

Oven Line

Summary

Rack ovens

Standard features on **Rack ovens**

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

Data sheet for **Rack ovens**

Rack ovens The advantages

8.43 FE Stationary rack oven

8.43 E Rotary rack oven Electric

8.43 MG Rotary rack oven Fuel-oil — Gas

Oscar 86 E Rotary rack oven Electric

Oscar 86 MG Rotary rack oven Fuel-oil — Gas

8.63 E Rotary rack oven Electric

8.63 MG Rotary rack oven Fuel-oil — Gas

10.83 MG Rotary rack oven

Racks - Accessories for rack oven

Deck Oven

Standard Equipments for Deck ovens

Cervap The advantages

Cervap Compact Annular steam tubes Oven Oil - Gas

Cervap Series 5 Annular steam tubes Oven Oil - Gas

Cervap Series 10 Annular steam tubes Oven Oil - Gas

Cervap Door 800 mm Annular steam tubes Oven Oil - Gas

Cervap Annular steam tubes Oven Oil - Gas

Cervap DT Annular steam tubes Oven Oil - Gas

Cervap GME Annular steam tubes Oven Oil-Gas

Standard Equipments for Deck ovens Omega

Omega The advantages

Omega Deck oven Electric

Customised front Deck oven

Pastry deck Deck oven Electric

Integrated lifter Deck oven

Semi-automatic loader base **M 83** Deck oven Electric

Scissors type **lifting** Deck oven Electric

Loader—Unloader Deck oven

Loader Modular Soleo Deck oven

Manual loader base Deck oven electric



Modular oven Soleo

Modular Deck oven oven **Soleo** Deck oven electric

Convection oven

Convection oven **Krystal** Convection oven electric

Convection oven **48.8C** Convection oven electric

Convection oven **Soleo** Convection oven electric

Condenser FVE Condenser for convection oven Soleo or Krystal

Combination oven Soleo

Combination oven **Soleo** Modular + Convection Electric.

Controls

Opticom

Electronic control **Unicom 2**

Electromechanical control

Appendix



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



32, route de Wolfisheim - F-67810 Holtzheim
 Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
 www.bongard.fr - bongard@bongard.fr

Rack ovens The advantages

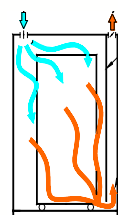
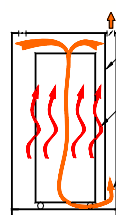
The baking advantages

Baking quality is our guideline for our technical choices. To guarantee a perfect result, our attention was guided by three fundamental aspects.

Baking in a low pressure atmosphere.

A pressure relieving tube fitted with an automatic vent keeps the baking chamber at a pressure close to zero.

This features results in :



- Nice oven spring
- More lift and volume to baking products
- Even steam distribution – perfect crust shine



A perfectly controlled air flow

Adjustable blowing slots fitted with air flow direction guides. This technology improves the air circulation around the products.

Result :

- A even colour on all type of product all over

Slow ventilation speed

A result of three combined essential factors.

- An oversized heat ex-changer.
- Important volume of our baking chambers.
- Use of high flow impeller.

Result :

- Baking without drying out
- An even thickness of the crust
- No overheating on the tray sides



The steam advantages

A shiny bread is obtained by a steam injection at the beginning of the baking cycle. This steam has to be in adequate quantity.

A steam generator for a saturated steam production

A cascading system of 39 to 78 cast iron gutters made specially for BONGARD is the core of the steam generator.

Water injection at several levels of the cascade (minimum 8) on the structured gutters.



Result :

- A perfect distribution throughout the baking chamber
- Instant saturated steam which coats easily the bread

Fast recovery between short baking cycles

Our steam generator has a very important mass

For example :

92 kg for the 8.63E oven.

Due to its high exchange area and its position in the air flow of the oven it recovers fast the necessary energy it's the next steam injection.

Result :

- Non stop baking even with short baking cycles and high steam injections can be made without any problems.



The steam generators mass is an advantage for the baking

His vertical position from bottom to top in the baking chamber, makes him act like a radiator who stores and reflects the heat evenly.

Result :

- An oven which keeps his temperature after loading which in evidence increases the baking quality.

The sturdiness advantages

A baking oven is a tool which has to have a long maintenance free lifetime.

It's the most important investment in the bakery which means total reliability is necessary. It's our belief and we built our ovens according to this philosophy.

The using conditions are often very difficult

Our ovens are designed in order to keep their aspects and performances during a great number of annual working hours.

- 16 000 bakes /year
- 32 000 door opening, closing
- 7 000 rack rotating hours
- 16 000 steam injections
- 7 000 heating hours

A number of details who are showing the real differences

Oversized door handle and hinges.
150 mm thick door with two locking points.
Baking chamber made of stainless steel.

In our days, many manufacturer are using 1 mm thick-ness steel.

BONGARD is using 1,5 mm for his chambers (50 % more material).



Rack ovens The advantages

Rack suspension system or turntable suitable for a total rack load up to 300 kg on 600 X 800 mm ovens.

Result :

An oven made to last and keep his original aspect with a minimum of maintenance



Manufacturer guaranties :

- 1 year on all parts (except consumable)
- 3 years on heat exchanger and electrical heaters
- Guaranteed durability and longevity

The reliability advantages

The robustness pluses mentioned in the foregoing paragraph are of course a sign of reliability of the oven but an important technical element deserves a special attention.

A masterpiece rack driving system

To really understand the difference between our wheel reduction gear and endless screw with torque limiter which fits our ovens, and more classical systems like chains and belts, who need to be in using conditions.



If a baking tray is misplaced on the rack ,it hits some parts in the chamber and blocks the rack, a safety device is absolutely necessary in this case to avoid any breakdown of the motor or damage/displace air slots.

With a classic system (chain or belt) it's a pin which breaks and stops the rack.

In this case you need re-placement pins in stock all the time, climb on top of the oven replace the broken pin et adjust the chain.

All this has to be done in a hot atmosphere on top of the oven.

The BONGARD solution

A torque limiter which makes the gear motor skid and let's the baking continue normally after the tray is placed in the correct position again.

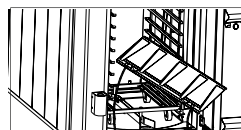
A gearmotor that assumes total safety for the user as well as no maintenance after misplacing a baking tray in the oven, something that can happen to anybody.

The air tightness and insulation advantages

To keep a healthy atmosphere in your bakery, two factors are extremely important.

Air tightness baking chamber, to avoid any leak of steam during steam injection or baking as well as a perfect steam draining at end of baking.

Insulation : To keep the temperature inside the baking chamber because of economy reasons but also in order to avoid any temperature increase in the bakery.



The BONGARD solution

The retractable ramp : already 25 years ago we patented this ramp system in order to have a continuous seal that works with a constant and regular pressure around the door.

Since then no better system has been developed by anybody.

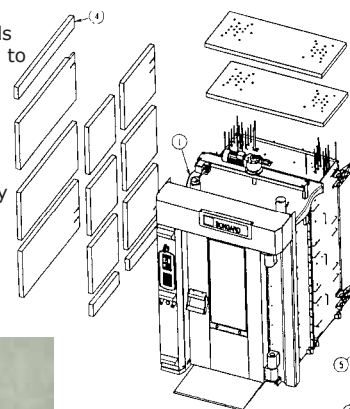
Wiping seals most currently used, have mainly problems, not as effective as our system and needs often replacement.

Crossed layers of rock wool panels

In matter of insulation we use crossed layers of rock wool panels.

This technique avoids collapsing compared to loose rock wool who after years can sag.

The material insulation factor and our technique avoids any thermal bypass.



It's for you the guarantee that the oven is perfectly insulated with an outside temperature not exceeding 25 ° C the ambient temperature.

Double glass pan door window with natural draft.

Rack ovens The advantages

The assembling advantages

Time passed during assembling in your laboratory is very important for two reasons.

Time is money

Even if installation is included in the price, no one ignores that time spent by the engineers is part of the total investment.

Production can not wait

The longer the installation time, the more production is lost.

The Bongard solution

For all these reasons we have developed ovens which are assembled in a minimum of time.

Without compromise on the assembling method, we are still fitting with our pre-assembled oven parts through a standard door.

We prefer to spend the money on the quality of the components, instead of assembling time.

The simplicity and comfort advantages

It's in the details that you recognize the quality of the product.

After consulting and observing you, we designed a few practical features which are improving your comfort.

More as details, real advantages



A door handle that we can say, probably the most practical on the market.

Easy dismantling (without tools) of the double glass on the door for cleaning purpose.
Easy replacement of the door seal.



But also



A place to keep the rack hooks
A magnet to store the scarifying blade
A performing halogen lighting (two bulbs per oven)



And even more

In standard Opticom controls. Easy to use and performing with 30 programs with the following features.

- 2 baking temperatures
- Steam injection timer
- Automatic steam vent opening at end of baking

As easy to use as a simple temperature regulator and yet you can control the whole baking process, in all its phases.

The safety advantages

The rack ovens are complying with different European norms (machines, gas certification, low power, electro-mechanical compatibility).

All our ovens are CE compliant.

CE compliant and even more

We are going further as requested by the essential norms.

The double glass with a spacing of 150 mm between the two glasses and the ventilation inlets are assuring a low temperature without any risk of burning.

The rack rotation stops immediately at door opening. A push button brings the rack in loading /unloading position.

And the gearmotor with built in torque limiter avoids any injury during unloading the rack even if wrongly used.

A main electrical switch locks the control panel. Electricity is Off at each human maintenance procedure inside the electrical control panel.

Oil and gas ovens are fitted with a safety temperature controller in the baking chamber and another one at the heat exchanger.

For BONGARD no concession is made in matters of safety.

The choice extended advantages

You have the choice between different controls. In the standard version our ovens are equipped with Opticom as mentioned before.

Others options are possible

- Electromechanical controls
- Unicom 2 controls : the latest generation of computerized controls with 50 programs. It meets all your needs.

And in addition Unicom 2 is fitted with :

- A unbreakable keyboard with Piezo electric keys and protected by a plastic plate.
- A permanent display that shows all the phases of the baking cycle.



8.43 FE



New
Stainless
steel baking
chamber

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 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 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



BONGARD

32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr



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 left (standard) right (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 without display
2 speed ventilation for UNICOM 2 or electromechanical controls
Hanging system for racks



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 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



BONGARD

32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 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
Opticom controls
Electric battery on the right
2 speed ventilation for UNICOM 2 or electromechanical controls
Double steam generator



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

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



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



BONGARD

32, route de Wolfisheim - F-67810 Holtzheim
 Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
 www.bongard.fr - bongard@bongard.fr

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



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 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



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

Accessories for Rack oven



Racks

Use

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

Construction



On all racks :

- Stainless steel rack
- 30 mm wide tray slides with rounded ends
- Galvanized clevis (except Oscar : stainless steel clevis)
- Wheels Ø 80 mm (except Oscar : Ø 100 mm) made of synthetic fibre fitted with struts & teflon washers
- Maintenance : replacement of struts & washers every 6 month, and lubricating the pivot once a year

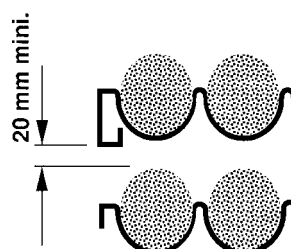
Optional accessories

Stainless steel castors

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

- Oven complies with  regulations

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).



Cervap The advantages

The steam tube oven Cervap

Baking in a deck oven relies on the principle of heat transfer in your baking products via conduction and radiation.



It is the ancestral way of baking bread, and the old mortar and brick ovens follow this principle.

To bring the heat to the baking chambers and refractory slabs, Bongard developed the "modern ring tube oven", now the market's reference: the Cervap (steam circle)

An efficient and reliable functionality principle

How does it work ?

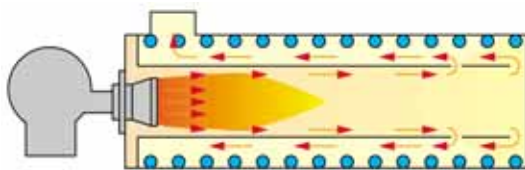
The heart of the oven is made of :

- Juxtaposed 21 mm tubes which delimit the baking chamber and end up in a loop at the lower end.
- A refractory stainless steel furnace located in the loop.

Each watertight welded tube :

- Contains a certain quantity of water (quantity is Bongard's secret).
- Constitute a completely independent circuit.

The burner's flame (gas or diesel) has no direct contact with the tubes, and together with the combustion gases in a double exchange around the furnace, transfer the heat to the tubes. During the oven's heating phase, the water in each tube turns into vapour. The tubes diffuse and absolutely uniform heat in every part of the baking chamber and the slabs.



It is a "natural physics" principle named "thermosiphon" which is the phenomenon of this vapour circulation – no need for a pump or other propelling means.



Non contractual photograph

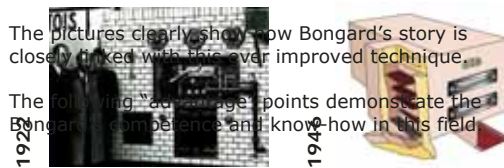
83 years of experience ...

The steam tube oven principle was adopted by other manufacturers. But the CERVAP stays unique.

It is the result of 83 years of experience dedicated to manufacturing and developing ovens for bakeries.

The pictures clearly show how Bongard's story is closely linked with this ever improved technique.

The following "advantage" points demonstrate the Bongard's competence and know-how in this field.



The baking advantages

26 tubes per linear meter arranged along the depth of the oven ensure a very low T delta between the tubes temperature and the baking temperature.

- The most significant result is a soft radiating heat.
- The other essential point is the excellent stability of the temperature after loading the oven.

The combustion gases double exchange around the furnace is auto regulated and thus ensures to the oven :

- A good reaction time during heating up: 2 to 3 °C per minute.
- A constant and excellent evenness of the temperature.
- Facility to bake in reducing heat (burners turned off)
- A great flexibility in usage: it is possible to bake mixed loaves at constant temperature.

Baking the dough takes place on "refractory cement" baking slabs with the following characteristics :

- 20 mm thick.
- Extremely dense, therefore capable of high heat storage.
- Mechanically very tough over time (resistant to abrasion).
- An exclusive coating to allow easy maintenance.

Result :

Baking in a Cervap oven is better demonstrated than explained. It is the essential final touch to produce perfect baked products.

When loading the oven, you will observe :

- Bread rises better

During baking :

- Uniform and progressive colouring
- Nice shining bread.

When unloading the oven, you will observe :

- A generous crust which keeps aromas and helps for a longer conservation.
- A production oven always ready for a load.

And there is more :

- A "tolerant" baking process (Cervap catches up products a little "too risen")
- A slab in the oven, with no risk of burning



Cervap The advantages

- A true bread oven which combines the qualities of a brick and mortar oven with those of a recycling oven.

The steam advantage

Baking bread needs steam during loading. This steam must be instantaneous, available in large quantities, and saturated, i.e. close to the dew point so that it quickly deposits on the bread.

Steam fulfils 2 essential purposes :

- Maintaining the piece of dough's skin elasticity, and thus allowing rising without tears.
- Causing the coagulation of the starch at the surface of the bread, resulting in a more shiny look for a better conservation.

A steam production system tailored to each size and type of oven

The requirements concerning the steam are extremely varied and depend on bread styles for regions and countries

We offer here several steam solutions in order to satisfy every need.

Independent steam generators, performing well at every level and adapted to all types of uses.

A 600 kg steam generator working on a combustion gas recycling principle, thus producing a "free" steam; this comes as standard on the 5/10/800 series, and as optional on other Cervap models.

Result



- Bread is more developed, shinier, and keeps its look and aroma longer.
- Steam is perfectly evenly distributed in the baking chamber.

Fast successive loads of products requiring a short baking time and needing a lot of steam present no problem at all.

A recovery capacity between two short baking cycles.

In the Cervap range of ovens, you are sure to find the oven that will precisely meet your needs

The energy saving advantage

The very principle of its operation and construction inherently make the Cervap oven an energy saving

champion.

An optimised thermal exchange

- The thermal exchange through radiation, conduction and convection around a refractory steel furnace (BONGARD patent), added to the double circulation of the combustion gases allow to "extract" the maximum energy of the combustion.
- Thermal efficiency is exceptional.
- The diameter of the tubes (21 mm), plus the large



number of tubes per linear meter (26 tubes) allow heat to be transferred to a large mass.

- The more tubes, and the closer they are to each other, the greater the capacity to store the energy produced by the burner.
- Note : some competitors use 16 tubes per linear meter and significantly increase their cross section. This solution mostly results in a lower manufacturing cost at the expense of the overall quality of the oven.
- The absence of a turbine allows low electrical requirements (one single phase 230V outlet - 0.8 kW), and means negligible electrical consumption costs to operate the oven. For example: a 15 m² recycling oven uses 5.3 to 6.6 kW of electricity constantly, whether the burner is on or not.



Cervap The advantages

Cross layered rock wool panels.

For insulation, we use cross layered rock wool panels.

This technique protects you from sinking effects over time, effects often observed with packed fibre solutions.

The insulation coefficient of the materials used and the layout technique avoids thermal bridge problems.

It is your guarantee of a perfectly insulated oven : the temperature of its external walls will not exceed +25°C over the ambient bakery house temperature.



Glass doors treated to reflect the heat inside the baking chamber.

Steam at very low cost.

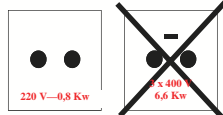
Producing steam at loading time is expensive : up to 33 % of the baking energy required.



The integration on some models of a steam recycling generator / combustion gas recycling considerably reduces the energy consumption.

Result :

The Cervap is the energy saving champion in all categories.



The daily use advantage

- More silent, no turbine or moving parts : Cervap is one of the quietest ovens available.
- Choosing a Cervap means choosing a better quality of life.



- More availability, no moving parts, and access to all technical parts at the front, under the work surface : risks of breakdowns and maintenance times are greatly reduced.

The warranty advantage



- 10 years warranty on the tubes.
- 5 years warranty on the oven (whatever the frequency of use).
- 10 000 CERVAP ovens are baking worldwide.



An oven that can be completely dismantled

- The Cervap can be completely dismantled, moved and reassembled without any problem.



- Whatever the baking area, even a 24 m² model goes through a standard 80 cm wide door.
- A 30 year old Cervap can be disassembled and reassembled without a problem, resulting in an un-matched resale value.

Conclusion

The CERVAP oven built its legend on a set of unbeatable features; choosing a CERVAP means :

- The best way to bake
- A straight, reliable oven.
- A good long term investment.



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 CE regulations

Standard version

- IDL 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
48003022	Steam exhaust vent
48029001	Adaptator for integrated lifter
48023101	Hooks for loader - unloader
48090003	Electromechanical control
	Door handle and steam button on the right hand side
	Steam vent on upper deck
	Steam vent on each deck
48025301	"Brick coated" front model
48025201	"White tiled coated" front model



BONGARD

32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 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.

- Oven complies with  regulations

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
60090563	Electromechanical control
61930141	Steam sequencer control Opticom
61930142	Steam sequencer control Electromechanical



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

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

- Oven complies with  regulations

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
60090563	Electromechanical control
61930141	Steam sequencer control Opticom
61930142	Steam sequencer control Electromechanical



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 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

- Oven complies with  regulations

Reference	Oven	Oven configuration
47000101	800/5.162	<input type="checkbox"/>
47000111	800/5.202	<input type="checkbox"/>
47000121	800/5.242	<input type="checkbox"/>

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
60090565	Electromechanical control
61930141	Steam sequencer control Opticom
61930142	Steam sequencer control Electromechanical



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr



Annular steam tubes Oven Oil - Gas

Capacity

- Baking area : from 4.5 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

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

- Oven complies with  regulations



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr



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

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.

- Oven complies with  regulations

Non contractual photograph

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



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr



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 : 4
- 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

- Oven complies with  regulations

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		
94000042	600/8.164			
94000822	600/8.186			
94000052	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			



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

Omega The advantages

The baking advantage

Baking quality is the most important criteria governing all our technique choices. The Omega is equipped with 20 cm thick baking slabs made of refractory cement, guaranteeing a nice shining bread with good under crust and rising well.

Heating elements regularly spaced, with added power, at the front of the cell, reinforced door seals, with treated glazing to reduce heat losses, everything contributes to a homogenous baking process everywhere in the chamber, even in the opening area, without burnt crust and hot spots.

A decompression flap and a valve (optional) at every level, as well as a facility to partially open the door, allows any kind of baking, with or without steam evacuation.

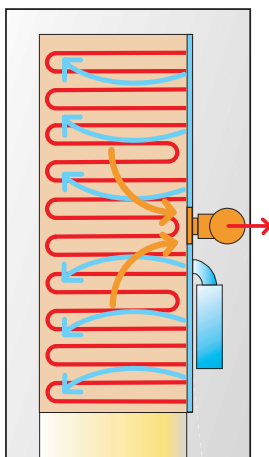
The electronic system constantly checks the actual temperatures inside the oven and optimises the heating power in order to add just the amount of energy necessary.



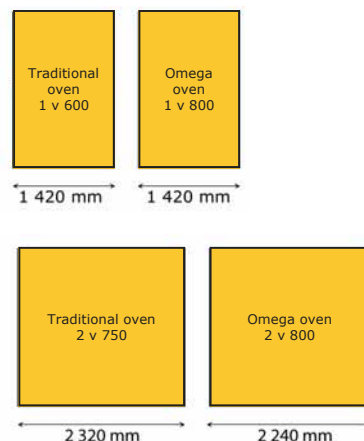
The steam advantage

Entirely redesigned and optimised, the massive steam generator (23 kg for 2 m² of baking surface maximum) is made of single block Incoloy heating elements, a thick tube body (10 mm) and a stainless steel injection tube.

The metal bars are arranged very close to the heating element, the heating energy is adapted to the length of the oven, regulated and optimised by the Unicom 2 (on standard) and Opticom (optional) electronic control system, in order to produce large amounts of steam at low temperature to impregnate the piece of dough and guarantee constant availability even for short baking cycles.



The compactness advantage



An 800 size oven on a traditional 600 size oven door.

The Omega 801.5 oven is the most compact on the French market : it is the sole electric deck oven offering over 9 m² of baking surfaces for a one opening width.

The ergonomic advantage

The Unicom 2 electronic control system (on standard) boasts excellent ergonomic and easy working conditions.

- High resolution graphic screen for absolute reading comfort
- 50 baking recipes
- Programmable weekly auto start
- Timed and sequenced steam production, automatic or manual
- 6 baking phases for each recipe to match every baking style
- Baking timer for each level
- Independent lighting for each level and the hood
- Variable hood extractor speed (automatic or manual)
- Valve management (if oven is fitted with valves)
- Optimisation of power management
- Electronic transfer of recipes between two Unicom 2 control or to/from a PC

The Omega can be supplied with the Opticom control panel (optional) with :

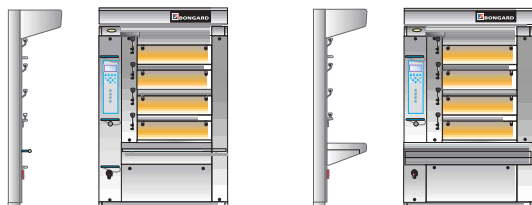
- Manual mode
- Automatic mode, 30 pre programmed recipes
- Optimised pre-heating taking into account the residual temperature of the furnace
- Anti vandal key board
- Automatic starter dependings on the baking
- Pulsating steam injection (manual or automatic)
- Setting of speed exhaust (if equipped)

A magnet to hold your scarification blade, the high performance halogen lighting in the oven and in the hood to light the façade, the integrated lift and its many advantages complement these features.

Omega The advantages

The choice advantage

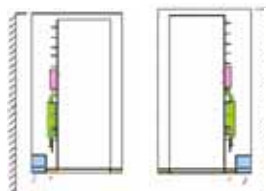
With 2 possible implantations, the choice of side for the oven's controls and the access to the technical zone, 7 depths, 3, 4 or 5 levels on 600 or 800 mm doors model, with or without work surface (3 and 4 level ovens only), with or without an integrated lift ...



there is always an Omega oven just right for your needs.

The implantation advantage

Access to the heating elements, steam generator, de-compression system and valves (optional) is all on one side, which allows the oven to be mounted flush against walls at the back and on the other side.



The aesthetic advantage

The façade, entirely redesigned, includes all controls on one side.

The harmoniously proportioned hood and work surface (option) profiles, the deliberate use of stainless steel as well as the elimination of painted parts in order to facilitate cleaning, and the impeccable finish, give the overall oven a very modern look.

The ease of cleaning advantage



The smooth front, made of the bare minimum number of parts, the perfectly smooth Unicom 2 and Opticom electronic controls, the hood fins dimensioned to be cleaned in industrial washers, result in an unmatched ease of cleaning.

The safety advantage

In accordance with the European standards, we take it further : our Omega ovens are certified by an external organization.

Omega ovens are equipped with safety devices independently controlling the temperature of each baking chamber and of each steam generator.

A circuit breaker on the façade locks the electric box out. The electric power is always off whenever human intervention takes place.



The reliability advantage

Unicom 2 and Opticom are designed to work in even the most difficult conditions. These electronic controls pass all electro-magnetic compatibility tests, and accept power cuts of up to 2 seconds.

Furthermore, the electronic control checks the proper operation of the microprocessor 50 times every second.

The armoured heating elements are made of stainless steel and guaranteed for 3 years.

The robustness advantage

A baker's oven is a production tool and its reliability must be without question.

It is our conviction and we build ovens according to this philosophy.

Our ovens are designed to keep their performances in difficult conditions and function year after year :

- 7 000 hrs
- 16 000 baking cycles, 16 000 steam injections
- 32 000 door openings and closings
- 300 000 contact operations for the power switches

The electronic controls keyboard have piezoelectric contacts and are protected by a thick plastic sheet, making them indestructible.

The structure of the integrated lift is designed to support 5 times the nominal specified weight.

The isolation advantage

Cross layered rock wool panels are used for insulation. This technique avoids the slumping effect over time observed with packed fibre.

The three 50 mm super-posed layers are the guarantee of a perfectly insulated oven: its outside wall temperature does not exceed 20°C over the ambient temperature – proof of an excellent thermal efficiency.

Glass panels are treated to reflect the heat (reducing the windows temperature by 40°C).



The speedy assembly advantage

Thanks to the pre-assembly of the mouthpiece onto the frame, the pre-assembly of the chassis and the cabling time saving, assembling an Omega oven at the client's premises is quick.

Factory assembly is also possible because of the oven's compactness.

Omega The advantages

Heating power and electric connection requirements

The Omega is a high heating power electric oven (30 % more per baking m², compared to the Electron).

This was designed to give it a quick response time and be used in continuous mode with the most demanding products such as leavened bread and products requiring a very short baking cycle.

As a proof of this response time, the oven temperature rise is reduced by nearly 20%.

Yet, the heating optimisation of the Omega oven thanks to the Unicom 2 electronic control allows an electrical power connection per m² less than the Electron oven (Public Power Supplier subscription), and among the lowest on the market.

The power requirements of an Omega oven is calculated to allow simultaneous heating of all baking decks as well as the steam generator.

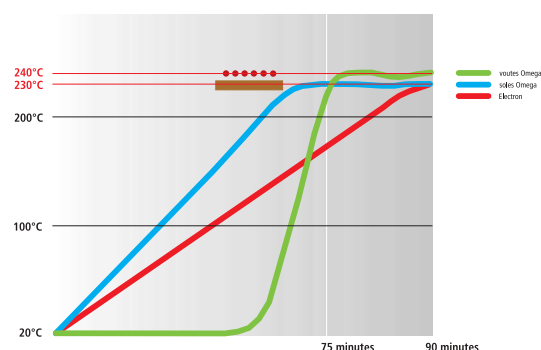
During baking, priority is given to heating the decks, then the arches and the steam generators.

A perfect baking quality

The elements' power is adjusted according to their position in the oven : more power at the mouth to compensate for the losses through the glass window, a bit less at the back to limit the heat build up during the day's work.

The spacing of the heating elements loops stays constant in order to avoid hot spots (spacing = 102 mm).

The very precise and fine electronic control of the Opticom allows a much more even diffusion of the heat on the decks (maximal control time during baking cycle is down to 40 seconds, against 2 minutes previously).



Reinforced insulation

Omega ovens are insulated by 3 layers of cross layered rock wool panels, boasting 150 mm of insulation thickness on all surfaces except the top which has 4 layers (200 mm).

All frames making up the oven are mounted on flat joints to eliminate thermal bridges and obtain a perfect insulation.

30 mm insulation between each level guarantees their thermal independence and allows temperature differentials up to 80°C between 2 levels.



Electrical freewheeling as standard feature

Omega ovens are equipped as standard with a double electrical freewheeling mode.

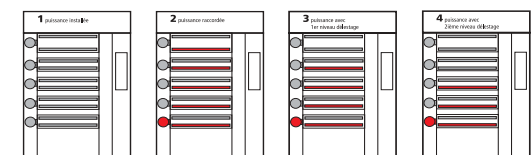
Freewheeling can be activated by a device fitted on the electrical circuit of the bakery, via 2 power relays on the Unicom 2.

The first level of freewheeling allows the reduction of the power used by the amount of one deck.

The second level can bring this reduction to 2 decks. This represents up to 19% and 38% of reduction in used power.

The first level of freewheeling allows normal working conditions when the oven is already at temperature.

The second level corresponds to utilization power peaks as per the bakery's electrical supply conditions, and should only be used for a few minutes during baking cycles.





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

- Oven complies with  regulations

Standard version

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

Options

See details next page



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

Customised Front



Deck oven

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
- Electromechanical control only

Specification of use

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

Optional Accessories

- Tap
- Painting

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

Cervap compact

- Oven complies with CE regulations



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

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
- Electromechanical control only
- Performant insulation by crossed rock wool panels.

- Oven complies with  regulations

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



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 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
- Machine complies with CE 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
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

Semi-automatic loader base M 83



Deck oven

Characteristics


Designed to the all range of Bongard deck ovens Cervap and Omega 600, 750 and 800 doors (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

- Machine 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)



Deck oven

Characteristics


Designed to the all range of Bongard deck ovens Cervap and Omega 600, 750 and 800 doors (to 4 decks).
The scissors type lifting do not act as a "fixing system".
Raising & lowering assisted by compensating springs (on manual model).

Construction

- Epoxy painted structure
- Epoxy coated (contact food)

Note :

Hooks needed on the oven
Supply without loader

- Machine complies with  regulations

Manual lifter

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

07061601	Manual lifter, handle on the left side
----------	--

Loader- Unloader




Deck oven

Characteristics

Designed for the all range of Bongard deck ovens
Acts as "loading-unloading system".
Loader-unloader supply with belt.

Construction

- Epoxy painted structure
- Machine complies with  regulations

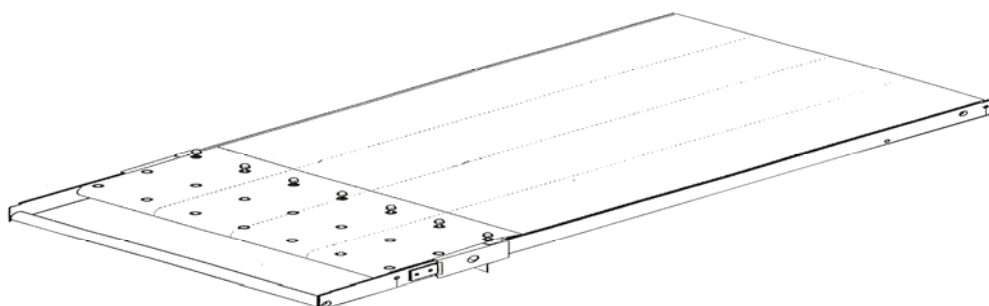
Loader (supply with belt)

Reference	Designation	Type / depth
84000012	Loader / unloader door of 600 mm	600-123/149 cm
84000022		600-164/169/184/186
84000032		600-201/205/222 cm
84000042		600-242/259/264 cm
84000052	Loader / unloader door of 750 mm	750-123/149 cm
84000062		750-164/184/186 cm
84000072		750-201/205/222 cm
84000082		750-242/259/264 cm
83999962	Loader / unloader door of 800 mm	800-123/141/149 cm
83999972		800-162 cm
83999982		800-202 cm
83999992		800-242 cm



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

Loader



Modular deck oven Soleo

Characteristics


Designed only for the Soleo deck ovens
Acts only as "loading system". Loader supply with belt.

Construction

- Aluminium structure

Note :

Supply with belt

- Machine complies with  regulations

Loader (supply with belt)

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



BONGARD

32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

Manual loader base



Deck oven

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

- Machine complies with  regulations

Manual loader base (double level)

Reference	Model	Type of oven
84300411	Manual loader base C2-60	Door 600 mm
84300401	Manual loader base C2-75	Door 750 mm
84300421	Manual loader base C2-80	Door 800 mm

Manual loader base (single level)

84210001	Manual loader base TP2A 600-750	Door 600 mm or 750 mm
----------	---------------------------------	-----------------------



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 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.

- Oven complies with  regulations

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



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

Convection oven Krystal



Convection oven Electrical

Capacity


- 46.4, 46.9 and 64.4 for 400 x 600 plates
- 48.4 and 48.9 for 400 x 800 plates
- Number of decks : 4 to 10 depending on models

Characteristics

- Door opening on the left
- Opticom control panel on the right
- Steam exhaust hood with optional exhaust fan
- Alternative way of ventilation for a perfect and even cooking

General features

- Oven front in polished stainless steel
- Cooking chamber in stainless steel 1.5 mm thick
- Insulation by means of glass wool mattresses
- Ergonomic door handle
- Double independent steam exhaust allowing steam injection without convection (for oven with steam exhaust)
- Motorised steam vent (manual on electronic control panel)
- Tempered glass
- Electrical resistances armoured with stainless steel 3 years warranty

- Oven complies with  regulations

Standard version

- Door handle on the left hand side
- Electronic control Opticom on the right

Reference	Oven with steam
72100239	46.4 V
72100229	48.4 V
72100279	46.9 V
72100269	48.9 V

Reference	Oven without steam
72100219	46.4
72100259	46.10

Options

Door handle on the right

Accessories

Ornamental hood with light

Hood with exhaust fan and light

Stands

Cabinets



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

Convection oven 48.8C



Convection oven Electrical

Capacity


- 48.8C : 8 plates 400 x 800 mm
- Cabinet : 18 plates 400 x 600 mm
- Stand : 9 plates 400 x 800 mm

Characteristics

- Door opening on the left
- Opticom control panel on the right
- Steam exhaust hood with optional exhaust fan
- Alternative way of ventilation for a perfect and even cooking

General features

- Oven front in polished stainless steel
- Cooking chamber in stainless steel 1.5 mm thick
- Insulation by means of glass wool mattresses
- Ergonomic door handle
- Double independent steam exhaust allowing steam inject ion without convection (for oven with steam exhaust)
- Motorised steam vent (manual on electronic control panel)
- Tempered glass
- Electrical resistances armoured with stainless steel 3 years warranty

- Oven complies with  regulations

Reference	Oven
72100269 72603401	Convection oven Krystal 48.9 with steam Option for convection oven 48.8C
72305021 72105121	Cabinet 18 plates 400x600 Cabinet option for convection oven 48.8C
72306051 72603411	Single stand H=850 Stand option 48.8C
07063194	Rack 8 levels for convection oven 48.8C
07063195	mobile rack for baking insert frame for convection oven 48.8C

Options	
72180091	Ornamental headband
72180081	Hood with exhaust fan
72306071	Extra charge for use of 9 tray slides 400 x 800 mm on stand

Convection oven Soleo



Convection oven Electrical

Capacity


- 46.4, 46.9 and 64.4 : 400 x 600 mm plates
- 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

- Oven complies with  regulations

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
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

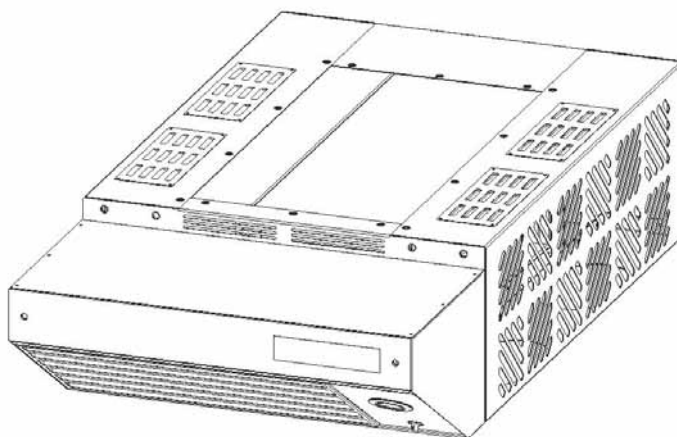
Stand

Cabinet



32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

Condenser




FVE Condenser for convection oven Soleo or Krystal

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.

Construction

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

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

72101501	Condenser for convection oven 46
----------	----------------------------------

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



BONGARD

32, route de Wolfisheim - F-67810 Holtzheim
Tel : +33 3 88 78 00 23 - Fax +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

Combination Oven Soleo



Combination M2 XS



Combination M4 XL

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.
- Oven 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

- Machine complies with  regulations




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.
- Machine complies with  regulations




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

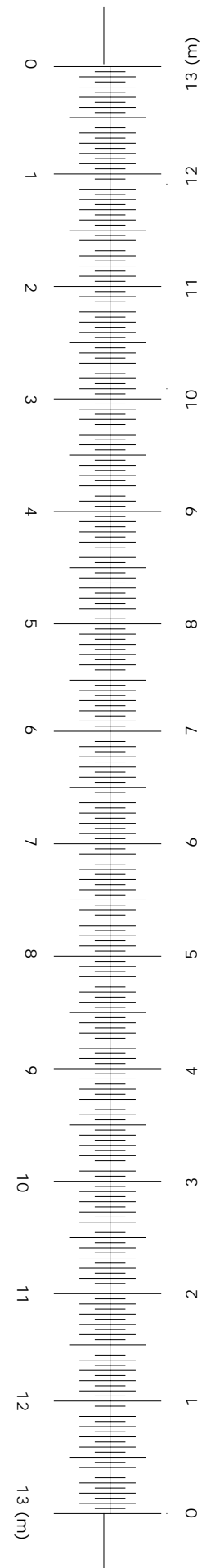
Optional accessories

- On/Off exhaust fan
- Double speed ventilation

- Machine complies with  regulations

Aide aux schémas d'implantation
Make your own layout
Backstuben planung leichtgemacht

Notes

[illegible]

Réaliser vos plans d'implantation en découpant les schémas au 1/50e de nos équipements / Make your own layout, copy and cut the drawing of our equipment scale 1/50e / Anbei finden Sie Masstabgerechte 1/50e Zeichnungen von unserem Maschinen und Öfen zum fotokopieren

Mélange / Mixing line / Kneeter

Échelle / Scale / Masstab : 1/50

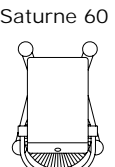
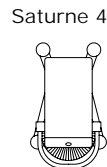
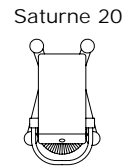
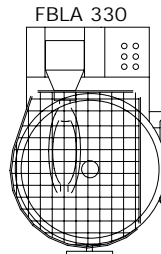
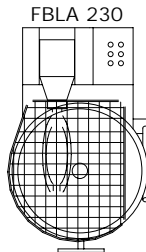
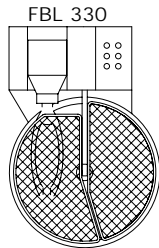
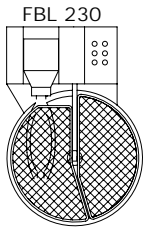
L 90 /
120

L 250

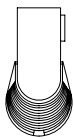
Sigma
2.45

Sigma
2.60

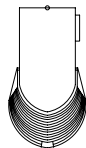
Sigma
3.60



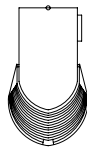
Spiral 50



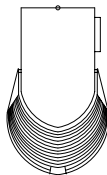
Spiral 70



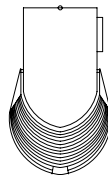
Spiral 80



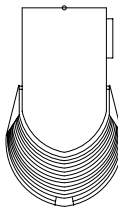
Spiral 110



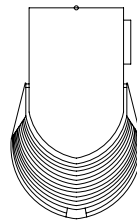
Spiral 150



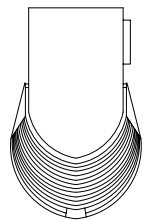
Spiral 200



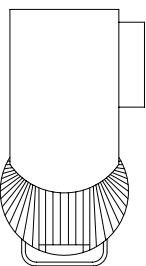
Spiral 250



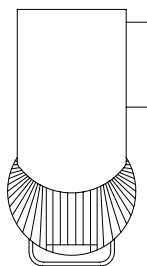
Spiral 300



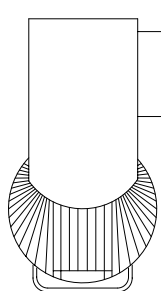
Spiral A 250



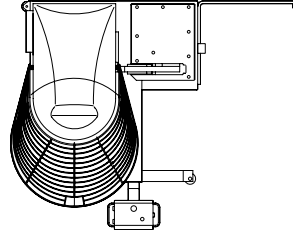
Spiral A 300



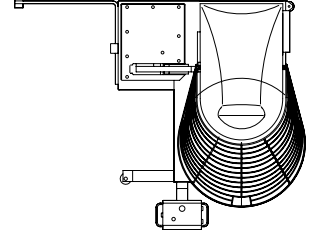
Spiral A 360



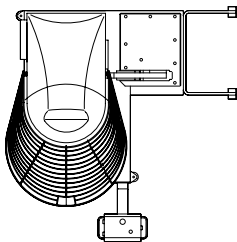
Spiral TH / TL 300



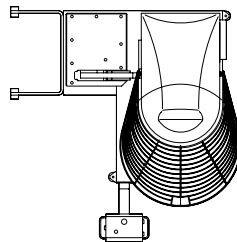
Spiral TH / TL 300



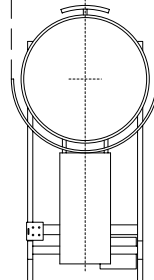
Spiral TH / TL 200



Spiral TH / TL 200



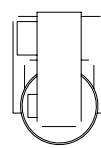
BDC 3



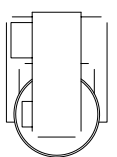
Échelle à
bacs



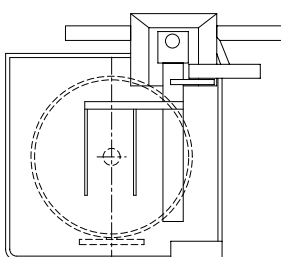
AR 80



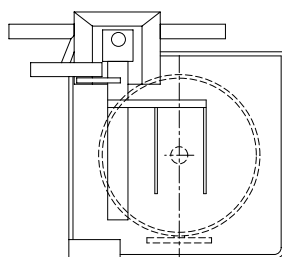
AR 150



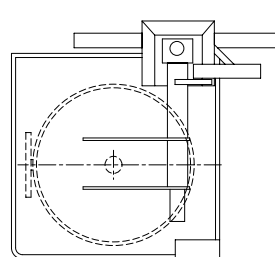
EBCV n°1



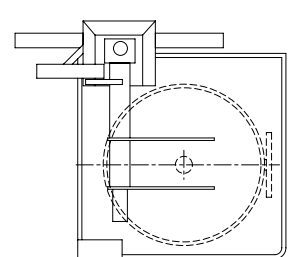
EBCV n°2



EBCV n°3

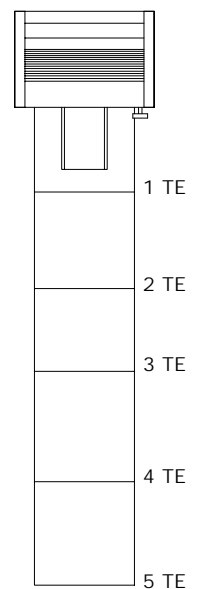
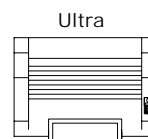
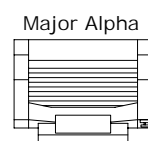
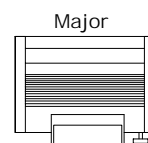
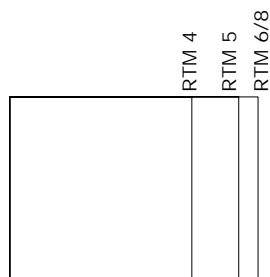
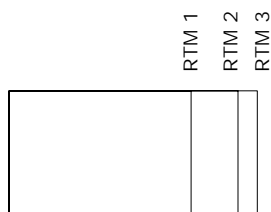
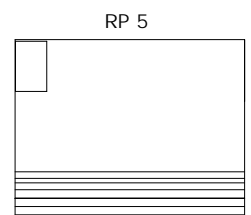
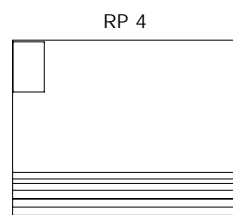
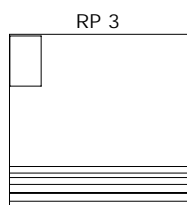
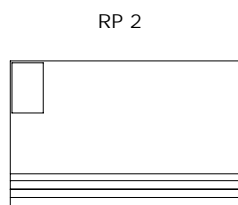
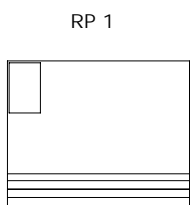
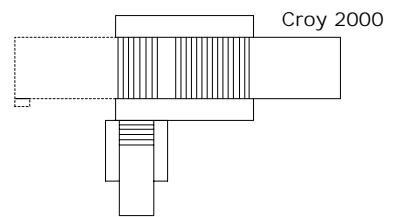
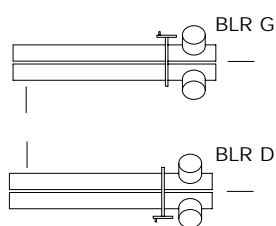
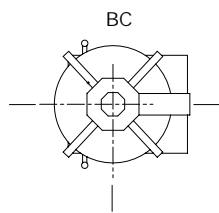
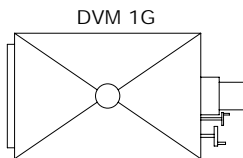
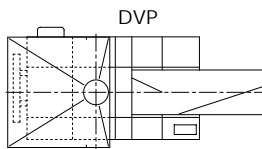
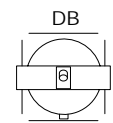
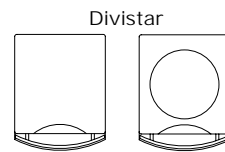
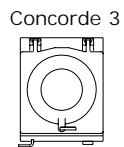
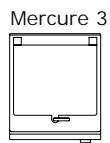
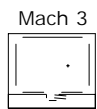


EBCV n°4

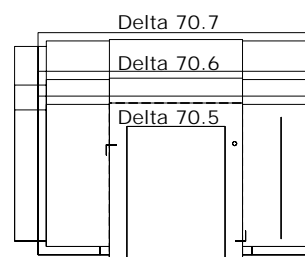
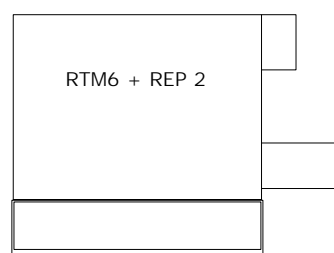
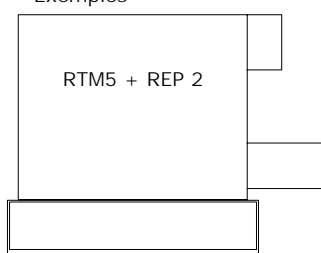


Machine / Machine line / Maschinen

Échelle / Scale / Masstab : 1/50

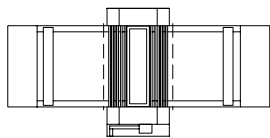


Exemples

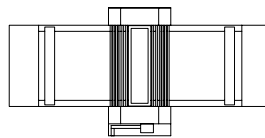


Laminoirs / Sheeters / Teigausrollmaschinen

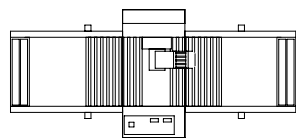
Échelle / Scale / Masstab : 1/50



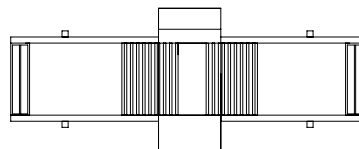
SF 500 B



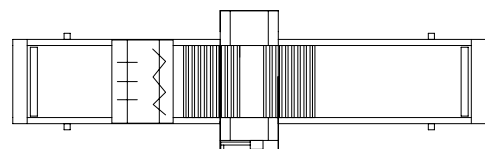
SF 500 N



SF 500 L



SF 600 N



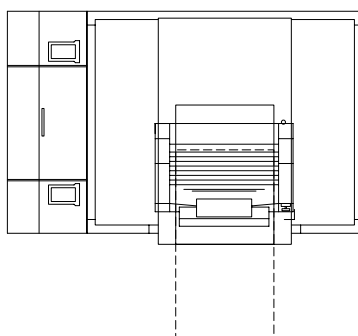
SF 600 LT

Delta / RTM / ECP

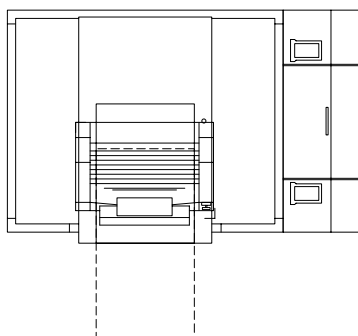
Échelle / Scale / Masstab : 1/50



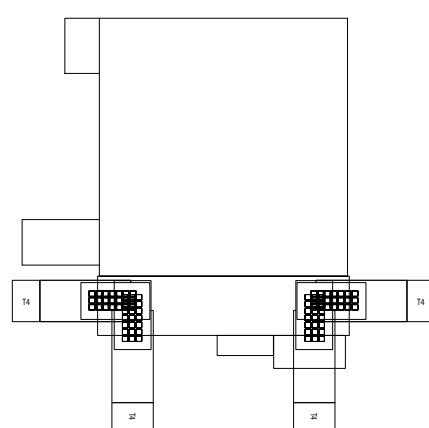
ECP 400



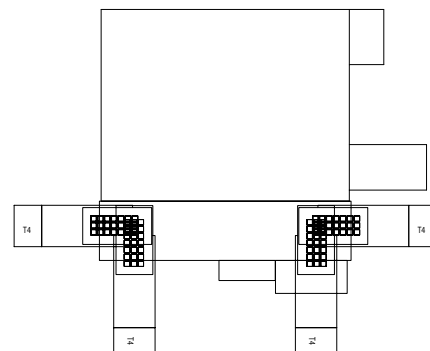
Delta 70.7 Auto G



Delta 70.7 Auto D



RTM 103 Auto

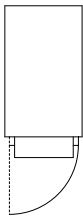


RTM 6 Auto

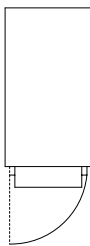
Froid / Retarding & Freezing line / Kälte Programm

Échelle / Scale / Masstab : 1/50

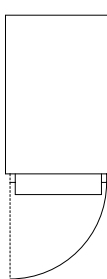
BFA
400 x 600



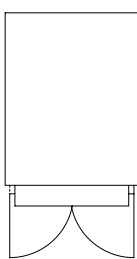
BFA
400 x 800



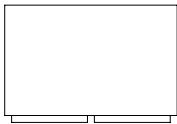
BFA
600 x 800



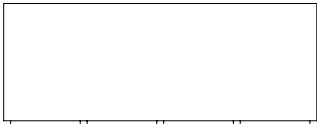
BFA
750 x 800



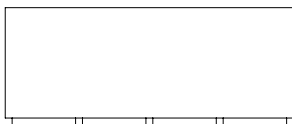
BTP 2 GE



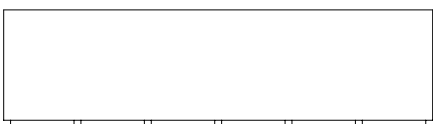
BTP 4 GE



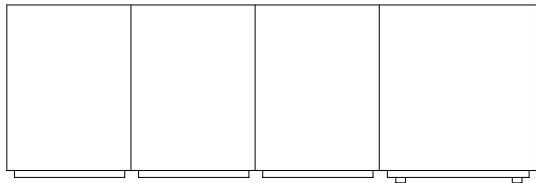
BTP 3 GL



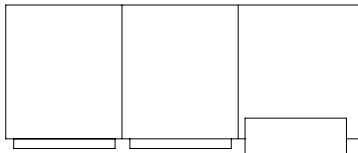
BTP 5 GL



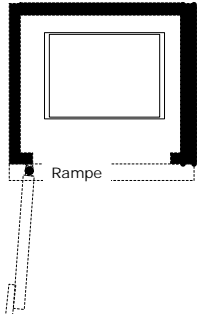
EVS 68.60



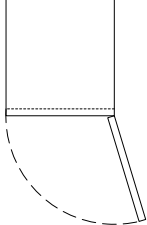
EVN 68.60



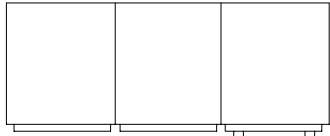
BSC 68



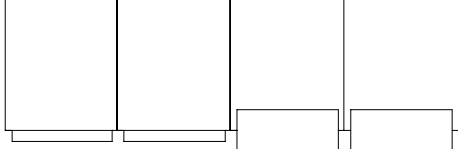
EVS 9



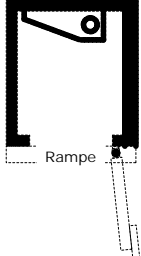
EVS 46.40



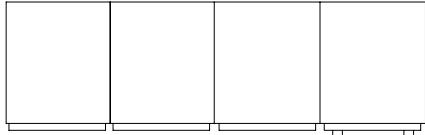
BSCP 70.1



BSC 46



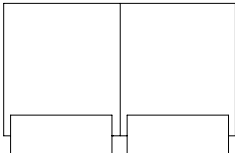
EVS 46.60



BSCP 50.1

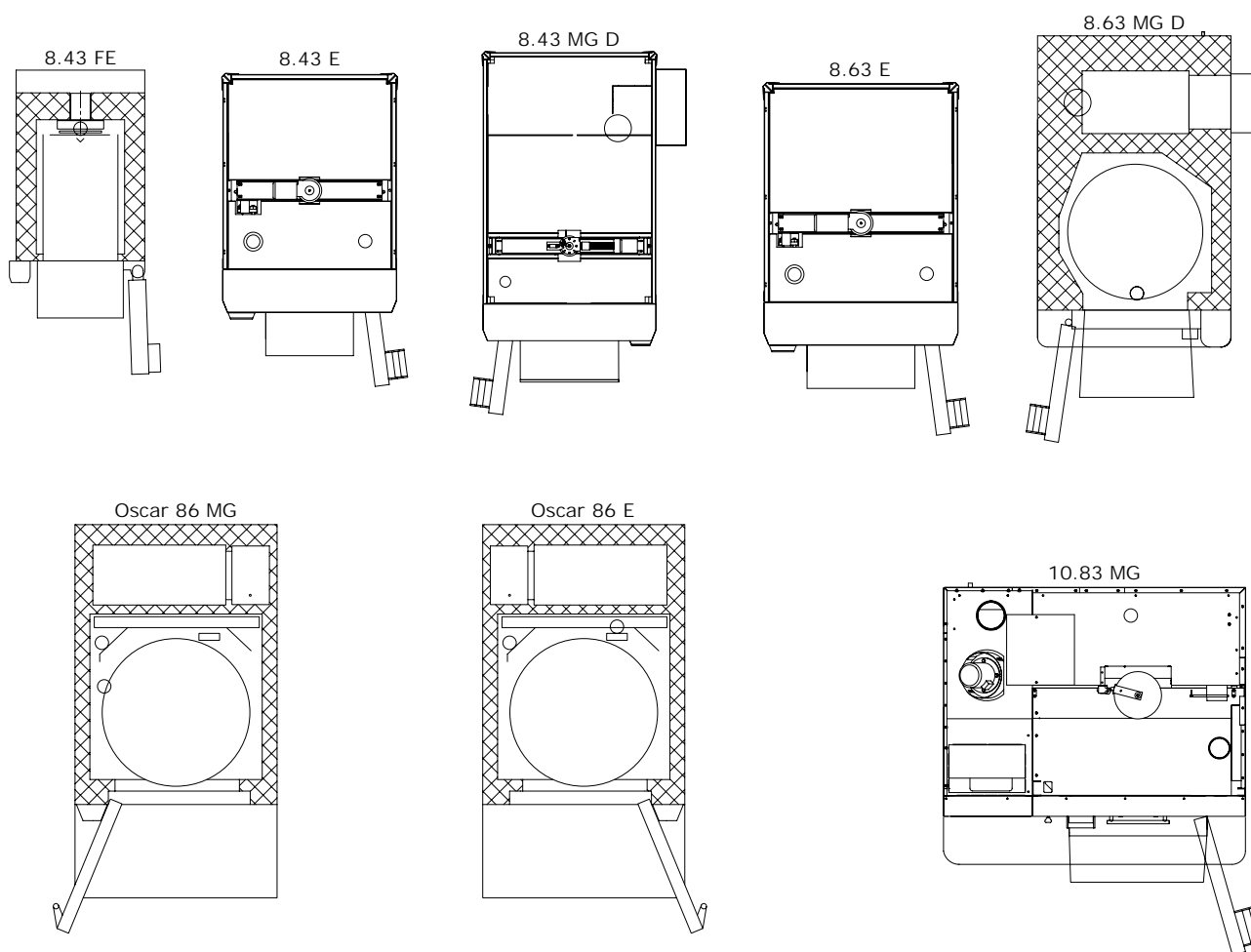


BSCP 30.1



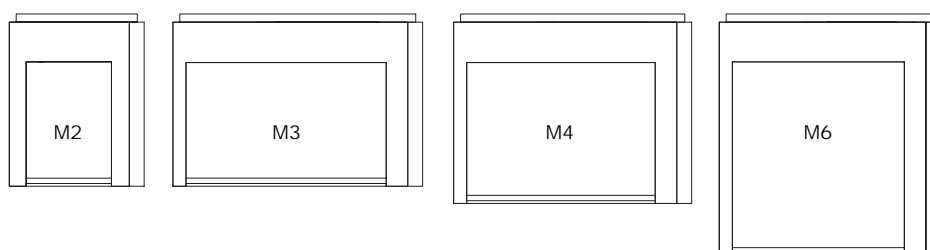
Fours à chariot / Elec. Racks ovens / Elek. Stikkenöfen

Échelle / Scale / Masstab : 1/50



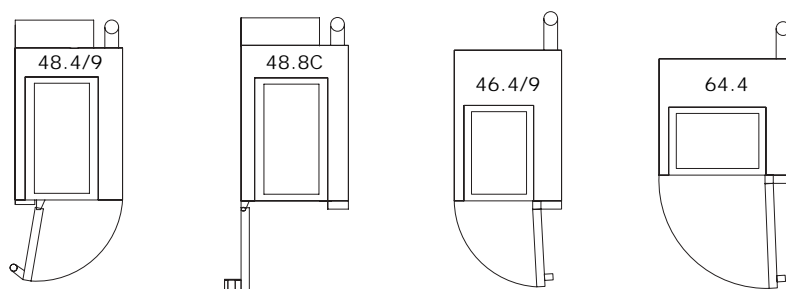
Fours modulables Soleo / Modular deck ovens / Elek. Etagenbacköfen

Échelle / Scale / Masstab : 1/50



Fours ventilés Soleo / Convection ovens / Elek. Schaubacköfen

Échelle / Scale / Masstab : 1/50



Cervap
Échelle / Scale / Masstab : 1/50

600.6/8.259
600.6/8.222
600.6/8.201
600.6/8.186
600.6/8.164

600.6/8.164
600.6/8.186
600.6/8.201
600.6/8.222
600.6/8.259

750.6/8.259
750.6/8.222
750.6/8.186

750.6/8.186
750.6/8.222
750.6/8.259

750.4.259
750.4.222
750.4.186
750.4.149

750.4.149
750.4.186
750.4.222
750.4.259

800.5.162
800.5.202
800.5.242

800.5.162
800.5.202
800.5.242

600.9/12.259
600.9/12.222
600.9/12.201
600.9/12.186
600.9/12.164

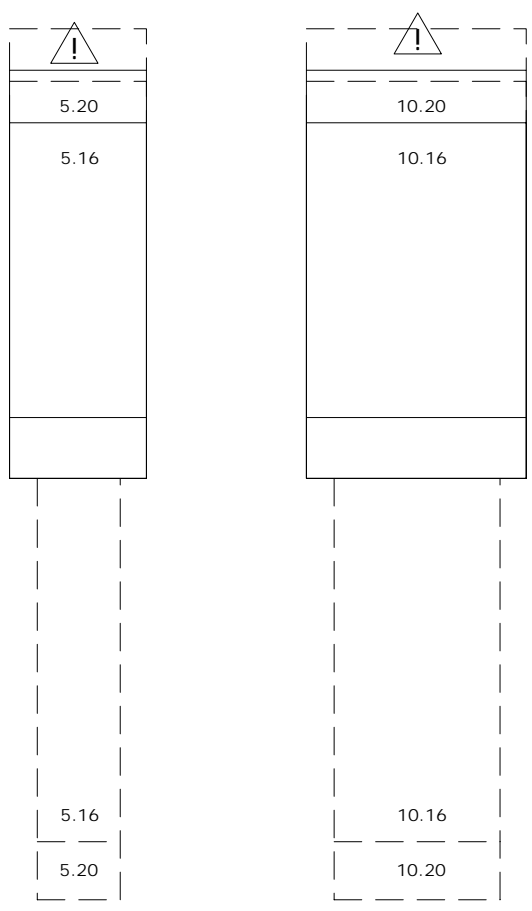
600.12.164
600.9/12.186
600.9/12.201
600.9/12.222
600.9/12.259

750.9/12.259
750.9/12.222
750.9/12.186

750.9/12.186
750.9/12.222
750.9/12.259

Cervap 5 & 10

Échelle / Scale / Masstab : 1/50



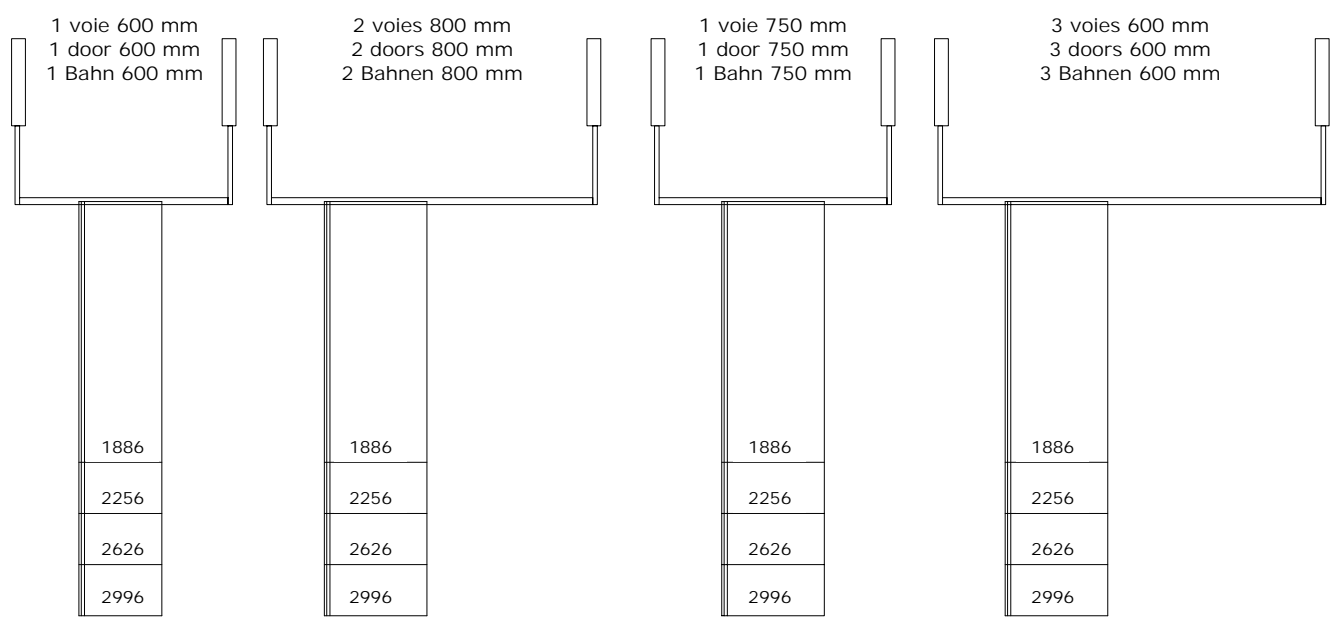
Distance minimum entre le mur et l'arrière du four : 300 mm

Minimum distance between back panel and the wall : 300 mm

Minimum Abstand zwischen öfenrückseite und mauer : 300 mm

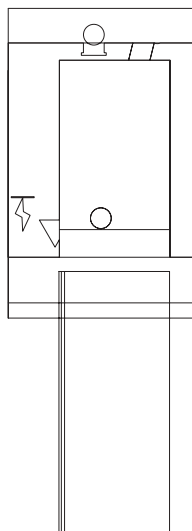
Élévateur intégré / Integrated lifter / Integrierter Beschickungstisch

Échelle / Scale / Masstab : 1/50

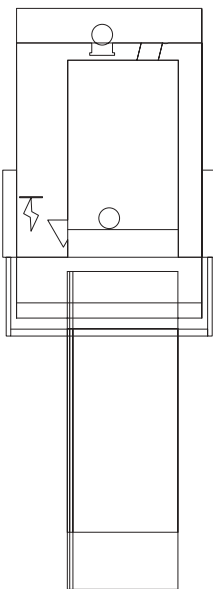


Cervap compact 123 / 143

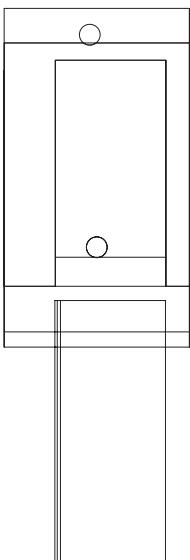
Échelle / Scale / Masstab : 1/50



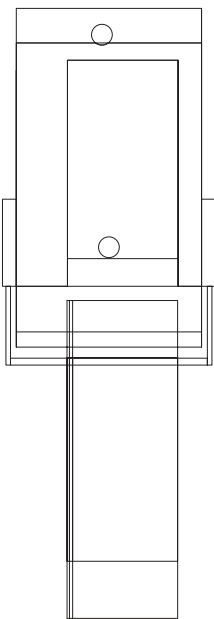
Sans élévateur
Without lifter
Ohne Beschickungstisch



Avec élévateur
With lifter
Mit Beschickungstisch



Sans élévateur
Without lifter
Ohne Beschickungstisch



Avec élévateur
With lifter
Mit Beschickungstisch

Omega

Échelle / Scale / Masstab : 1/50

801 x 246
801 x 203
801 x 184
801 x 163
801 x 123

801 x 123
801 x 163
801 x 184
801 x 203
801 x 246

802 x 246
802 x 203
802 x 184
802 x 163
802 x 123

802 x 123
802 x 163
802 x 184
802 x 203
802 x 246

602 x 246
602 x 203
602 x 184
602 x 163
602 x 123

602 x 123
602 x 163
602 x 184
602 x 203
602 x 246