractable access ramp for a perfect and durable door tightness.
- Ergonomic handle, over-dimensioned hinges, ventilated double-glazing guarantee perfectly the door functions (reliability, insulation, safety).
- Steam generator composed of structured gutters in cast-iron.
- Steam exhaust system with 2 electric valves which empty automatically the chamber at the end of baking cycle.
- Performant insulation by crossed rock wool panels.
- Electrical clusters of high temperature silicone wires.

- Oven complies with  regulations

Standard oven

- Door handle and gas burner on the left.
- Head band
- Opticom controls on the left

Reference	Oven
-----------	------

37000021	8.63 MG
----------	---------

Options

Door handle on the right hand side

Oil burner

Burner on the right hand side

Electromechanical controls

UNICOM 2 controls

Hanging system for racks

Hood without display

Exhaust

2 speed ventilation for UNICOM 2 controls

2 speed ventilation for electromechanical controls
--

Accessories

Rack



32, route de Wolfisheim - F-67810 Holtzheim
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18
www.bongard.fr - bongard@bongard.fr

10.83MG



Rotary rack oven

Capacity


- Rack oven for 800 x 1000 or 780 x 980 mm tray size
- 180 to 216 baguettes of 250 g on 18 levels
- 108 to 135 breads of 400 g on 15 levels

Characteristics

- Turntable receiving the rack guided by a high resistant floor-fixed bearing.
- Energy : gas (standard) or fuel-oil.
- Door handle on the left.
- Access to the burner from the front of oven.
- 3 types of control.
- Front with head band or steam exhaust hood.

General features

- Stainless steel baking chamber.
- High performant exchanger (with 3 years warranty).
- Retractable access ramp for a perfect and durable door tightness
- Ergonomic handle, over-dimensioned hinges, ventilated double-glazing guarantee perfectly the door functions (reliability, insulation, safety).
- Double steam generator composed of structured gutters in cast-iron.
- Steam exhaust system with 2 electric valves which empty automatically the chamber at the end of baking cycle.
- Performant insulation by crossed rock wool panels.
- Electrical clusters of high temperature silicone wires.

- Oven complies with  regulations

Standard oven

- Door handle and gas burner on the left hand side
- Opticom controls (30 recipes) on the left
- Exchanger on the left
- Hanging system

Reference	Oven
38000011	10.83 MG

Options

Oil burner
Electromechanical controls
UNICOM 2 controls
Exhaust
Ornamental head band
Rack driving by hook

Accessories

Rack

Accessories for Rack oven



Racks

Use

For rack ovens 400 x 800, 460 x 800, 600 x 800, 700 x 900, 800 x 800 et 800 x 1000 mm

Construction



On all racks :

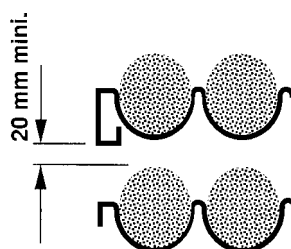
- Stainless steel rack
- Arched top to the carriage and reinforcements at base level to improve rigidity
- 30 mm wide tray slides with rounded ends
- Galvanized clevis (except Oscar : stainless steel clevis)
- Wheels \varnothing 80 mm (except Oscar : \varnothing 100 mm) made of synthetic fibre fitted with of struts & teflon washers
- Maintenance : replacement of struts & washers every 6 month, and lubricating the pivot once a year
- Manufacturer : TENTE SA

Optional accessories

Stainless steel castors

- Stainless steel clevis fitted with teflon seal with greasing point on top
- Synthetic wheels fitted with a ball bear

The number of supports takes into account the normal proofing of the products, in order to ensure good air circulation around them during the baking process (drawing below).



Standard Equipments for Deck ovens

Oven	Cervap Compact	Cervap Série 5 / 10	Cervap 800	Cervap	Cervap DT	Cervap GME
Energy	MG	MG	MG	MG	MG	MG + E
Burner (oil or gas : To be notified on order)	X	X	X	X	X	X
Extractor	O	X (1)	X(1)	X	X (1)	X
Manuel loader base	O	N	N	O (2)	O (2)	O (2)
Loader - Unloader	O	O	O	O	O	O
Steam vent on each deck	O	X	O	O	X	O
Vent on the top deck	O	N	O	O	N	O
Hooks for loader easy to remove	O	N	N	O	O	O
Clock with delayed starting time	X	X	X	X	X	X
Integrated lifter	O	O	O	O	O	O

(1) The 5/10, the Cervap 800 and Cervap DT 3 750, are equipped with steam extractor, and also equipped with an accelerator of combustion gas extractor.

(2) For the 2 and 4 storeys deck ovens, the loading base is on double.

X : Standard

E : Electric

M : Oil

G : Gas

N : Not available

O : Option

Stainless steel connection allowing steam connection (raining T included) and the exhaust (for Oil and Gas model) straight above to the back of the oven as shown on implantation sheet

Cervap Compact



Annular steam tubes Oven Oil - Gas

Capacity


- Baking area :
3.9 m² for 800/4.123 model
4.5 m² for 800/4.143 model
- Doors of 800 mm
- Depth of 1225 mm
- Number of decks : 4
- Useful height on deck :
3 decks of 160 mm
1 deck of 220 mm

Characteristics

- Independent cast iron steam generator on the left of each deck
- Energy : Oil or gas
- Optional steam vents on top deck
- Optional steam vents on each deck
- Optional integrated lifter (see integrated lifter's sheet)
- Supply on 3 parts
- Easy to move with a truck when it's assembled
- Optional Electromechanical control

Construction

- Oven with annular tubes 10 years warranty
- Fireproof stainless steel furnace 5 years warranty
- Oven front in polished stainless steel
- Steam exhaust hood with exhaust fan
- Exhaust accelerator for combustion gas
- Fireproof cement baking plates 20 mm thick
- Clock with delayed starting time
- Halogen lightning
- Performant insulation by crossed rock wool panels (130 mm).

- Oven complies with  regulations

Four standard

- Handle on the left
- Control panel on the left hand side
- Gas burner
- Without steam vent
- Without hooks for loader - unloader
- Without loader - unloader
- Without steam exhaust
- Without manual loader base

Reference	Oven
48000001	Cervap Compact 800/4.123
48000021	Cervap Compact 800/4.143

Options	
48003001	Oil burner
48003021	Steam exhaust vent
48029001	Adaptator for integrated lifter
48023101	Hooks for loader - unloader
99999065	Assembling
84300421	Manual loader base
	Electromechanical control
	Door handle and steam button on the right hand side
	Steam vent on upper deck
	Steam vent on each deck
	Customized front
	Brick coated front
	White tiled oven front



BONGARD

32, route de Wolfisheim - F-67810 Holtzheim
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18
www.bongard.fr - bongard@bongard.fr

Cervap Series 5



Annular steam tubes Oven Oil - Gas

Capacity

- Baking area : from 4.8 to 6 m²
- useful height on each deck : 200 mm
- Number of decks : 5
- Doors of 600 mm
- Number of doors : 1 per deck

Characteristics

- Oven with annular tubes 10 years warranty
- High performance steam generator heated up by exhaust smoke (free production of steam)
- Energy : Oil or gas
- Non motorized steam vents on each deck
- Control panel on the right hand side of the oven
- Optional integrated lifter (see integrated lifter's sheet)
- Optional loader-unloader
- Optional Electromechanical control

General features

- Oven front in polished stainless steel
- Steam exhaust hood with exhaust fan
- Fireproof cement baking plates 20 mm thick
- Push and pull door handle
- Fireproof stainless steel furnace 5 years warranty
- Exhaust accelerator for combustion gas
- Tempered glass to reduce heat losses
- Clock with delayed starting time
- Pulsating steam injection
- Halogen lightning
- Performant insulation by crossed rock wool panels.

Standard version

- Oil burner
- Non motorized steam vent on each deck (steam vent handle on the left hand side)
- Control panel on the right hand side
- Handle on the left
- Without hooks for loader - unloader
- Without loader - unloader
- Without manual loader base

Reference	Oven	Oven Configuration
60001541	5.16	
60001561	5.20	

Reference	Options
99375241	Gas burner 5.16 - 5.20
60090722	Door handle F 5.16
60090732	Handle F 5.20
47090001	Adaptator for integrated lifter 5.16 and 5.20
99999061	Assembling 5.16
99999062	Assembling 5.20
	Electromechanical control

Reference	Accessories
47090112	Integrated lifter for 5.16 - 5.20
84000021	Loader-unloader for 5.16
84000031	Loader-unloader for 5.20

Cervap Series 10



Annular steam tubes Oven Oil - Gas

Capacity

- Baking area : from 9.6 to 12 m²
- Useful height on each deck : 200 mm
- Number of decks : 5
- Doors of 600 mm
- Number of doors : 2 per deck

Characteristics

- High performance steam generator heated up by exhaust smoke (free production of steam)
- Energy : Oil or gas
- Non motorized steam vents on each deck
- Control panel on the right
- Optional integrated lifter (see integrated lifter's sheet)
- Optional loader-unloader
- Optional Electromechanical control

General features

- Oven with annular tubes 10 years warranty
- Fireproof stainless steel hood 5 years warranty
- Oven front in polished stainless steel
- Steam exhaust hood with exhaust fan
- Fireproof cement baking plates 20 mm thick
- Push and pull door handle
- Single window for steam room
- Fireproof stainless steel furnace 5 years warranty
- Exhaust accelerator for combustion gas
- Tempered glass to reduce heat losses
- Clock with delayed starting time
- Pulsating steam injection
- Halogen lightning
- Performant insulation by crossed rock wool panels.
- Electrical beam by means of silicon cables high temperature

Standard version

- Oil burner
- Non motorized steam vents on each deck (steam vent handle on the left hand side)
- Control panel on the right hand side
- Handle on the left
- Without hooks for loader - unloader
- Without loader - unloader
- Without manual loader base

Reference	Oven	Oven Configuration
60002541	10.16	
60002561	10.20	

Reference	Options
99383171	Gas burner 10.16
60090702	Door handle F 10.16
99383181	Gas burner 10.20
60090712	Door handle F 10.20
47090001	Adaptator for integrated lifter 10.16
99999063	Assembling 10.16
99999064	Assembling 10.20
	Electromechanical control

Reference	Accessories
47090122	Integrated lifter
84000021	Loader-unloader for 10.16
84000031	Loader-unloader for 10.20



32, route de Wolfisheim - F-67810 Holtzheim
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18
www.bongard.fr - bongard@bongard.fr

Cervap 800 mm



Annular steam tubes Oven Oil - Gas

Capacity

- Baking area : from 6.5 to 9.8 m²
- Useful height on each deck : 200 mm
- Door width : 800 mm
- Number of decks : 5
- Doors of 800 mm
- Number of doors : 1 per deck

Characteristics

- Oven with annular tubes 10 years warranty
- High performance steam generator heated up by exhaust smoke (free production of steam)
- Energy : Oil or gas
- Optional steam vents on top deck or on each deck
- Control panel on the right hand side of the oven
- Optional integrated lifter (see integrated lifter's sheet)
- Optional loader-unloader
- Optional Electromechanical control

General features

- Oven front in polished stainless steel
- Steam exhaust hood with exhaust fan
- Fireproof cement baking plates 20 mm thick
- Fireproof stainless steel furnace 5 years warranty
- Exhaust accelerator for combustion gas
- Tempered glass to reduce heat losses
- Clock with delayed starting time
- Pulsating steam injection
- Halogen lightning
- Performant insulation by crossed rock wool panels.

Standard version

- Gas burner
- Without steam vent

- Control panel on the right (steam button on the left)
- Handle on the left
- Without hooks for loader - unloader
- Without loader - unloader
- Without manual loader base

Reference Oven Oven configuration

Reference	Oven	Oven configuration
47000101	800/5.162	
47000111	800/5.202	
47000121	800/5.242	



Reference Options

Reference	Options
99375271	Oil burner 800/5.162
99375341	Oil burner 800/5.202
99375281	Oil burner 800/5.242
47010101	Steam vent on all decks for 800/5.162
47010111	Steam vent on all decks for 800/5.202
47010121	Steam vent on all decks for 800/5.242
47010032	Non motorized steam vent on top deck for 800/5.162
47010042	Non motorized steam vent on top deck for 800/5.202
47010052	Non motorized steam vent on top deck for 800/5.242
47090001	Adaptator for integrated lifter 800/5.162
47090011	Adaptator for integrated lifter 800/5.202
47090021	Adaptator for integrated lifter 800/5.242
99999181	Assembling 800/5.162
99999191	Assembling 800/5.202
99999201	Assembling 800/5.242
	Electromechanical control

Reference Accessories

Reference	Accessories
47090102	Integrated lifter
83999971	Loader-unloader for 800/5.162
83999981	Loader-unloader for 800/5.202
83999991	Loader-unloader for 800/5.242





Annular steam tubes Oven Oil - Gas

Capacity

- Baking area : from 6 to 24 m²
- Useful height on each deck : 185 mm
- Number of decks : 3 or 4
- Doors of 600 or 750 mm
- Number of doors : 1 to 3 per deck

Characteristics

- Oven with annular tubes 10 years warranty
- Independent cast iron steam generator on the right of each deck
- Energy : Oil or gas
- Optional steam vents on top deck or on each deck
- Reversible control panel on the right or left hand side
- Electronic control and optional display of the hood
- Optional integrated lifter (see integrated lifter's sheet)
- Optional loader-unloader
- Draft reducer as standard supply
- Optional Electromechanical control

General features

- Oven front in polished stainless steel
- Steam exhaust hood with exhaust fan
- Fireproof cement baking plates 20 mm thick
- Annular tubes 10 years warranty
- Fireproof stainless steel furnace 5 years warranty
- Tempered glass to reduce heat losses
- Clock with delayed starting time
- Pulsating steam injection
- Halogen lightning
- Performant insulation by crossed rock wool panels.

Standard version

- Gas burner
- Without steam vent
- Without hooks for loader - unloader
- Control panel on the left hand side
- Without loader - unloader
- Without manual loader base

Options

See details next page

Cervap DT



Annular steam tubes Oven Oil - Gas

Capacity

- Baking area : from 6 to 24 m²
- Useful height on each deck : 200 mm
- Number of decks : 3 or 4
- Doors of 600 or 750 mm
- Number of doors : 2 to 3 per deck

Characteristics

- Double lay of tubes for cooking big pieces, intensive rate of production.
- Double independent cast iron steam generator on the side of each deck.
- Particular case :
3 decks 750 : 1 independent cast iron exhaust steam on the right side of each deck and 1 high performance exhaust steam using smoke deperdition
- Energy : gas (standard) or oil.
- Double vent on each deck.
- Reversible control panel on the right or left hand side
- Optional electronic control
- Optional integrated lifter (see integrated lifter's sheet)
- Optional loader-unloader
- Optional Electromechanical control

General features

- Oven with annular tubes 10 years warranty
- Fireproof stainless steel furnace 5 years warranty
- Oven front in polished stainless steel
- Steam exhaust hood with exhaust fan
- Fireproof cement baking plates 20 mm thick
- Tempered glass to reduce heat losses
- Clock with delayed starting time
- Pulsating steam injection
- Halogen lightning
- Performant insulation by crossed rock wool panels.

Standard version

- Gas burner
- With double steam vent on each deck
- Without hooks for loader - unloader
- Control panel on the left hand side
- Without loader - unloader
- Without manual loader base

Options

See details next pages



Annular steam tubes Oven Oil - Gas with independant electric deck

Capacity

- Baking area : from 8 to 24 m²
- Useful height on each deck : 185 mm and 240 mm for the electrical top deck
- Number of decks : 2
- Doors of 600 or 750 mm
- Number of doors : 2 to 3 per deck

Characteristics

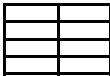

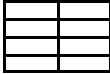
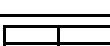
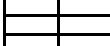
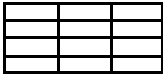


- Electrical top deck with independent regulation deck/roof (vault)
- Independent cast iron steam generator on the right, electrical heating for the top deck
- Energy : Oil or gas + Electric
- Optional steam vents on top deck or on each deck
- Reversible control panel on the right or left hand side
- Optional integrated lifter (see integrated lifter's sheet)
- Optional loader-unloader
- Mechanical timer not available with customized front
- Optional Electromechanical control

General features

- Oven with annular tubes 10 years warranty
- Oven front in polished stainless steel
- Fireproof stainless steel furnace 5 years warranty
- Steam exhaust hood with exhaust fan
- Fireproof cement baking plates 20 mm thick
- Electrical resistances armoured with stainless steel 3 years warranty
- Tempered glass to reduce heat losses
- Clock with delayed starting time
- Pulsating steam injection
- Halogen lightning
- Performant insulation by crossed rock wool panels.
- Electrical beam by means of silicon cables high temperature

Standard version

- Gas burner
- Without steam vent
- Without hooks for loader - unloader
- Control panel on the left hand side
- Heating elements on upper deck at right hand side
- Without loader-unloader
- Without manual loader base
- Steam button on the left

Reference	Oven	Configuration
9400042	600/8.164	
94000822	600/8.186	
9400052	600/8.201	
94000832	600/8.222	
94000842	600/8.259	
94000862	750/8.186	
94000872	750/8.222	
94000882	750/8.259	
94000262	750/12.186	
94000272	750/12.222	
94000282	750/12.259	

Standard Equipments for Deck ovens

Oven	Omega
Energy	E
Extractor	X
Manuel loader base	O (1)
Loader - Unloader	O
Steam vent on each deck	O
Vent on the top deck	O
Hooks for loader easy to remove	O
Clock with delayed starting time	X (2)
Integrated lifter	O

(1) No loading base for the Omega 5 decks

(2) Omega is fitted with the Unicom 2 control panel, with a timer clock (See product sheet)

X : Standard E : Electric O : Option

For the Omega ovens, the access for the resistance could be placed on the right or the left and has to be mentioned when ordering

Stainless steel connection allowing steam connection (raining T included) and the exhaust (for Oil and Gas model) straight above to the back of the oven as shown on implantation sheet



Deck oven Electric

Capacity

- Baking area : from 4,5 to 19,7 m²
- Useful height on each deck : 185 mm
- Useful height on top deck : 235 mm
- Number of decks : 3, 4 or 5
- Doors of 600 or 800 mm
- Number of door : 1 or 2 per deck

Characteristics

- Electrical top deck with independent regulation deck / roof (vault)
- Optional electronic control Opticom on each deck
- Reversible control panel on the right or left hand side
- Door with reversible right or left handle
- Fitted oven on one side and at the back
- Optional steam vents on top deck or on each deck
- Stainless steel bench (for 3 or 4 deck oven)
- Optional integrated lifter (see integrated lifter)
- Optional loader-unloader

General features

- Oven front with hood in polished stainless steel
- Fireproof cement baking plates 20 mm thick
- Electrical resistances armoured with stainless steel
3 years warranty
- One decompression tap per deck
- An independent steam generator per deck
- Tempered glass to reduce heat losses
- Performant insulation by crossed rock wool panels.
- Steam exhaust fan for the hood
- Electrical beam by means of silicon cables high temperature

Standard version

- Without steam vent
- Without hooks for loader - unloader
- Unicom 2 control panel on the left
- Left handle
- Without bench
- With loader - unloader
- Without manual loader base
- Technical access on the left

Options

See details next page

Customised Front

General features

- Ornament covers, bench in stainless steel, structured black panting
- Cast aluminium control panel access door
- Tap : Old bronze or Orient express
- Customisable oven delivered without tiles, remains at customer's choice and charge

Specification of use

- Can be adapted on the entire range of Cervap and Electron range

Optional Accessories

- Tap
- Painting


Deck oven

Standard version

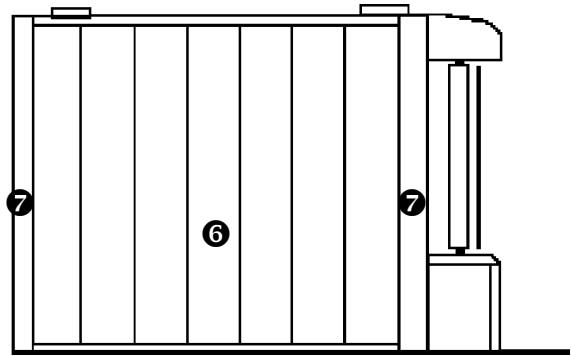
See on next sheet

This version keeps the same characteristics as the basic version.

Oven
Cervap RFA Series 5 and Series 10
Cervap 800
Cervap
GME

Oven complies with  regulations

Deck oven Customised Front



The different options (brick, tiles...) are not included in the price and not delivered by Bongard.

“White tiled” oven front model

- 1** Hood : Brass bar in standard (except with integrated lifter)
Black opaque painting (stainless steel grid on standard)

- 2** Side external ornament covers : on 5, 10 series, and V800 so external ornament covers
Customisable

- 3** Side external ornament covers : on 5, 10 series and V800 all controls on left ornamental cover
Ornament covers : black opaque painting
Type of steam controls : Tap “Orient express” non functional
Number of steam vent
 one on upper deck
 on each deck
 without

Brass steam vent handle

Door handles

- Black ball-shaped
 Brass ball-shaped

Location of steam control

- Tap at right side., thermometer on left
 Tap at left side., thermometer on right

Steam button : black (to be placed on same side as ornamental tap)

- 4** Horizontal ornament covers
Ornament covers : brushed stainless steel

Hook for loader-unloader

- with
 without

- 5** Bench

Brushed stainless steel bench
Painted parts below bench : black
Door frame colour : black
Under bench : customisable

- 6** Frame (oven side)

Left side

- Light grey (standard)
 Black opaque painting
 Customisable

Right side

- Light grey (standard)
 Black opaque painting
 Customisable

Back

- Light grey (standard)
 Black opaque painting
 Customisable

- 7** Column

Front column

- Black opaque painting
 Brushed stainless steel (standard)

Back column

- Black opaque painting
 Light grey (standard)

Control panel

Standard position depends on model

- Below the bench (standard for Cervap and GME ovens)
 On the lateral control panel (for Electron)
 On the front (for Cervap Series 5, 10, v800)

Integrated lifter

- with
 without

Column cover

- Black opaque painting
 Light grey (standard)

Pastry deck

Deck oven Electric

Capacity

- Baking area : from 3 to 9 for 400x600 plates
- Useful height on each deck : 240 mm
- Door width : 600 mm

Characteristics

- Steam vents
- Independent regulation deck/roof (vault)
- Without steam generator
- Without hooks for loader—unloader

General features


- Electrical resistances armoured with stainless steel 3 years warranty
- Fireproof cement baking plates 20 mm thick
- Mechanical baking timer
- Performant insulation by crossed rock wool panels.

Standard

Pastry deck on Cervap oven 3 decks.

Reference	Options
-----------	---------

88030001	Pastry deck 3 plates / 1 deck
88060001	Pastry deck 6 plates / 2 decks
88080001	Pastry deck 8 plates / 2 decks
88090011	Pastry deck 9 plates / 2 decks
88001301	Hood pastry deck 1 door on 3 storeys oven
88001401	Hood pastry deck 1 door on 4 storeys oven
88002301	Hood pastry deck 2 door on 3 storeys oven
88002401	Hood pastry deck 2 door on 4 storeys oven

Oven complies with  regulations



32, route de Wolfisheim - F-67810 Holtzheim
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18
www.bongard.fr - bongard@bongard.fr

Integrated lifter



Deck oven

Specification of use

The lifter can be integrated to the whole range of Bongard deck ovens, 1, 2, or 3 columns, 3, 4 or 5 decks

Characteristics

- Clearance in front of the oven
- Easy storing on high position, in front of the hood
- Ergonomic handles : lifting and loading
- Handles can be assembled either on the right or on the left
- Height under lifter on highest position : 1880 mm
- Reduced size of lifter columns : 2x10 cm wide
- Tilting hook system on lifter as standard supply

General features

- Water, air and dustproof bearings, no maintenance for the sliding
- Stainless steel translation parts and plastic materials
- Lifting system with chains and counterweight

complies with  regulations

Reference	Lifter for Oven
47090131	Cervap Compact
47090112	Cervap Series 5
47090122	Cervap Series 10
47090102	Cervap doors 800 mm
47091172	Cervap 1 door 750 mm
47091262	Cervap 2 doors 600 mm
47091272	Cervap 2 doors 750 mm
47091362	Cervap 3 doors 600 mm
47091372	Cervap 3 doors 750 mm
47092262	GME 2 doors 600 mm
47092272	GME 2 doors 750 mm
47092372	GME 3 doors 750 mm
47093181	Omega 1 door 800 mm
47093191	Omega 2 doors 600 mm
47093201	Omega 2 doors 800 mm
47094262	Cervap DT 2 doors 600 mm
47094272	Cervap DT 2 doors 750 mm
47094362	Cervap DT 3 doors 600 mm
47094372	Cervap DT 3 doors 750 mm
99999320	Assembling for integrated lifter (all models)

Note : hooks for loader-unloader fitted on lifter.
do not propose the oven front fitted with hooks



32, route de Wolfisheim - F-67810 Holtzheim
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18
www.bongard.fr - bongard@bongard.fr

Semi-automatic loader base M 83



Deck oven Electric

Characteristics

Designed to the all range of Bongard deck ovens Cervap and Omega (to 4 decks).
The M83 loader base acts as a "fixing system", with hooks (on standard)
Manual loading and unloading assisted by counterweight system.

Construction

- Epoxy painted structure
- Epoxy coated (contact food)

Note :
No hooks needed on the oven

Supply without loader

complies with  regulations

Reference Model

84600011	Semi-automatic loader base M 83 (door 600 mm)
84600051	Semi-automatic loader base M 83 (door 750 mm)
84600061	Semi-automatic loader base M 83 (door 800 mm)

Scissors type lifting



Deck oven Electric

Characteristics

Designed to the all range of Bongard deck ovens Cervap and Omega (to 4 decks).
The scissors type lifting do not act as a "fixing system".
Raising & lowering assisted by compensating springs (on manual model) or by a motor (on motorized model).

Construction

- Epoxy painted structure
- Epoxy coated (contact food)

Note :
Hooks needed on the oven

Supply without loader

complies with  regulations

Reference	Model
-----------	-------

07061601	Manual lifter, handle on the left side
07061611	Motorized lifter, control on the left side

Loader- Unloader



Deck oven Electric

Characteristics

Designed for the all range of Bongard deck ovens
Acts as "loading-unloading system"

Construction

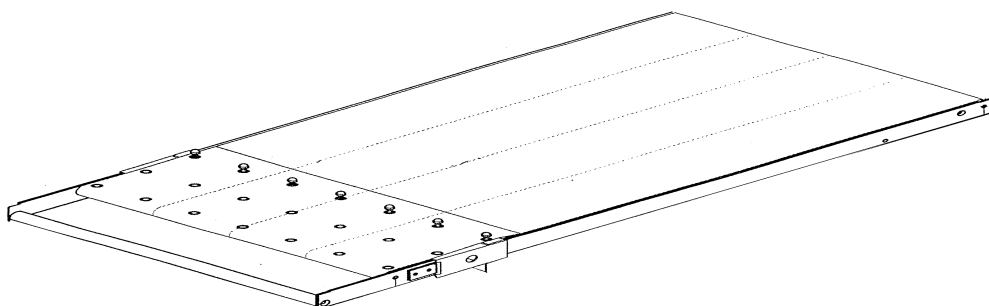
- Epoxy painted structure

Note :
Supply with belt

complies with  regulations

Reference	Designation	Type / depth
84000012		600-123/149 cm
84000022		600-164/186 cm
84000032	Loader / unloader door of 600 mm	600-201/222 cm
84000042		600-259/264 cm
84000052		750-123/149 cm
84000062	Loader / unloader door of 750 mm	750-164/186 cm
84000072		750-201/222 cm
84000082		750-259/264 cm
83999961		800-123/141/149 cm
83999972		800-162 cm
83999982	Loader / unloader door of 800 mm	800-202 cm
83999992		800-242 cm
84100011		123/149 cm
84100021	Loader / unloader only, without belt,	163/186 cm
84100031	steel door of 600 mm	201/222 cm
84100041		246/259 cm
84100051		123/149 cm
84100061	Loader / unloader only, without belt,	163/186 cm
84100071	steel door of 750 mm	201/222 cm
84100081		246/259 cm
84099971		162 cm
84099981	Loader / unloader only, without belt,	202 cm
84099991	steel door of 800 mm	242 cm
84180011		123/149 cm
84180021	Spare belt, door of 600 mm	163/186 cm
84180031		201/222 cm
84180041		246/259 cm
84180051		123/149 cm
84180061	Spare belt, door of 750 mm	163/186 cm
84180071		201/222 cm
84180081		246/259 cm
84179971		162 cm
84179981	Spare belt, door of 800 mm	202 cm
84179991		242 cm

Loader



Modular deck oven Soleo

Characteristics

Designed for the all range of Bongard deck ovens
Acts as "loading system"

Construction

- Epoxy painted structure

Note :

Supply with belt

complies with  regulations

Reference	Oven	Loader dimensions w x d	Useful baking area w x d
07063014	M2 Soleo	610 x 1130 mm	620 x 845 mm
07063013	M4 Soleo	675 x 1145 mm	1370 x 965 mm
07063015	M6 Soleo	610 x 1635 mm	1250 x 1350 mm
07063016	M3 Soleo	720 x 1130 mm	1445 x 845 mm

Reference Models

07063217	M2 Soleo
07063219	M4 Soleo
07063220	M6 Soleo
07063218	M3 Soleo

Manual loader base



Deck oven
Electric

Characteristics

Designed to the all range of Bongard deck ovens Cervap and Omega (to 4 decks).
The manual loader base do not act as a "fixing system".

Construction

- Epoxy painted structure
- Epoxy coated (contact food)

Note :

Hooks needed on the oven

Supply without loader

complies with  regulations

Manual loader base (double level)

Reference	Model
84300411	Manual loader base C2-60
84300401	Manual loader base C2-75
84300421	Manual loader base C2-80

Manual loader base (single level)

84210001	Manual loader base TP2A 600-750
----------	---------------------------------



32, route de Wolfisheim - F-67810 Holtzheim
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18
www.bongard.fr - bongard@bongard.fr

Modular deck oven Soleo



Deck oven Electric

Capacity

- Baking area : from 0,5 to 6,8 m²
- Useful height on each deck : 180 or 240 mm
- Number of decks : From 1 to 4

Characteristics

- Configurable oven depending on user's needs
- Oven on castors for easy moving and set on feet, proofer or cabinets (depends on models)
- Stands designed to receive a BFA or BFE unit
 - BFA unit : internal evaporator and proofing system, external freezing system
 - BFE unit : proofing same as BFA unit
- Electrical deck with independent regulation deck / roof (vault)
- Very efficient independent steam generator at the back of each deck (optional)
- Steam vent on each deck
- Opticom control on each deck
- Optional hood with exhaust fan
- Oven supply disassembled

Note :

The BFE is directly issue from the BFA system.
The control system allows the automatic proofing management, with a precise setting of humidity, temperature and timer.

Construction

- Electrical resistances armoured with stainless steel 3 years warranty
- Fireproof cement baking plates 20 mm thick
- Oven front in polished stainless steel
- Tempered glass to reduce heat losses
- Halogen lightning
- Performant insulation by crossed rock wool panels.
- Electrical beam by means of silicon cables high temperature

Reference	Oven
74300001	M2 Soleo
74400001	M4 Soleo
74600001	M6 Soleo
74700001	M3 Soleo

Options

Electromechanical control

Steam generator

Accessories

Ornamental hood without lightning

Hood with exhaust fan and lightning

Stand

Cabinets

Proofer

Convection oven Soleo



Convection oven Electrical

Capacity

- 46.4, 46.9 and 64.4 : 400 x 600 mm plates
- 48.4 and 48.9 : 400 x 800 mm
- Number of decks : 4 or 9 depending on models

Characteristics

- Door opening on the right or on the left.
- Electronic control Opticom on the right or on the left.
- Optional hood with steam extractor
- Alternative way of ventilation for a perfect and even cooking
- Oven equipped with castor and fitted on stands or cabinet depending on model
- Halogen lightning in the door

Construction

- Oven front in polished stainless steel
- Cooking chamber in stainless steel 1.5 mm thick
- Performant insulation by crossed rock wool panels.
- Ergonomic door handle
- Double steam generator, in structured cast iron, allowing steam injection without convection (for oven with steam exhaust)
- Baking water discharge plug
- Motorised steam vent
- Tempered glass
- Electrical resistances armoured with stainless steel 3 years warranty

Standard version

- Door handle on the left
- Electronic control Opticom on the right
- Without steam vent

Reference	Models
72100329	46.4 Soleo
72100359	46.9 Soleo
72100339	48.4 Soleo
72100349	48.9 Soleo
72100319	64.4 Soleo

Options

Door handle on the right

Steam vent

Stainless steel body

Accessories

Ornamental hood with lightning

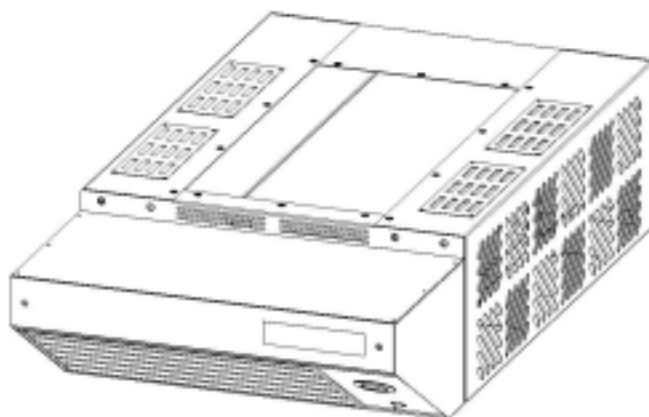
Hood with exhaust and lightning

Stand

Cabinet

Oven complies with regulations

Condenser



FVE Condenser for convection oven Soleo

Use

The hood or headband are replaced by condenser, which reduces the amount of water in the vapour from the baking chamber by air-cooling.
The oven need not be connected to an external chimney.

Reference	Model
-----------	-------

72101501	Condenser for convection oven Soleo 46/48
----------	---

72102501	Condenser for convection oven Soleo 64
----------	--

Construction

- Stainless steel front and headband.
- Cold battery with fins
- Manual control.
- Ventilation : 3 900 m³/hour
- Collection of condensates by gravity

Complies with  regulations



32, route de Wolfisheim - F-67810 Holtzheim
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18
www.bongard.fr - bongard@bongard.fr

Combination Oven Soleo



New
2005

Modular + Convection Electric

Capacity

- Oven allowing to bake :
- On 400 x 600 mm plates

Characteristics

- Baking on decks and convection
- Configurable oven depending on user's needs
- Oven fit on castors for easy moving and set on stand, cabinet or proofer depending on selected model
- See sheet of modular and convection ovens Soleo.

Construction

- Oven front in polished stainless steel and glass
- Electrical resistances armoured with stainless steel 3 years warranty
- Performant insulation by crossed rock wool panels.

Complies with  regulations



Electronic Control

Characteristic

- Manual mode
- Automatic mode, 30 pre programmed recipes
- Optimised pre-heating takes into account the residual temperature of the furnace
- Anti vandal key board
- Automatic starter depends on the baking
- Pulsating steam injection
- Setting of speed exhaust

Deck oven

- Automatic starter for each deck
- Low electric supply
- Possibility of power cut per deck
- Stop function for burner (for Cervap only)

Rack oven

- Possibility of power cut
- 2 speed ventilation

Availability

Available for all Bongard ovens

Unicom 2



Electronic control

Specification of use

- 50 programs with distinct control of 6 baking phases (temperature and baking time).
- 30 pre programmed recipes.
- Start up timer : 2 starts and 2 stops programmable per day.
- Setting the opening of steam vents and steam injection.
- Simple sequencing of operation, simple vision due to clear information and continuity of menus.
- Dynamic optimisation of the power.
- Possibility of power cut.
- 7 languages available (F, D, GB, I, SP, NL, JP).
- Large screen.
- Anti vandal key board.
- Communication with computer or another Unicom 2.

Use

- Standard on Omega deck oven.



32, route de Wolfisheim - F-67810 Holtzheim
Tél : 33 (0)3.88.78.00.23 - Fax : 33 (0)3.88.76.19.18
www.bongard.fr - bongard@bongard.fr



Electromechanical control

Specification of use

- Display for oven functions
- Heat regulator
- Baking timer
- ON/OFF Switch
- Steam injection
- Rack rotating
- Steam vent opening
- Steam injection timer
- Start up timer

Optional accessories

- On/Off exhaust fan
- Double speed ventilation