



BONGARD

Always by your side

MODULAR DECK OVEN

SOLEO EVO

The oven adapted to all
your pastry or baking needs



MADE IN FRANCE



The SOLEO EvO range

The **SOLEO EVO** range offers all the modularity required to best meet the needs of bakers, pastry chefs, hotels-restaurants and cafés (HORECA), without compromising on baking quality, which has made **BONGARD** famous since 1922.

Thanks to its wider than deep format, these ovens will find their place in shops and professional kitchens as well as in bakeries designed lengthwise.



Baking of bakery products

This oven's deck baking allows you to bake fresh dough, cold dough especially if you are working with **PANEOTRAD** and, if necessary, with frozen raw dough.



Baking of pastries

For pastry chefs, we have designed a baking chamber optimised for baking on trays in order to limit the footprint of your equipment.



Cooking pizzas

Thanks to the possible combination of decks with a pizza deck, you can further develop your snacking offer.



Compact version for restaurateurs

The **M2 SHOP** will be your best ally in your kitchens thanks to its landscape format which will fit perfectly onto your worktop.

Adapted to the technical constraints of your country

For international bakers and pastry chefs, the **SOLEO EVO** has been designed to accept specific trays formats and to be connected according to the needs of your country. Moreover, the oven can be delivered to you assembled to save installation time.

Environmentally conscious design

To avoid overconsumption of energy:

- our windows are covered with a reflective coating to maintain the temperature inside the baking chamber and thus limit heat loss from the front of the oven.
- thanks to the Energy Saving system, deck heating cuts off automatically when they are not used for a certain time.



Work in complete safety with Soleo EvO



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

An oven adapted to everyone's needs

The ovens in the **SOLEO EVO** range can be fitted with two different types of openings, one aimed at pastry chefs and opening outwards, the other opening inwards to facilitate loading and unloading, more suitable for bakers. It is also possible to choose between two opening heights depending on the height of the products to be baked.

To adapt to your production, the **SOLEO EVO** range is modular from 1 to 5 decks and from 2 to 6 trays per deck. All ovens in the **SOLEO EVO** range have the following options:



Combining **THE SOLEO** Evo oven with a **pizza deck** reaching 400 °C allows you to quickly bake "real pizzas" with minimum footprint, all without compromising on the quality of the bread.



The **hood** available as an option. If the oven is used without steam, it is possible to choose only an **insulating strip**.



The **base** is fully customisable and can be fitted with a simple **tray rack**, or a **proof box** with humidity management.



The temperature and humidity can be adjusted according to the products to be proofed in the **proof box**.

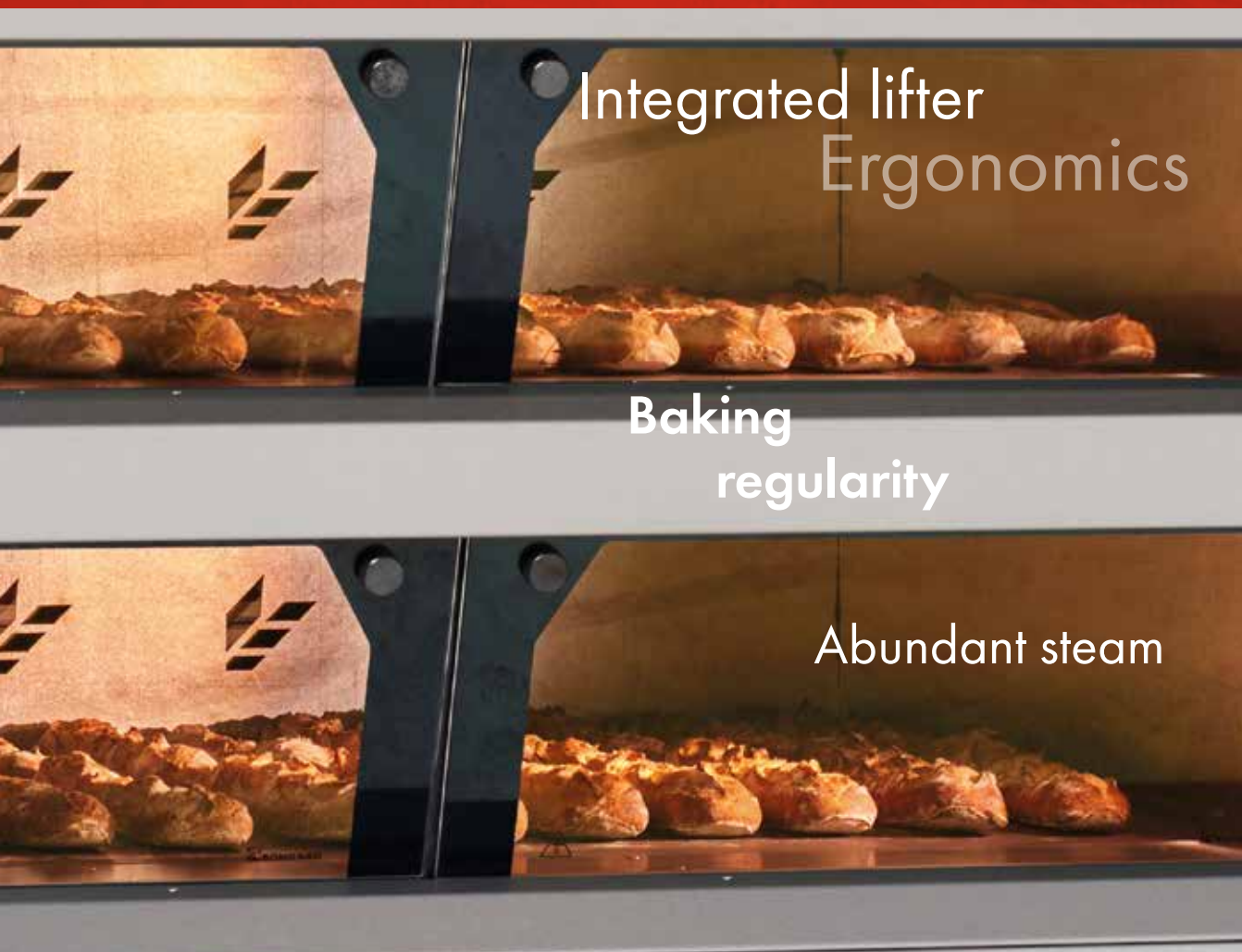
The **drawer** offers space to place the trays at the front of the oven and thus to finalise preparations.

The baking opening

Thanks to the baking opening and its inward opening system, loading and unloading are easy, without the baker needing to operate the oven handle.

It is the ideal oven for bakers wanting an oven fully customised to their specific needs.

Once baking is complete, the baked goods and the pastries are golden, baked evenly; ready to be sold!



Regular and precise baking

Thanks to its refractory deck, the **SOLEO EVO** oven with baking opening offers **all the power (18kg of dough/m²/hour) and inertia necessary** to obtain a baking result close to that obtained in old-fashioned wood-fired ovens.

High-quality steam is produced in just the right amount thanks to one steam generator per deck and to precise setting in millilitres.



Optimized work comfort

The baking opening has been specially designed for use with an integrated lifter and **to facilitate the loading and unloading stage**. Thus, the window opens and closes on passage of the loader, **without the need for the baker to operate the opening handle**. Loading can be carried out over the entire width of the door, or on half-width to **limit heat loss** caused by opening the window.

The surface of the slab is **completely smooth** right up to the opening, to facilitate cleaning of the decks with a brush.

As required, to allow rapid cleaning, the **windows can be tilted**. For more intensive cleaning, they can be removed, **without tools!**



The pastry opening

SOLEO EVO pastry opening is the modular deck oven from the **BONGARD** range developed for pastry chefs. It has been designed to optimise the baking area according to the number and format of the trays, thus making the equipment compact.

It is the ideal production oven for all pastry chefs looking for precise and gentle baking, as well as for Cafés, Hotels and Restaurants looking for a compact oven that fits on a worktop

Once baking is complete, the products are regular, precisely baked and ready to be garnished or presented for sale!





An ergonomic design

To **increase the visibility of the baking in progress** and thus cook with more precision, the trays are loaded side by side widthways.

The door opens and closes **effortlessly** thanks to a cylinder assistance system. Its handle, which covers the entire width of the oven, is **easily gripped**.



A compact oven for professional kitchens

Thanks to its landscape format and small footprint, the Soleo EvO M2 shop oven is the ideal equipment for Café-Hotel-Restaurants since it **fits perfectly onto the worktops of professional kitchens**.

This oven is perfectly suited to baking your breads, brioches and desserts that will accompany your menu. To **facilitate deck loading**, a manual loader or simply an oven peel can be used.



Intuitive and touchscreen control

The SOLEO EVO range is equipped as standard with a SENSITIV'2 touch control which manages all of the oven's decks independently. Moreover, steam vent opening and steam injection are managed automatically by the control.

It comes with Bongard Connect, a new exclusive digital service that allows bakers to manage their equipment remotely.

Find out more about Bongard Connect



If required, the oven can also be fitted with an electromechanical control for each deck.

It is in particular possible to adjust the oven's power level according to the connection constraints of the bakery.



Baking management
in manual or recipe mode



Recipe creation (temperature,
duration, steam injection
and automatic steam vent
opening)



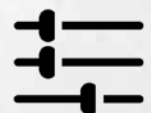
Scheduling of delayed
baking start-ups per deck
and per day



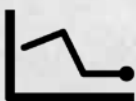
Creation of custom profiles
adapted to individual uses



Remote maintenance access for
technicians



Oven customisation and
access to the "Energy
Saving" function



Viewing oven production
and energy statistics



Temporary deactivation of the
touchscreen for cleaning the control
unit's protective glass

Our experts at your service

Our sales expertise

Our sales and installation teams are here to help you carry out your project: equipment and bakery layout recommendations according to your production process.

For the French market, we also offer a service dedicated to financial leasing: Bongard Finance. An agile financing method that preserves cash flow, a first in the bakery and pastry goods market.

Our business expertise

Our 320 m² showroom and laboratory at our head office in Holtzheim is available on request for you to test our equipment according to your own manufacturing process.

Our expert master bakers come to your bakeries, at your request, all over the world, to train you on our machines.

Our technical expertise

Our equipment is covered by the manufacturer's warranty from the moment of delivery. You can choose a maintenance contract associated with an extended warranty in order to sustainably optimise the operation of your equipment and avoid costly downtime.

BONGARD provides training to technicians from dealerships and distributors in order to ensure the proper functioning and durability of your equipment.

Our dealers and distributors have access to an online platform containing technical information and allowing them to order some 5,000 references of original spare parts, shipping within 24 to 48 hours.



Technical Data - pastry opening

	M1 SHOP	M2 SHOP	M4 SHOP	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Access to heating elements / steam generators / control panel							
All on the right	•	•	•	•	•	•	•
Control units							
7" SENSITIV'2 touch screen control (one central control)	•	•	•	•	•	•	•
Ergocom controls (one control per deck)	€	€	€	€	€	€	€
7" SENSITIV'2 touch screen control (one control per deck)	€	€	€	€	€	€	€
Useful door height							
- With „Low“ crown deck : 180 mm	•	•	•	•	•	•	•
- With „High“ crown deck : 240 mm	-	-	-	€	€	€	€
Baking deck equipment							
Decompression and motorised steam vent on each deck	•	•	•	•	•	•	•
Steam							
Independent steam generator per deck	€	€	€	€	€	€	€
Accessories (upper section)							
Ornamental strip	•	•	•	•	•	•	•
Hood, with or without steam extractor fan	€	€	€	€	€	€	€
Hood with condenser(s)	€	€	€	€	€	€	-
Accessories (lower section)							
Technical base	•	•	•	•	•	•	•
Stand with technical base and castors (H = 475 mm, 635 mm, 815 mm or 975 mm)	€	€	€	€	€	€	€
Tray storage rack (for stand H = 815 mm or 975 mm)	€	€	€	€	€	€	€
Electromechanical proofbox with technical base and castors (H = 975 mm)	-	€	€	€	€	€	€
Drawer(s) for stand	€	€	€	€	€	€	€
Manual loading (without lifter)							
Angle bar style belt loader	-	€	€	€	€	€	€
Accessories							
Anti-scale filter fitted with a cartridge (mandatory if steam)	€	€	€	€	€	€	€
Energy maximiser	€	€	€	€	€	€	€
Compatible with a CTM system (Centralised Technical Management)	•	•	•	•	•	•	•
Combinations with other ovens (stainless steel facing required)							
Kit for combination with convection oven KRYSTAL+	€	-	-	-	-	€	-
Combined 1 or 2 pizza deck(s)	-	€	-	€	-	-	-
Panels (excluding the one with oven controls)							
Stainless steel front	•	•	•	•	•	•	•
Stainless steel side and rear panels	€	€	€	€	€	€	€
Stainless steel stand front (without tray and drawer)	€	€	€	€	€	€	€
Assembly							
Oven to be assembled on site	•	•	•	•	•	•	•
Oven to be assembled on site	€	€	€	€	€	€	€
Power supply voltage							
3N~400 V	-	•	•	•	•	•	•
1N~230 V	•	•	-	-	-	-	-
Dimension (mm)							
Width (C)	936	1344	1344	1510	1978	1978	1978
Depth with insulation strip (A)	856	856	1471	1022	921	1186	1666
Depth with hood (B)	1255	1271	1886	1437	1336	1601	2081

Depths are given without the handle, with or without steam and smoke exhaust set included.

Technical Data - baking opening

	M4 SHOP	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Access to heating elements / steam generators / control panel					
All on the right	•	•	•	•	•
Control units					
7" SENSITIV'2 touch screen control (one central control)	•	•	•	•	•
Ergocom controls (one control per deck)	€	€	€	€	€
7" SENSITIV'2 touch screen control (one control per deck)	€	€	€	€	€
Useful door height					
- With „Low“ crown deck : 180 mm	•	•	•	•	•
- With „High“ crown deck : 225 mm	€	€	€	€	€
Double handles per deck (option)	-	-	€	€	•
Baking deck equipment					
Decompression and motorised steam vent on each deck	•	•	•	•	•
Steam					
Independent steam generator per deck	€	€	€	€	€
Accessories (upper section)					
Ornamental strip	•	•	•	•	•
Hood, with or without steam extractor fan	€	€	€	€	€
Hood with condenser(s)	€	€	€	€	-
Accessories (lower section)					
Technical base	•	•	•	•	•
Stand with technical base and castors (H = 475 mm, 635 mm, 815 mm or 975 mm)	€	€	€	€	€
Tray storage rack (for stand H = 815 mm or 975 mm)	€	€	€	€	€
Electromechanical proofbox with technical base and castors (H = 975 mm)	-	€	€	€	€
Drawer(s) for stand	€	€	€	€	€
Lifter system					
Full width loading					
Full width integrated lifter	€	€	€	€	-
Fixed hooks on each deck on oven front — full width loading	€	€	€	€	-
Rod-operated oven loader/unloader — full width loading	€	€	€	€	-
Half width loading					
Integrated lifter for half width loading	€	-	€	€	€
Fixed hooks on each deck on oven front — half width loading	€	-	€	€	€
Rod-operated oven loader/unloader — half width loading	€	-	€	€	€
Manual loading (without lifter)					
Angle bar style belt loader	€	€	€	€	€
Accessories					
Anti-scale filter fitted with a cartridge (mandatory if steam)	€	€	€	€	€
Energy maximiser	€	€	€	€	€
Compatible with a CTM system (Centralised Technical Management)	•	•	•	•	•
Combinations with other ovens (stainless steel facing required)					
Kit for combination with convection oven KRYSTAL+	-	€	-	€	-
Pizza oven 1 or 2 deck(s)	-	€	-	-	-
Panels (excluding the one with oven controls)					
Stainless steel front	•	•	•	•	•
Stainless steel side and rear panels	€	€	€	€	€
Stainless steel stand front (without tray and drawer)	€	€	€	€	€
Assembly					
Oven to be assembled on site	•	•	•	•	•
Oven to be assembled on site	€	€	€	€	€
Power supply voltage					
3N~400 V	•	•	•	•	•
1N~230 V		-	-	-	-
Dimension (mm) — without lifter					
	M4 SHOP	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Width (C)	1344	1510	1978	1978	1978
Depth with insulation strip (A)	1651	1202	1101	1366	1846
Depth with hood (B)	2066	1617	1516	1781	2261

Depths are given without the handle, with or without steam and smoke exhaust set included.

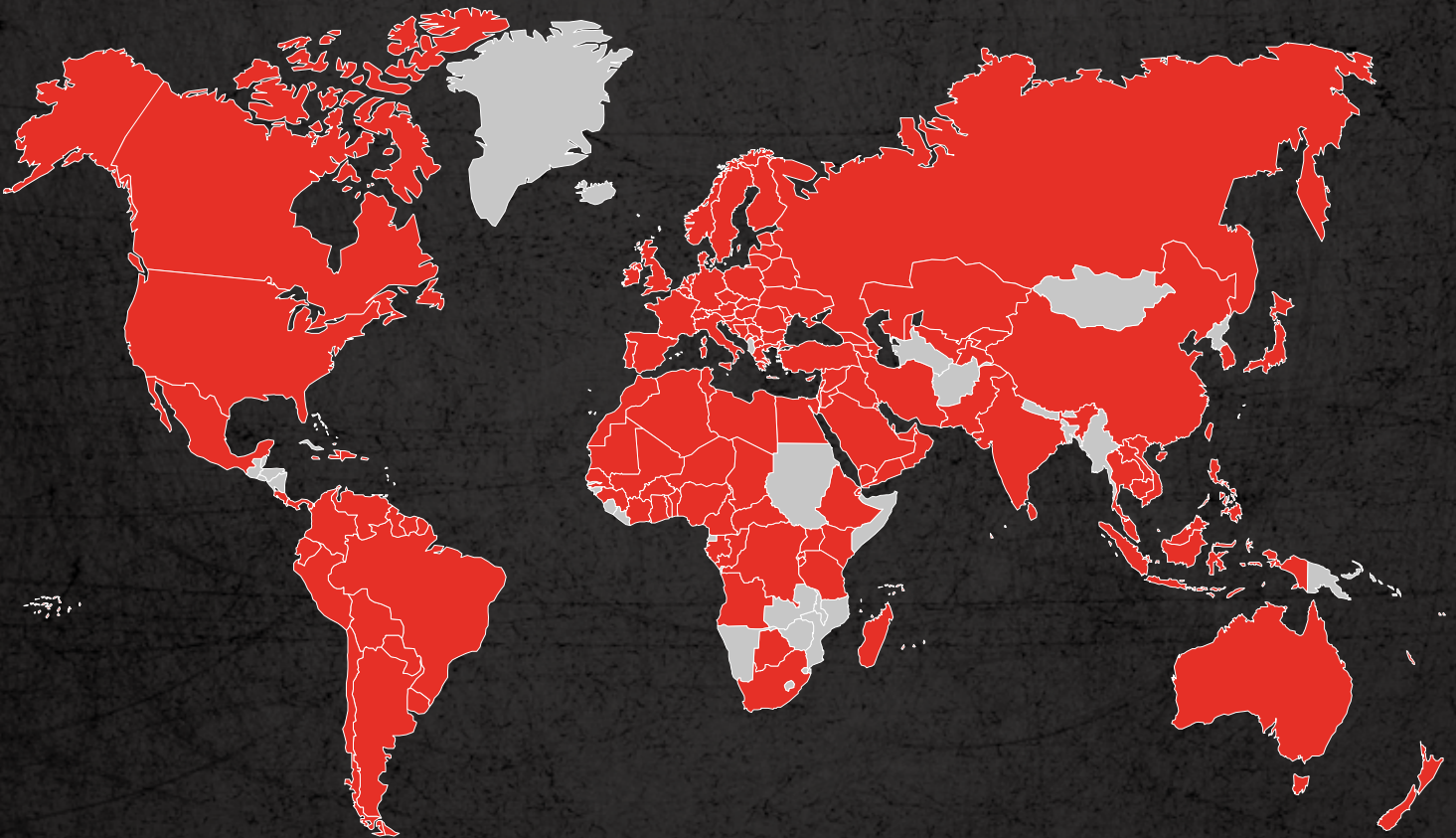


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BONGARD, French manufacturer of bakery equipment since 1922, relies on a network of exclusive dealers continuously trained on all our ranges to ensure 7/365 commercial and technical service throughout France and the French overseas departments and territories. **BONGARD** is also distributed 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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