



# Press Review



**BONGARD**

BONGARD,  
more than 90 years  
of innovation

# 1922-2017



1922 - brick oven with direct intermittent heat

**1922** The company was founded by Oscar BONGARD at Oberhoffen sur Moder. At the time, the objective was to repair baking equipment damaged in the Great War. But, very rapidly, the construction of ovens was grafted onto the original activity. The first patented oven was a brick oven with direct intermittent heat.

**1946** At the end of the war, BONGARD presented an oven heated indirectly by slightly inclined "PERKINS" steam tubes.

**1948** In order to extend its premises, BONGARD built a small plant at Holtzheim, next to Strasbourg. From this point forward, the company started to produce semi-metal, then completely metal ovens.

**1956** Oscar BONGARD developed a new type of steam oven using the annular tube technique.

As of **1958**, BONGARD proposed an improved version, the "58", a steam oven with natural circulation powered by a thermo-siphon. This system offered the possibility of working on several levels and, thanks to the natural circulation of steam, obtaining good heat distribution in the oven.

**1962** This year saw the arrival on the market of BONGARD, the CYCLAIR with belt-loading of the oven.

Fitted with a burner, an exchanger, a turbine and a recycling inversion valve. Very reactive and flexible, the CYCLAIR rapidly became very popular with bakers.

**1961** BONGARD presented the AMBASSADOR, a new oven recycling combustion gases.

**1966** Presentation on the market of the SUPER AMBASSADOR oven with double recycling of gases which was a genuine revolution in the field of recycling ovens.



1958 - Steam oven with natural circulation of steam, «58»

# A success story

**1967** After many years of research to equal the ideal baking quality of brick ovens of the turn of the century, BONGARD filed an international patent on steam tubes arranged in a loop around a refractory steel hearth.

Economical, silent, with high inertia, the **CERVAP** (Cercle Vapeur) was born. This oven, which is still a bestseller today, considerably contributed to making BONGARD a reference in the baking-pastry-making equipment sector.



**1972** The first oven heated by electric elements was born.

**1975** BONGARD launched the first oven with rotary rack, the **G1**. It was thus possible to bake a rack of 180 baguettes at a time, in 24 minutes.



**1981** Creation of the first pulsed air fixed rack oven, the **JEDAIR**.

**1985** The new German subsidiary, BONGARD GmbH was established the same year.

**1986-90** First external growth operation: The BONGARD company took over the MARCHAND company, a manufacturer of bakery machines and its subsidiary CEREM (Centre d'Etude et de Recherche Electro-Mécanique), a manufacturer of water coolers and intermediate proofers with trays. BONGARD later acquired EVENCO (1988) as well as LOISELET (90) and ESMACH in 1990.

That same year, BONGARD marketed a new **8.60** revolving rack oven for 600 x 800 mm sheets, designed for "small bakery" requirements. BONGARD became the majority shareholder of ESMACH, the second ranking manufacturer of bakery equipment in Italy.

**1996** STRAFOR-FACOM sold its majority stake to the SCHROEDER Investissement group. After the change of shareholder, BONGARD changed its status to become a Limited Liability company with Board and Supervisory Committee. Its registered office was located at Holtzheim.

**1997** Launch of the **OSCAR** oven (winner of the "Janus du design" award), a rack oven capable of baking up to 152 x 250 g baguettes on 19 levels or 96 x 400g loaves on 16 levels. Available in an electric or fuel-gas powered version, Oscar was designed for industrialists and artisans wishing to produce large quantities of bread.



**2000** The SCHROEDER fund sold its shares to a new investment fund, the 3i group.

**2001** Launch of the new generation **OMEGA** electric deck oven. The use of sophisticated electronics allowed a considerable leap forward in terms of energy savings and baking quality.



The worthy successor of the **ELECTRON**, it gradually took over and replaced it definitively in 2005.

**2002** BONGARD joined the AGA FOODSERVICE EQUIPMENT group to form the world leader in equipment and service. This new synergy allowed BONGARD to offer its customers a considerably extended product range.

**2003** Creation of the DROAB, the first version of a rotary rack oven aimed at the American market owing to its specific suspension system. It was adapted to other markets in a **10.83** version, more compact than its predecessors, accepting up to 1000 x 800 mm formats.

**2006** Marketing of the latest product in the **OMEGA** range, the 6-level version in a single 800 m track. Bongard once more offered cutting edge technology perfectly satisfying the needs of artisan bakers: more baking surface and less floor space... By improving the features that determined the success of its predecessors.

### **2007**

**January:** launch of Paneotrad

**February:** BONGARD received ISO 9001 v2000 certification for the historic Holtzheim production site.

**December:** The English AGA group sold its "Foodservice" division (to which BONGARD belonged) to the Italian group ALI S.p.A.

**2008** The range of BSP plate blast freezers was upgraded by two new models in addition to the BSP 9: the BSP 5 and 15-plate models.

### **2009**

January: The SIRHA trade show provided the opportunity to present two new key products for BONGARD:

- The **DIVIMACH** semi-automatic hydraulic divider
- The **SÉRIE 4** rotary rack oven range and its new modular steam appliance, the ESG, covered by a European patent.



2006 - Electric deck oven - 6 decks **OMEGA**

**September:** BONGARD revealed its new electric fixed deck oven called the **OMEGA2** and its most extensive range in the market to be progressively marketed over the coming months.



Featuring the **INTUITIV'** electronic touch screen control as standard, developed in partnership with SIEMENS, the Oméga2 promises to continue and prolong the success encountered by its predecessor!

**2010** a showroom was builded in Holtzheim.

**2012** BONGARD presents **TITAN**, a full automatic loader-unloader especially dedicated to intensive productions.

**2013** October: Bongard launch **LIFTEO**, a new integrated lifter with motorized assistance for Oméga2 1 door 800 deck oven.

Designed to improve working conditions of bakers who work with deck ovens, Lifteo helps to the lifting movement without any effort. Very easy to use, Lifteo can be handled by any person in the bakery.

Lifteo is equipped with a new loader-unloader. Thanks to the new ergonomic handle, the loading movement is easy and natural, regardless of position.

One more step to the environment protection. Bongard can provide a retarder proofer **BFC** compatible with the HFC R407F gas, only when the equipment is connected to a centralized refrigerated group. The R407F gas is well-known for its contribution to reducing greenhouse gases.

**2014** EUROPAIN 2014 was the opportunity for BONGARD to present its latest innovations.

Among the major innovations, **ORION**, the fixed deck electrical oven with a whole new ROC (Optimal Baking Radiation) level whose innovative design is covered by an exclusive patent.

In presenting its ORION oven equipped with the new integrated motorized lift, Lifteo, **Bongard, once more, shows its determination to improve the working conditions of bakers.**





With the **12.84 MG**, Bongard offers a rotating rack oven capable of receiving 1 800 x 1000 rack or up to 2 600 x 800 racks, with 19 levels.



The design of the flat non-sloping floor makes the introduction of racks easier and removes the risk of spillage of liquid products.

With its new hydraulic **CONCORDE 4** round bowl and **MERCURE 4** rectangular bowl dividers, BONGARD resolutely puts the improvement of bakers' working conditions at the centre of its concerns. Very robust and reliable in all circumstances, they are able to divide all types of dough, even very hydrated (up to 70%), without the risk of sticking.

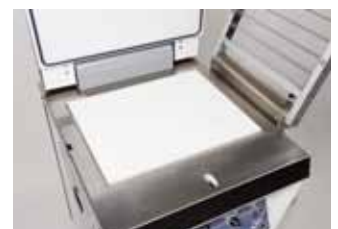
Multiple grids, available as an option on the Mercure 4, offer the possibility of achieving up to 80 divisions.



allergy to flour dust.

The Concorde 4 and Mercure 4 are also equipped with a dust control system that avoids emissions of flour into the air during the division phase, thereby reducing the risk of

**2015** Always striving to meet bakers' expectations, BONGARD has changed its hydraulic divider, the **DIVIMACH**, offering new grids and a new divider system.





BONGARD is expanding its fermentation range by developing a single-cell retarder proofer: the **BFM**. Competitive, compact and available in 5 models, it is usable for any kind of bread-making, both in standard mode (bakery) and combined mode (retarder proofing and Paneotrad®). Environmentally friendly through its design, it is also very quick to install thanks to the «Plug and Play» system.

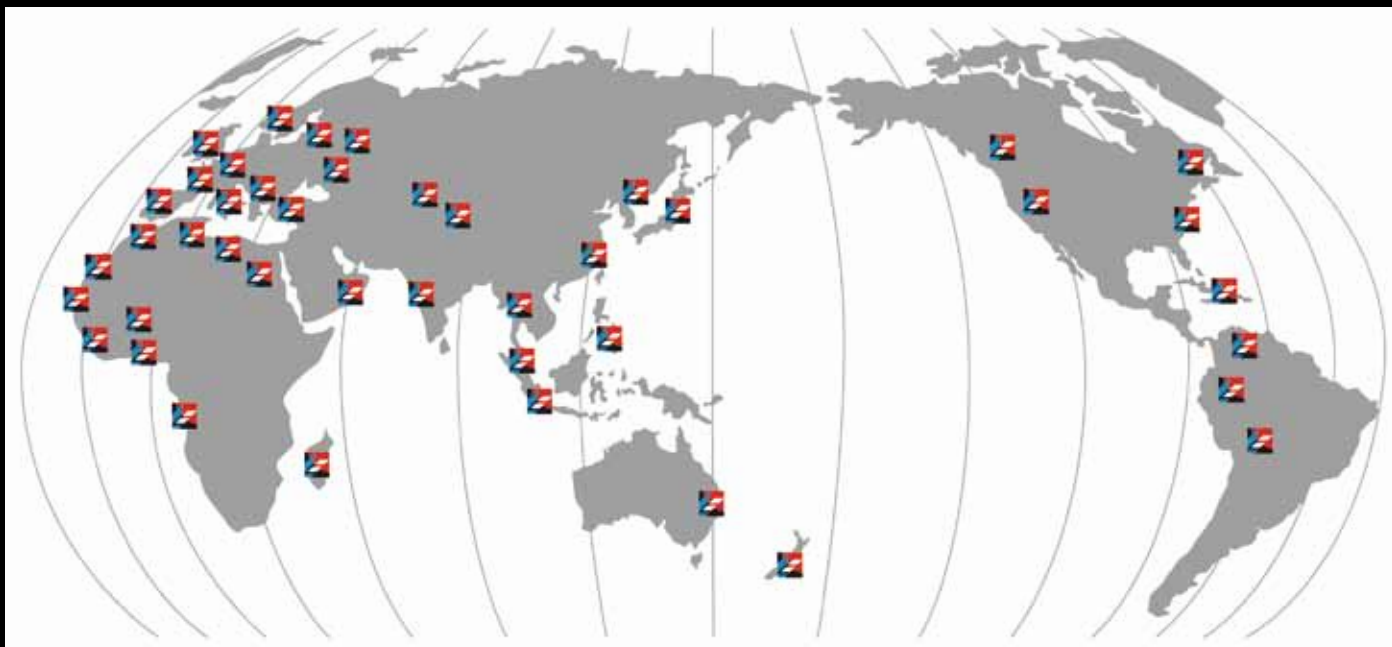
## **2016** Launching of the new generation of **PANEOTRAD®**, a revolution in the bakery

On the occasion of the 10th anniversary of **PANEOTRAD®**, its unique and patented machine and process allowing gentle dough handling without degassing, Bongard launch the new generation of this flagship product. It is fitted with a system which can automatically adjust the pressure applied on the dough depending on its density. This feature can duplicate a shaping by hand.

Thanks to its innovative and convenient Dividing & Forming die locking system, Paneotrad® EVO enables forming dies to be interchanged in under 30 seconds. Over 60 different shapes are now possible with Paneotrad® (in a single and a double cutting mode).

**You will be able to provide high quality and consistency for all dough types** such as baguettes, country loaves, ciabattas, buns, sweet doughs...





## BONGARD

### Un groupe leader

Une large gamme de matériels de boulangerie, des unités de production performantes et une véritable politique d'innovation, font de Bongard votre partenaire privilégié dans le domaine de la boulangerie-pâtisserie.

Notre expérience ainsi que notre savoir-faire, nous permettent d'être présents dans plus de 90 pays.

Nos solides références et notre service de proximité sont particulièrement appréciés par nos clients à travers le monde.

## BONGARD

### En chiffres

- Plus de 50% des ventes à l'export
- 3 sites de production en Europe
- Plus de 100 000 équipements (dont 40 000 fours) installés à travers le monde
- 70% des boulangeries en France sont équipées d'au moins un matériel BONGARD
- 100% des enseignes « Grands Comptes » en France sont équipées d'au moins un matériel BONGARD

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# BONGARD

an Ali Group Company



The Spirit of Excellence