



Cervap Compact « brick coated » model



Cervap Compact with an electrical upper deck

Cervap Compact

Steam tubes deck oven - Fuel-Oil / Gas



The Cervap Compact fixed deck oven with steam tubes is perfect for bakers who want to inject life into their shop, by offering customers the best of traditional baking.

With its compact dimensions (3m² of floor space) and eye-catching "retro" look, the Cervap Compact is the ideal in-shop oven.

Versatile and economical, it will easily satisfy all needs.

With the Cervap Compact, you no longer need to hide your talent!

For bakers who want to liven up their shop while offering the best cooking "tradition", Bongard has found the best recipe! **The Cervap Compact.**

The worthy successor to the Cervap, it can bake traditional bread while making a theatrical point of sale.

With its **exceptionally small dimensions** and its unique, eye-catching look, the Cervap Compact is the ideal oven to install in your shop!

■ The oven is small in size but big in production capacity

2070 mm high and 1340 mm wide, the Cervap Compact occupies **3 m² or 3.3 m² in floor space** for a **baking surface area ranging from 4 to 5.7 m²!**

With its 800 mm wide opening and effective depth of 1225 or 1425 mm, the Compact Cervap **easily bakes 4 trays per level.**

Its well-designed dimensions offer exceptional comfort of use!

■ Less space for the oven, more room to work

Whatever your size, you effortlessly load the oven, even on the upper level. With the **integrated lift (optional)**, loading and unloading becomes easy.

The total space freed in front of the oven makes it easy to work with a peel or pastry baking trays. Your arms and back will thank you!

There is no need to stack elements around the oven, **everything you need is accessible at the front.**

■ Discover the taste of good bread in just 1.34 m wide

The Cervap Compact first and foremost embodies Cervap technology: the best deck oven for "traditional" baking.

You are sure to obtain the **baking quality of old traditional ovens...** With added regularity, flexible use and compactness!

With the constant flow of steam in the ideally spaced tubes, **the temperature is constant and uniform** in all parts of the decks. These decks, made of 20 mm thick refractory slabs, are placed directly on the tubes, thus accumulating heat as did the old traditional ovens.

Its steam generators, also placed on the tubes, are used to make **rich and dense steam, close to condensation point, at all times in the baking process.**

Bread rises perfectly without the risk of drying out, its crust is shiny and it lasts longer.

With the Cervap Compact, you are sure to have a deck oven that bakes, seamlessly and continuously, with exceptional baking quality.

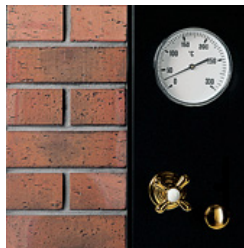




Customise your oven

With the Cervap Compact, you **can choose the frontage** which is harmonized with your bakery.

Tiling, brick... cladding and accessories can be mixed and matched. Coated with a "white tiled front" as well as a « brick finish front", the Cervap Compact will focus the attention of the costumers.

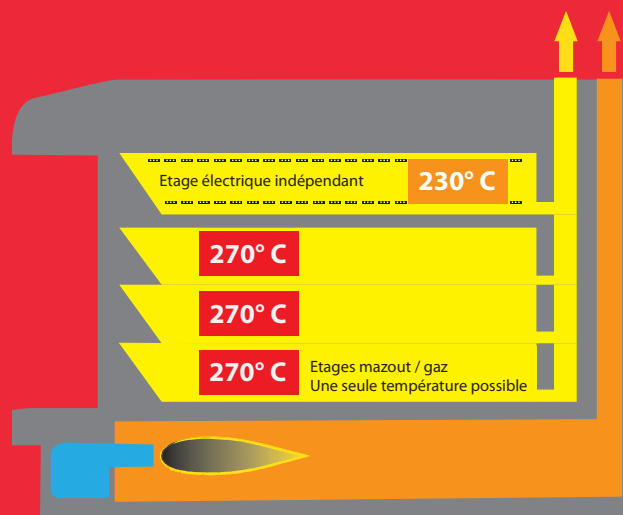


ZOOM on ... the GME electric level

The Cervap Compact can be fitted with an electric level **in addition to the four fuel- or gas-powered levels**. Ideal for weekend production, it is capable of providing the afternoon's batch all by itself.

The advantages of an electric level

- More flexibility in baking mode: rapid and powerful heating allows baking of cold dough but also all types of products independently of the remaining levels.
- More flexibility and precision in temperature management.
- Very quick rise in temperature.
- A level may be used alone or with others,
- The possibility of continuous baking



Example of temperature with Cervap Compact GME

Deck oven	Cervap Compact	Cervap Compact GME
Burner		
Gas burner	■	■
Fuel burner	□	□
Heating elements		
Access on the left door handle side / steam button side	❖	■
Left	■	■
Right	□	□
Controls		
Electromechanical interface on the left	■	■
Opticom on the left	□	□
Oven Front		
Stainless steel front	■	■
Customized front (covering not supply)	□€	❖
Brick coated front	□€	❖
White tiled coated front	□€	❖
Steam vent		
Without steam vent	■	■
Steam vent on upper deck	□€	□€
Steam vent on each deck	□€	□€

Deck oven	Cervap Compact	Cervap Compact GME
Hood - exhaust fan		
Hood without exhaust fan	■	■
Hood with exhaust fan	□€	□€
Hooks for loader - unloader		
Without hooks for loader - unloader	■	■
With hooks for loader - unloader	□€	□€
Additional options		
Outer oven panels in stainless steel	□€	❖
Pulsed steam injection	■	■
Water filter to prevent scale deposits	□€	□€
Fresh air inlet on burner	■	■
Pressure reducing valve kit	□€	□€
Electric power		
230 V MONO + N 50 / 60 Hz	■	❖
400 V TRI + N 50 / 60 Hz	❖	■

■ Standard / □ Option / □ € Option against extra charge / ❖ not available

Power characteristics	Cervap Compact 123	Cervap Compact 143	Cervap Compact GME 123	Cervap Compact GME 143
Electric supply	0,7 kW	0,7 kW	7,1 kW	7,7 kW
Heating power M/G	35 kW	40 kW	35 kW	40 kW
Electric heating power	-	-	10,7 kW	11,9 kW
Average gradient of temperature rise	1,5 - 2°C/min	1,5 - 2°C/min	1,5 - 2°C/min	1,5 - 2°C/min
Maximum baking temperature of the oven	280°C	280°C	280°C	280°C

Technical characteristics											
	Depth (with hood)	Depth	Depth (with lifter)	Width (with lifter)	Width	Total height	Front height	Height (with lifter)	Baking area (1m ² = 10.764 ft ²)	Floor Area (1m ² = 10.764 ft ²)	Total weight (1kg= 2.2046 Lbs)
Cervap Compact 123											
800/4.123	2090 mm	1790 mm	3937 mm	1540 mm	1340 mm	2208 mm	2070 mm	2301 mm	3.9 m ²	3 m ²	1350 kg
Cervap Compact 143											
800/4.143	2300 mm	2000 mm	4306 mm	1540 mm	1340 mm	2208 mm	2070 mm	2301 mm	4.5 m ²	3.3 m ²	1460 kg
Cervap Compact GME 123											
800/5.123	2215 mm	1790 mm	3937 mm	1540 mm	1340 mm	2376 mm	2266 mm	2367 mm	4.9 m ²	3 m ²	1750 kg
Cervap Compact GME 143											
800/5.143	2425 mm	2000 mm	4306 mm	1540 mm	1340 mm	2376 mm	2266 mm	2367 mm	5.7 m ²	3.3 m ²	1860 kg



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Four conforme aux normes et marqué