

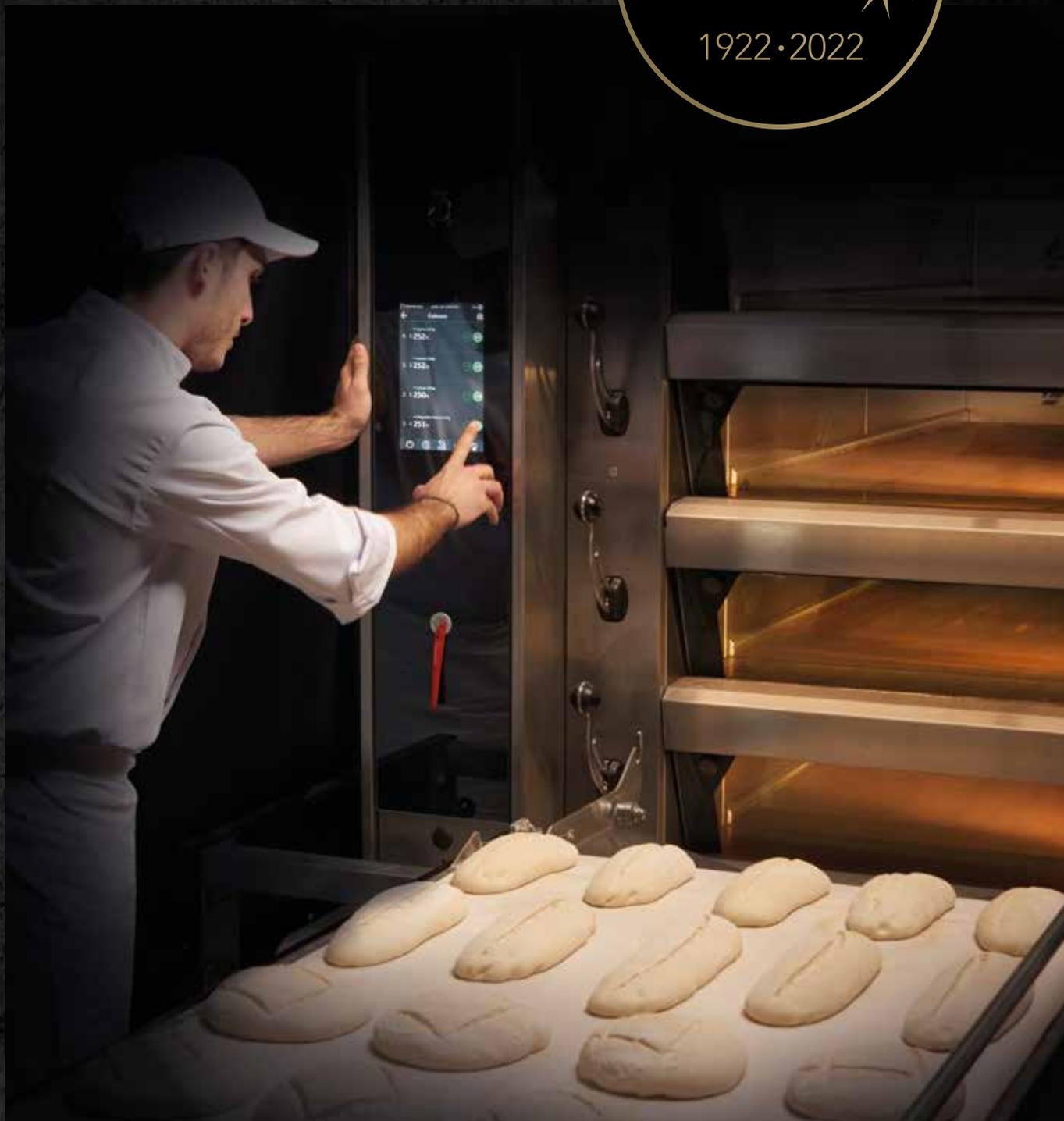


BONGARD

Always by your side



COMPANY INTRODUCTION



FRENCH BAKERY
EQUIPMENT MANUFACTURER



SINCE 1922



BONGARD

Always by your side

for



At the beginning of the century, bakers would start work in the middle of the night by lighting their oven. To this day, even if this equipment is programmable, production starts well before daybreak with man and machine working together as closely as ever. Equipment has evolved over time and improved bakery working conditions, while at the same time remaining tools at the service of traditional craftsmen and women.

Our equipment is backed up by many other services in order to guarantee you regular, continuous production at any time of day or night: local 24-hour troubleshooting carried out by our exclusive dealers in France and our worldwide distributors who have access to an online technical platform and original spare parts, training for bakers on our equipment, customised advice and funding assistance.

As manufacturers of bakery equipment in France since 1922, we are proud to support bakers like you whose primary vocation is to feed the world and also create a relationship with those around them bolstering their local economy. For 100 years, all over the world, 7 days a week and well before dawn, BONGARD has been by your side as a partner in your success, to enhance your expertise.



BONGARD, french bakery equipment manufacturer since 1922

In 1922, Oscar BONGARD created his company repairing and maintaining bakery ovens in OBERHOF-FEN-SUR-MODER in Alsace in 1922 in order to give a second lease of life to equipment damaged during the Great War. An engineer by training, he very quickly moved into designing ovens. The first brick deck oven with intermittent direct heat he developed was a "four à gueulard".



In 1955, following the death of his father, Oscar BONGARD Junior took control of the company. Surrounded by competent engineers, he succeeded in improving the cooking consistency of these ovens and made them more economical thanks to the use of oil and gas.

Between 1956 and 1958, he relocated Bongard's head office, then the factory, to HOLTZHEIM, near Strasbourg.

Further innovations were made between 1958 and 1967: the 58 was the first automatically loading steam oven allowing cooking on several decks thanks to good heat distribution within the chamber. It was followed by the Ambassador ovens which allowed flue gasses to be recycled. The consecration came in 1966: the CERVAP oven obtained a worldwide patent thanks to its steam tubes organised in a loop around a refractory stainless steel fire chamber which made it silent and economical. A first successful step towards energy saving and the improvement of working conditions.



In 1966, Oscar BONGARD Junior's brother became co-manager of the LLC "Les Fils d'Oscar BONGARD et Cie". Expansion was in full swing up to 1974. In response to a strong demand for bread bakery, the two brothers developed the first rotating rack oven G1 allowing 180 baguettes to be cooked simultaneously in 24 minutes.

At the same time, the ELECTRIC, the first electric deck oven, saw the light of day. BONGARD had a dominant position in the French market and exported up to 30% of its production.



During the 1980s, the BONGARD company encountered management difficulties. Fortunately, in 1984 it was bought by Strafor and the Lohr company which supported its international development.

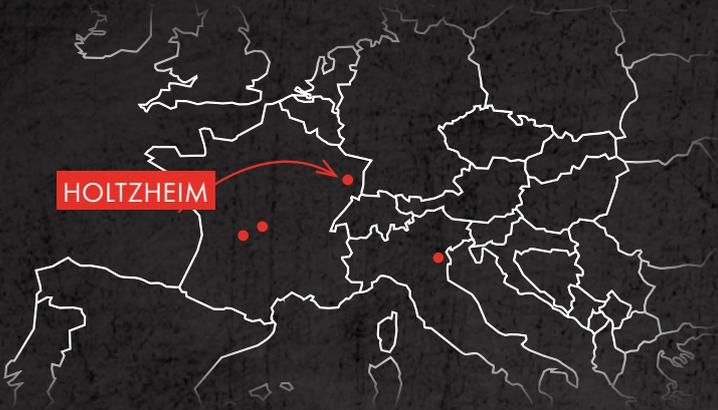
At the same time, a new commercial boost was implemented in France. The BONGARD exclusive distribution network was structured around technical and commercial agencies spread out over the whole national territory. Its aim? To be available 24 hours a day to install and maintain bakers' equipment in order to limit their production losses as far as possible. This new organisation resulted in the creation of the Association des Concessionnaires BONGARD in 1987, bringing together dealers subscribing to the BONGARD charter on commitments and services.

The company expanded between 1986 and 1998, thanks to external growth operations. BONGARD has become a general bakery equipment manufacturer: the mixing, division, proving, shaping, fermentation and conservation of dough have now come to complete its historical cooking skills.



Old Bongard support and advertisements

BONGARD equipment is produced in four factories in Europe, of which three are in France.



In 1997, BONGARD strengthened its leading position with a high-performance, ergonomic and aesthetically-pleasing oven: the OSCAR rotating rack oven, which bears the same name as the brand's founding father. It won the Janus du Design award, dedicated to industrial products which use design to improve the user's quality of life.

From the years 2000 onwards, energy-saving and the improvement of working conditions were at the heart of the BONGARD development teams' preoccupations. Integrated lifts became available on all the deck oven ranges. PANEOTRAD® has revolutionised the bakery world thanks to its unique patented process for separating and shaping pieces of dough, which allows a saving of 30% of working time while limiting flour dust and the breathing problems associated with it.

Since 2007, after having been released by the British Aga Foodservice Equipment Group, BONGARD has been part of the Italian Ali Group, a world leader in the Foodservice equipment market.

During the 2010s, user experience became a priority: a Commercial Development Centre, based at the headquarters in HOLTZHEIM, including a demonstration bakery and preparation laboratory, is entirely dedicated to this. Bakers are therefore able to test BONGARD equipment using their own manufacturing processes. The same approach has been deployed regionally by our exclusive dealers, who also have a space dedicated to displaying the equipment.

Today, faced with rising land prices, equipment is becoming compact and modular, like the new Mira divider and Soleo Evo oven, allowing a large range to be produced on a restricted amount of floor space. They have also been entirely redesigned in order to respond to the new trend for ovens visible in retail areas.



Our equipment is becoming smart so that bakers can pre-record their recipes and monitor their consumption thanks to new INTUITIV'2 and SENSITIV'2 touch-screens using capacitive technology.

Soon our equipment using these latest generations of electronic controls will be connectable to the BONGARD Cloud, which will allow our customers to monitor their machines remotely, visualise their user statistics, transfer recipes to all their equipment, as well as many other functions yet to be explored.



Our quality & environmental approach



Two-thirds of the bakery's energy structure are linked to heat production and one-fifth to cold production. It is for this reason that Bongard attaches great importance to optimising the energy consumption of these two categories of equipment.

Our digital Sensitiv'2 or Intuitiv'2 controls optimise your energy consumption thanks to:

- An automatic and independent management of the oven decks: the power allocated to the resistors and steam devices is managed automatically for each deck according to the requirements of the recipe programmed
- An "Energy-saving" mode: this cuts off the heating of the oven deck automatically after a period of non-use predefined by the baker.
- A "Delayed start" mode: the initial heating of the oven is carried out intelligently, prioritising bottom heat as this is more inert than top heat. The oven will be hot just at the time required, limiting any heat loss.

Our equipment limits energy consumption and its negative impact on the environment:

- Our ovens are 90% recyclable.
- Our ovens benefit from high-performance cooking cell insulation, without any thermal bridge in order to limit energy loss. Good insulation also allows the residual starting temperature of the oven to be increased.
- Our electric deck ovens have a much higher than average surface:power ratio. They allow an identical volume of dough to be cooked in a reduced cooking area as the time for getting back up to temperature is shorter than that of less powerful ovens
- Our CERVAP gas annular tube ovens are particularly economical. Combustion gasses are used twice, once to heat the stainless steel refractory chamber and a second time to heat the water contained in the tubes surrounding the cooking chamber. On the RS oven model, these gasses are even used a third time to heat the steam device located under the oven. The temperature of the vapour rejected is lower than the cooking temperature and CO² emissions are greatly reduced.

- For fermentation, freezing and blast freezing, our equipment is manufactured with gasses with a constantly decreasing and less and less polluting global warming potential (GWP).

All our equipment is manufactured in Europe (80% in France) and we focus on local suppliers when purchasing our raw materials in order to limit the carbon impact related to transport.

Our equipment is perfectly safe:

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

Our equipment is designed to improve your comfort at work:

We develop ergonomic equipment limiting the appearance of musculoskeletal disorders and protect your health, such as the Liff'EvO electric lift which facilitates the loading and unloading of your production and the CONCORDE, MERCURE and MIRA dividers, as well as PANEOTRAD, which protects from asthma.



BONGARD equipment adapts to your needs
thanks to its customised configuration.



BONGARD

IN FIGURES



MORE THAN
1500
ARTICLES IN THE CATALOG



4
production sites
IN EUROPE

60%
of bakers
in France own at least
1 BONGARD EQUIPEMENT



50% EXPORT
sales



MORE THAN **150 000**
PIECES OF EQUIPMENT (including 40,000 ovens)
in operation **WORLDWIDE**

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.

At your request, our expert master bakers can also come to your bakeries all over the world in order 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.





MIXING RANGE

THE ESSENTIALS



SPIRAL EVO MIXER: a fixed or self-tilting bowl for maximum working comfort

An ally for both small and large bakeries, the SPIRAL EVO fixed bowl mixer is available in various formats from 2 to 150 kg of flour. Its electronic control manages two rotation speeds and offers you the possibility of integrating resting times between each phase of kneading. Its infrared probe allows you to keep an eye on the temperature of the dough throughout kneading in order to prevent over-heating. For maximum security, the hood is fitted with a hydraulic lever facilitating opening and closing. The SPIRAL TH/TL self-tilting model, which allows the elimination of any risk of musculoskeletal strain linked to repeated movements up and down within the bowl, will attract bakers who care for their employees' comfort at work.



CALYPSO MIXER: a combination of traditional gestures and current technology

Consumers look for an authentic taste and want to find bread whose nutritional qualities have been preserved. The CALYPSO, which reproduces the manual kneading of yesteryear, protects the dough from over-heating, limits the loss of gasses and, thanks to its wide pouring range, allows you to realise all types of doughs whatever their degree of hydration (55 to 100%) and quantity (3 to 40 kg of flour).

OTHER EQUIPMENT IN THE MIXER RANGE



SPIRAL A: removable bowl spiral mixers

SATURN 3: planetary mixers

STELLAR: table-top planetary mixers

LAND FONTO: water coolers

Visit www.bongard.fr for further information on the MIXER range.



...at the forefront of industry evolution

DIVISION & MOULDING RANGE



THE ESSENTIALS



PANEOTRAD®: a revolution in the traditional production process

PANEOTRAD® revolutionised the traditional bread-making process in 2007 thanks to a unique patented process for the separation and shaping of dough pieces. The PANEOTRAD® process was designed to reduce bakery overcrowding (it replaces a divider, resting cabinet and moulder), increase production flexibility and profitability and compensate for the growing lack of qualified staff. With PANEOTRAD® you can reduce your working time by 30% compared with a traditional process as its working time is hidden!

Flexibility of production, variety of moulds (more than 60 moulds possible), limited discharge of flour to protect health and indisputable product quality are just some of the advantages which have already convinced many devoted users.

OTHER EQUIPMENT IN THE DIVISION AND MOULDING RANGE



MIRA: compact hydraulic divider

MERCURE & CONCORDE: hydraulic dividers

DIVIMACH: semi-automatic hydraulic dividers

DVP: piston-type volumetric dividers

ERIS: bun divider-rounders

BC: conical rounders

BLP: bouleuses à bandes

RP: V-belt rounders

MADA: compact static intermediate proofers

MEDIO: static intermediate proofers

IK: dynamic intermediate proofers

MAJOR: vertical moulders

RHEA: dough sheeters

PANEODUST: motorised flour duster

Visit www.bongard.fr for further information
on the DIVISION/MOULDING range.



FERMENTATION & CONSERVATION RANGE



THE ESSENTIALS

KRYO+: the designer modular blast freezer conservation unit



It cools, freezes or conserves bakery and pastry products preserving their eating and visual qualities by protecting them from drying out. Its open-door detector allows ventilation to be stopped, limiting air entry and thus avoiding the formation of ice crystals.

KRYO+ is a modular piece of equipment. Depending on the model, it is possible to size up by simply adding a 2-door module without replacing the refrigeration unit. Guaranteed peace of mind for new installations whose production can increase during their development. Its modern grey and black design is much appreciated, particularly in bakeries which open onto the shop.

HERA PROOFING CABINET: the smart cabinet that adapts to all production processes



In order to boost production flexibility, controlled proofing equipment is indispensable for your bakeries.

Delayed fermentation, slow proofing, controlled proofing with retarding or pre-proofing with retarding: whatever the delayed proofing technique used, the HERA cabinet will be able to adapt.

This cabinet is equipped with the intuitive and fluid Sensitiv'2 touchscreen control panel.

It is located at eye level (centre of the control panel, at 1.50m from the ground) for ergonomic handling and optimal readability. Thanks to an automatically regulated ventilation speed throughout the proofing cycle, to optimal management of humidity and heating, the products proof smoothly and evenly without risk of drying out.

These evaporators have an electrolytic coating, thus reducing the risk of piercing through corrosion and the risk of gas leaking into the atmosphere.

The refrigerant used, R448A, improves energy efficiency and thus contributes to reducing greenhouse gas emissions.

OTHER EQUIPMENT IN THE COLD RANGE



ATHENA : reach-in dough-retarder

BFC: fermentation cabinets

BFM: single compartment roll-in retarder-proofers

BFE: final proofers

BOREAL: walk-in coolers

KRYO: reach-in conservation units

KRONOS-P: quick cooling and blast freezing unit

BSC: roll-in blast freezers

ZEPHYR: ambient and cold air bread coolers



Visit www.bongard.fr for further information on the COLD range.



OVENS RANGE



THE ESSENTIALS



CERVAP : the first modern patented deck oven

From 1967, the **BONGARD CERVAP** oven allowed bakers to obtain bread bakery similar to that obtained in the stone-built ovens of yesteryear with a more compact, silent and economic oven benefiting from great stability. Its steam tube heating system laid out in a loop around a worldwide patented refractory stainless steel chamber revolutionised the bakery world. Thanks to its vapour recycling, it is less polluting (CO² emissions) and more energy efficient. The brand's bestseller, this oven is still in production today.



ORION EVO : the current reference in electric deck ovens

Combining productivity and controlling energy consumption thanks to its design and its cooking management interface, it offers an excellent quality of baking for bread, Danish and pastry products. Its 10 inch capacitive touch-screen control allows you to work in recipe mode, to go into energy-saving mode when you're not using the oven, draw up a summary of your production, access video tutorials and manage user profiles. Many options are available such as the ROC (Optimised Cooking Reach) deck, ideal for cooking items heavier than 1 kg and perfectly risen baguettes or the integrated Lift'Evo lift to avoid any musculoskeletal strain. A concentrated mix of productive, ergonomic and economic technology.



SOLEO EVO : one further step towards the delicatessen

Bakeries are becoming places to meet and chat where you can eat in as well as take away. What bakeries offer is also developing with snacks and small bites to eat, while sales areas, whose cost never stops climbing, are getting smaller. Thanks to the new range of SOLEO EVO ovens, you can cook a wide range of products by combining a convection oven or a pizza deck above the bakery or the pastry decks. Available in a compact version, it fits perfectly into both the bakery and shop.



OTHER EQUIPMENT IN THE OVEN RANGE

SERIES 3 AND 4: rotating rack ovens

KRYSTAL & PREMIO: convection ovens

ALCOR: convection combi ovens

Visit www.bongard.fr for further information
on the **OVEN** range.





BONGARD

Always by your side

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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BONGARD

32 route de Wolfisheim - 67810 HOLTZHEIM (France) - Tel. +33 3 88 78 00 23 - www.bongard.fr - bongard@bongard.fr

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The Spirit of Excellence