



BONGARD

Always by your side

VOLUMETRIC DIVIDER

VENUS

Productivity alongside gentle
dough processing



FRENCH BAKERY
EQUIPMENT MANUFACTURER

SINCE 1922

VENUS is an innovative volumetric divider for fermented dough, designed to save you time and labour. It can be integrated into an automatic bread plant or combined with a **VENUS LINE** automated tray loading system.

Focus on what matters most by **automating your production process** while **preserving the crumb structure** and **flavour** of your breads.

Ideal for dividing large quantities of fermented dough (from 72 to 200 kg/hopper) with a hydration rate of up to 80% (VENUS), 75% (VENUS LINE) including doughs containing seeds or other added ingredients.



Consistency
Efficient

User-friendly

Versatile
Respect



A divider that protects your doughs

Its piston-driven dividing process **respects fermented doughs**. Its dividing action replicates manual dividing, resulting in **less degassing** than with conventional volumetric dividers. This helps the bread's crumb structure and aromas develop.



A divider that saves you time

Its **Touchscreen control panel** come with a **speed variator** so you can choose your production rate (600 to 1200 pieces/hour), create up to 40 different programmes and **plan the number of pieces to be produced**. Choose from 3 piston sizes to divide **dough pieces measuring 150 to 1300 g**. The **time-out function** enables you to double these weights.



An automatic divider that guarantees consistent results

Simply place the dough in the hopper, and let the divider take care of the rest. **Weighing** and **division** are **automatic** to guarantee **consistent results** regardless of the user or the dough type (traditional, multigrain, brioche, etc.).



THIS DIVIDER FOR FERMENTED DOUGH BY BONGARD

improves working conditions and safety for bakers

A versatile, user-friendly divider

Durable, robust construction

Stainless steel panels



Optimum conditions and no sticking

Motorised flour duster

Non-stick coating on the hopper

Oil ring (option)

Anti-static blue belt

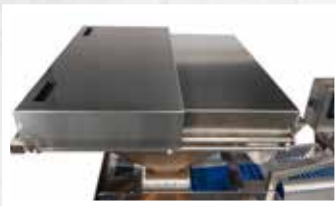


Health & safety

Telescopic lid to protect the user and the dough

Emergency stop button

Flour recovery tray



Easy to use

Intuitive touchscreen control panel with speed variator



Easy to move

4 castors (incl. 2 swivel castors with brakes)



Easier maintenance

No tools required to open the oil tank

Dual oil level alerts (LED and buzzer)



Versatile

Tilt angle of the outfeed belt can be adjusted to suit the user

Can be connected to an automatic bread plant or a tray loading system



Work in complete safety with **BONGARD**



Our commitment to safety goes beyond self-certification: we have our products audited by an external and independent body.

VENUS Technical Data

	VENUS 80	VENUS 150	VENUS 200
Hopper capacity			
80 kg of dough	•	-	-
150 kg of dough	-	•	-
200 kg of dough	-	-	•
Weight of dough pieces			
110 piston: 150 to 600 g	0	0	0
120 piston: 175 to 900 g	0	0	0
135 piston: 200 to 1300 g	•	•	•
Controls			
Touchscreen control panel with speed variator	•	•	•
Programme creation	•	•	•
Dough piece counter	•	•	•
Health & safety			
Non-stick hopper	•	•	•
Stainless steel grade 430 panels	•	•	•
Stainless steel grade 430 telescopic lid	•	•	•
Comfort			
Motorised flour duster	•	•	•
Anti-static blue belt	•	•	•
4 castors (incl. 2 swivel castors)	•	•	•
Tilt angle of the belt can be adjusted	•	•	•
Oil ring system	€	€	€
Supply voltage (Type B differential circuit breaker necessary)			
Three-phase ~ 400V 50-60 Hz	•	•	•
Loading options			
Manual	•	-	-
SPIRAL EVO TH	-	•	-
BDC bowl tilter	-	•	•
TILTI bowl lifter-tilter	-	•	•

• : Standard

0: Free option

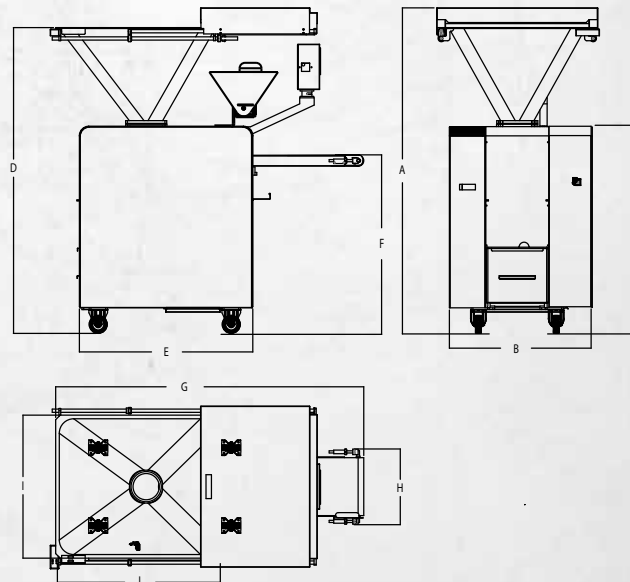
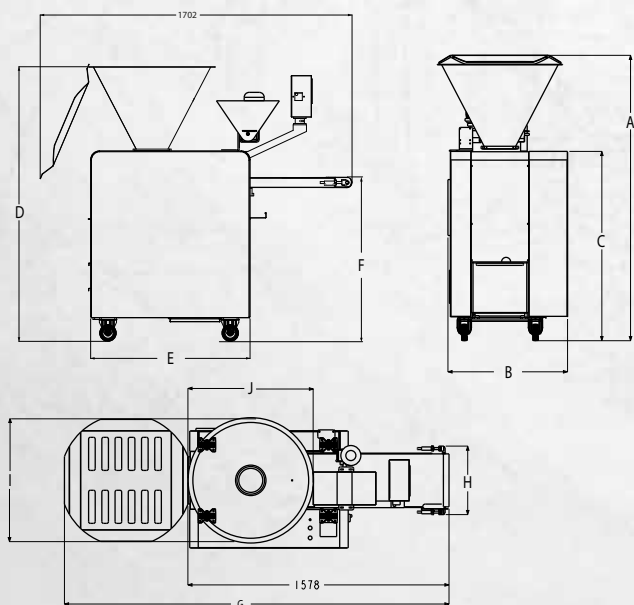
€: Option with extra charge

-: Unavailable

VENUS Technical Data

		VENUS 80	VENUS 150	VENUS 200
High-capacity				
Hourly output	min. (p/h)	600	600	600
	max. (p/h)	1200	1200	1200
Hopper capacity				
Fermented dough	max. (kg of dough)	72	130	180
Unfermented dough	max. (kg of dough)	80	150	200
Power	(kW)	1.9	1.9	1.9
Dimensions (mm)				
Height (A)*	(mm)	1730	1800	1830
Width of the frame (B)	(mm)	720	720	720
Height of the frame (C)	(mm)	1140	1140	1140
Hopper filling height (D)*	(mm)	1670	1690	1750
Length of the frame (H)	(mm)	960	960	960
Height of the outfeed belt (F)	(mm)	1010	1010	1010
Length (G)	(mm)	2325	1730	1770
Belt width (H)	(mm)	420	420	420
Width of the hopper (I)	(mm)	∅ 758	790	790
Length of the hopper (J)	(mm)	∅ 758	900	1080
Castors height	(mm)	140	140	140
Net weight	(kg)	700	700	700

* Add 20 mm to heights (A) and (D) with the oil ring option.





VENUS LINE, a tray loading system compatible with bulk fermentation and the PANEOTRAD® process

tray loading system

fully automatic



Once you have finished kneading and the dough has been placed in the hopper, everything is automatic: weighing, flour dusting, folding, and loading the dough pieces into trays are all automated. The idea is simple: the divider weighs and separates several dough pieces, which are then gathered together by the belt system into large dough pieces weighing up to 7 kg and deposited into the tray. The automatic, high-quality folding ensures proper development and crumb structure.

Productivity, consistency and user-friendliness

Its production rate of 6 trays/min can be managed by one person. This equates to 230 trays/h with 3 dough pieces* each, rather than 50 trays/h produced manually.

Automatic weighing guarantees consistent results regardless of the user.

Repetitive movements, such as weighing, folding, and handling trays, are reduced and less tiring.

* With a 200 kg hopper and a SPIRAL A mixer with removable bowls.

Tray loading + PANEOTRAD® = a winning combination

This system, when combined with the PANEOTRAD® division and moulding process, has several major advantages: wide variety of shapes in a single production run; warm, tasty, crusty bread all day in just 30 minutes; products that stay fresher for longer; and fewer unsold items.

Improved working conditions and increased productivity



Versatile

Wheel with a graduated scale to adjust the gap between the 2 belts



Optimum conditions and no sticking

Motorised flour duster



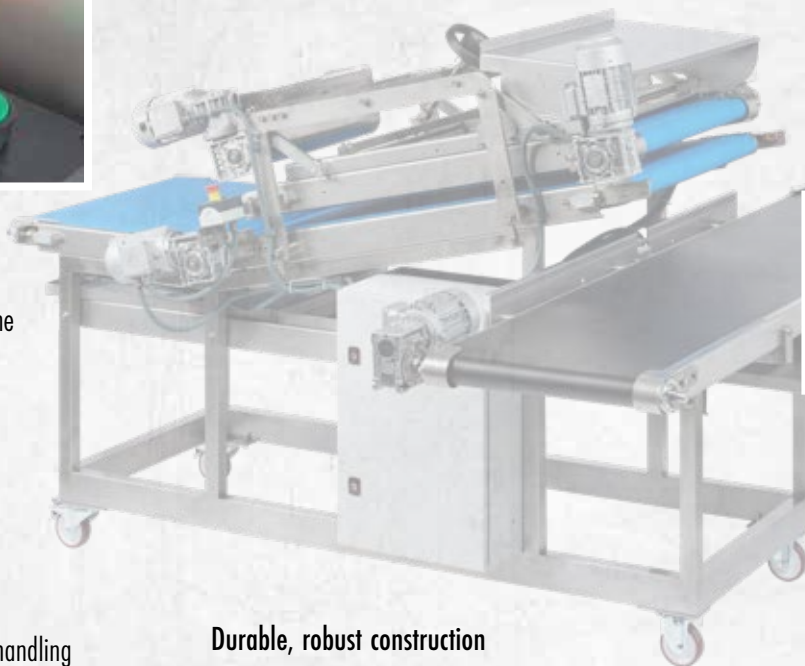
Anti-static blue outfeed belt

Motorised belt for retrieving trays



Safety

Stop button to control tray output directly from the operator station



Health & safety

Flour recovery trays

Belt cleaning programme

Belts are easy to vacuum

User-friendly

Sheet holder to limit tray handling

Durable, robust construction

Stainless steel frame



Easy to move

4 castors (incl. 2 swivel castors with brakes)



Work in complete safety with BONGARD



Our commitment to safety goes beyond self-certification since we have our equipment audited by an independent external body.

VENUS LINE Technical Data

VENUS	
Weight of dough pieces	
135 piston: 200 to 1300 g	•
Controls	
Touchscreen control panel with speed variator	•
Programme creation	•
Dough piece counter	•
TRAY LOADING	
Practical conditions	
Anti-static blue belts	•
Motorised flour duster	•
Stainless steel flour recovery trays	•
Belt for retrieving PVC trays	•
4 castors (incl. 2 swivel castors)	•
Tilt angle of the belt can be adjusted	•
Durable	
Stainless steel frame	•
Supply voltage (Type B differential circuit breaker necessary)	
Three-phase ~ 400V 50-60 Hz	•

Advice from an expert baker



Increase productivity by using the **SPIRAL A** removable bowl mixer for fermented doughs.

• : Standard

0: Free option

€: Option with extra charge

-: Unavailable

VENUS LINE Technical Data

Performance

Weight of combined dough pieces	min. (kg of dough)	1
	max. (kg of dough)	7
Production rate	min. (trays/min)	1
	max. (trays/min)	6*
Power	(kW)	3.5

Dimensions

Hopper filling height (A)

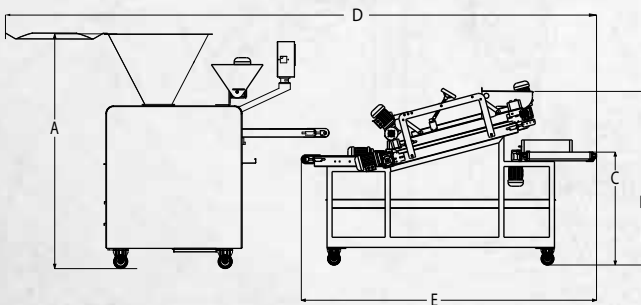
80 kg hopper	(mm)	1670
150 kg hopper	(mm)	1690
200 kg hopper	(mm)	1750
Tray loading height (B)	(mm)	1380
Working height (C)	(mm)	900

VENUS LINE length (D)

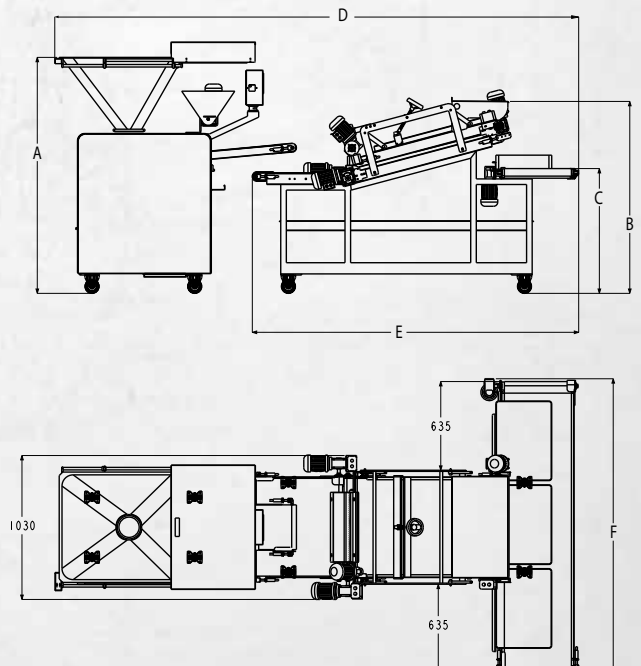
80 kg hopper	(mm)	4400
150 kg hopper	(mm)	3810
200 kg hopper	(mm)	3850
Tray loading length (E)	(mm)	2340
Tray loading width (F)	(mm)	2100
Net weight	(kg)	1200

* Trays for 3 dough pieces; the machine can handle up to 18 dough pieces per minute.

VENUS 80



VENUS 150 and 200



Our experts at your service

Sales expertise

Our sales and installation teams can help you decide on the best equipment and layout for your production process and offer support at every stage of your project.

For the French market, we also offer financial leasing solutions through a dedicated division, Bongard Finance. This agile financing method preserves cash flow and is a first in the bakery and pastry goods market.

Business expertise

At our head office in Holtzheim, France, we have a 320 m² showroom and laboratory where you can come and try out our equipment in line with your own production processes. Contact us to arrange a visit.

Wherever you are in the world, we can arrange for our master bakers to visit your premises and train you on our machines.

Technical expertise

Our equipment is covered by the manufacturer's warranty from the moment of delivery. To optimise the service life of your equipment and avoid costly downtime, you can also take out a maintenance contract and/or an extended guarantee.

The technicians at our dealerships and distributors receive regular training so they are fully qualified to keep your equipment in good working order. Our dealers and distributors have access to an online platform where they can consult technical documentation and order spares from a catalogue of around 5000 original parts, which ship within 24 to 48 hours.



Exclusive distributors near you

Our network of 32 dealerships and 45 service centres covers the whole of France, so we are able to provide support 7 days a week, 365 days a year, whether that's advice on choosing equipment or designing a shop or bakehouse, or technical assistance and repair services. You can also try out our equipment at your nearest showroom.

Our dealers can offer support at all stages of your project, whether you're opening a brand new bakery & pastry shop, or looking to invest in new equipment.



32 dealerships

45 service centres

350 sales representatives and technicians



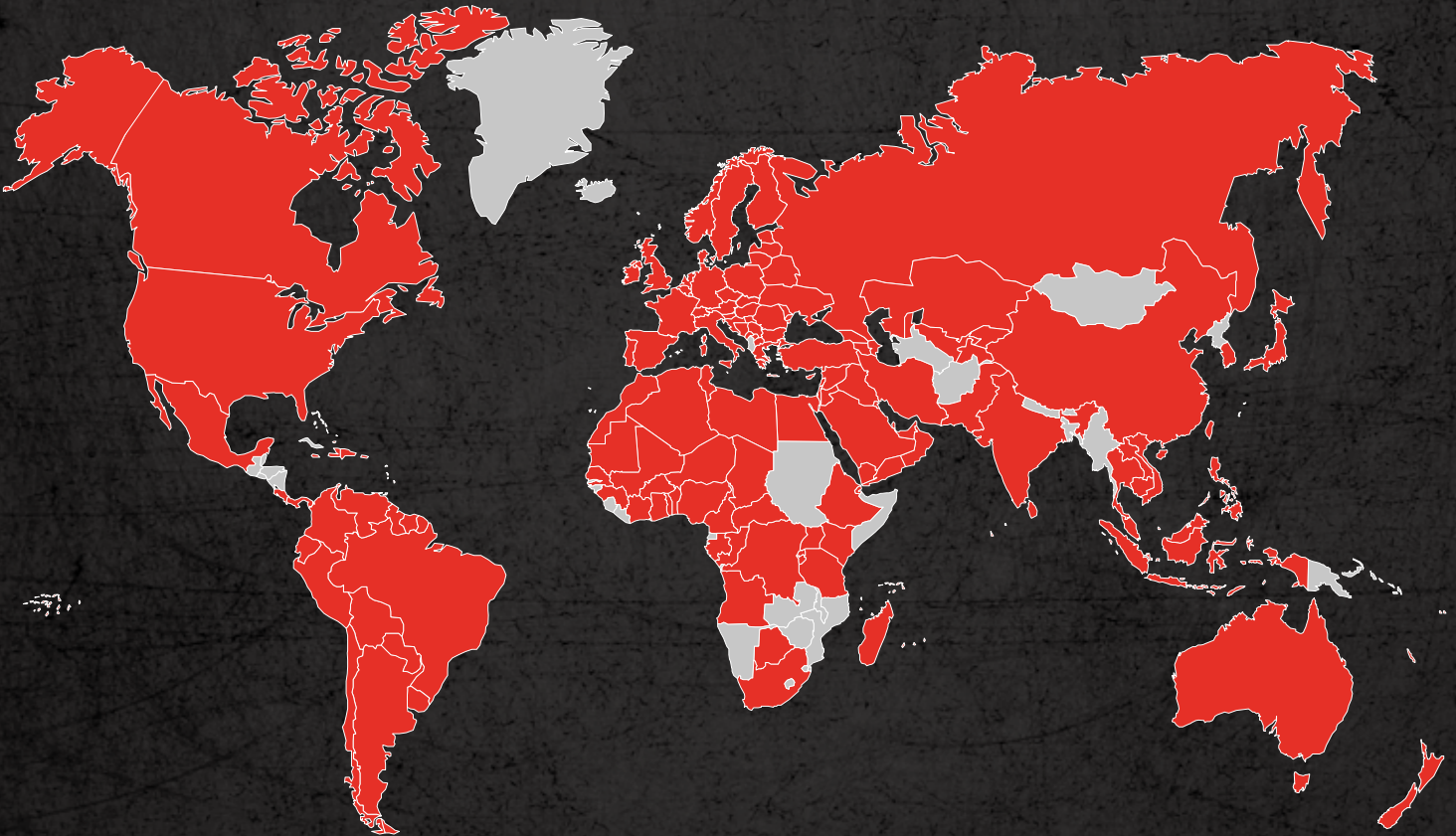
BONGARD

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BONGARD is a French company that has been manufacturing bakery equipment since 1922. We have established a network of exclusive dealers who provide commercial and technical services throughout France and in the French overseas departments and territories. All dealers receive regular training on all our product ranges.

We also have distributors in more than 140 countries around the world.

To find a distributor near you, please go to:
<https://www.bongard.fr/en/distributor/>



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The Spirit of Excellence