



**BONGARD**

*Always by your side*

VERTICAL MOULDER

# MAJOR

A user-friendly moulder  
for fast, safe moulding



FRENCH BAKERY  
EQUIPMENT MANUFACTURER

SINCE 1922

The **MAJOR** range of vertical moulders are suited to all kinds of bakehouse. Depending on requirements, the moulders can be mounted on a stand, on a resting cabinet, on a table or on an outfeed conveyor, or installed as part of an automatic bread plant.

**MAJOR** ensures fast and uniform lengthening of all your **doughs**. Compared to manual moulding, the process is **faster, safer and easier**.

**MAJOR** is ideal for moulding baguettes, rolls and loaves of all sizes.



Consistent  
**Safe**

Efficient  
**Compact**  
Versatile



## A moulder that reduces repetitive movements

Simply place the dough piece in the infeed chute, and let **MAJOR** take care of the rest. The machine does everything a baker would do when moulding dough manually. The dough pieces are **uniformly sheeted** between two non-stick rollers, rolled up under a belt, then gently lengthened between two belts, ready for the baker to retrieve.



## A moulder that saves you time

**MAJOR** moulders can handle up to **1800 dough pieces (80 to 1000 g) per hour** depending on the model you choose. And they're not just fast – thanks to the vertical configuration, the machines have a smaller footprint too.



## A moulder that offers flexibility

**MAJOR** uses **gentle, gradual movements** to extend the dough, which **limits degassing**. You can **customise the length and thickness settings** to create breads of different shapes and sizes.



# MAJOR improves working conditions for bakers and pastry chefs

## A moulder that is quiet and user-friendly

### Pleasant working environment:

Quiet operation (58 dBA)



### Durable, robust construction:

Aluminium frame



### Safe:

The shape and height of the infeed chute keeps your hands away from the rollers, to help prevent accidents. The red emergency stop bar shuts down the moulder immediately if pushed.



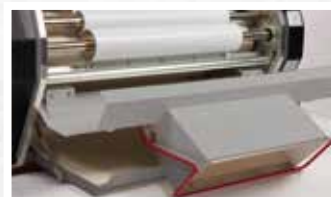
### Multi-purpose:

Use the ergonomic knob to adjust the length and thickness of the dough pieces.



### Easy to use:

The tall, flared infeed chute and the felted fold-away shelf are practical and convenient.



### Easy to clean:

The cover can be fully opened, giving easy access to the sheeting rollers for cleaning.

## Work in complete safety with MAJOR



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

**MAJOR MANU** is the ideal companion for the RP resting cabinet

Optimise floor space and boost productivity!



## 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 m<sup>2</sup> 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.

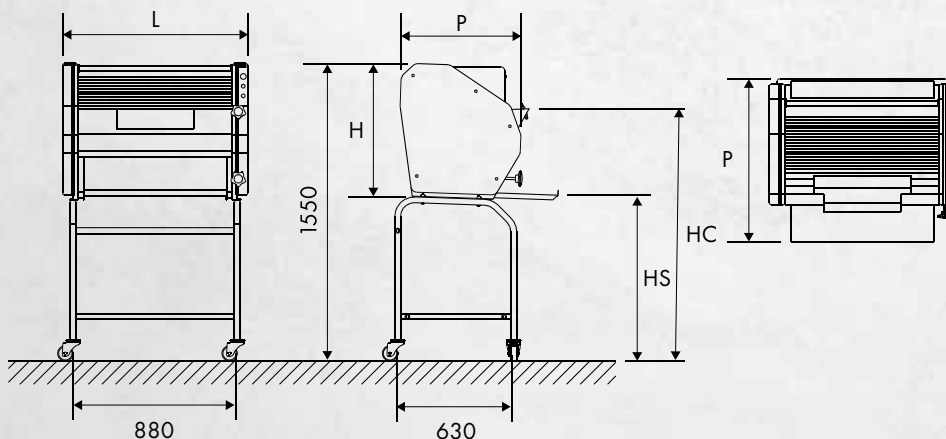


# MAJOR Technical Data

		MAJOR MANU	MAJOR AUTO	MAJOR MADA
<b>Mounting options</b>				
Stand		•	-	-
Table		•	-	-
RP resting cabinet		•	-	-
MADA 2		-	-	•
MEDIO		-	•	-
<b>Controls</b>				
Adjustment knob on the right		•	•	•
Adjustment knob on the left		€	€	€
Electric control*		•	€	•
<b>Safety devices</b>				
Emergency stop bar		•	-	•
450 mm infeed belt		-	•	-
<b>Dough piece infeed</b>				
Manual		•	-	-
Automatic		-	•	•
<b>Dough piece outfeed</b>				
On outfeed tray		•	-	•
On outfeed conveyor belt		-	•	-
<b>Options</b>				
Felt drying fan		-	€	-
<b>Supply voltage</b>				
400V 3 PH + N + Gr 50 Hz		•	•	•
<b>Performance</b>				
Min/max weight of dough pieces	(g)	80 - 1000	80 - 1000	80 - 1000
Nominal output	(p/h)	1500	1800	1500
Motor power	(kW)	0.55	0.55	0.55
<b>Dimensions and weight</b>				
Width (L)	(mm)	1010	1010	1010
Depth (P)	(mm)	850	1250	850
Height (H)	(mm)	690	690	690
Loading height (HC)	(mm)	1360	1450	1305
Outfeed height (HS)	(mm)	850	940	850
Net weight	(kg)	132	150	132

\* Mandatory for MAJOR AUTO if used with equipment not manufactured by Bongard.

• : Standard    ◦ : Free option    € : Option with extra charge    - : Unavailable



## MAJOR MANU



## MAJOR AUTO



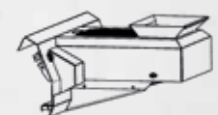
## MAJOR MADA



Direction of rotation    Weighted belt



MAJOR MANU



MAJOR AUTO

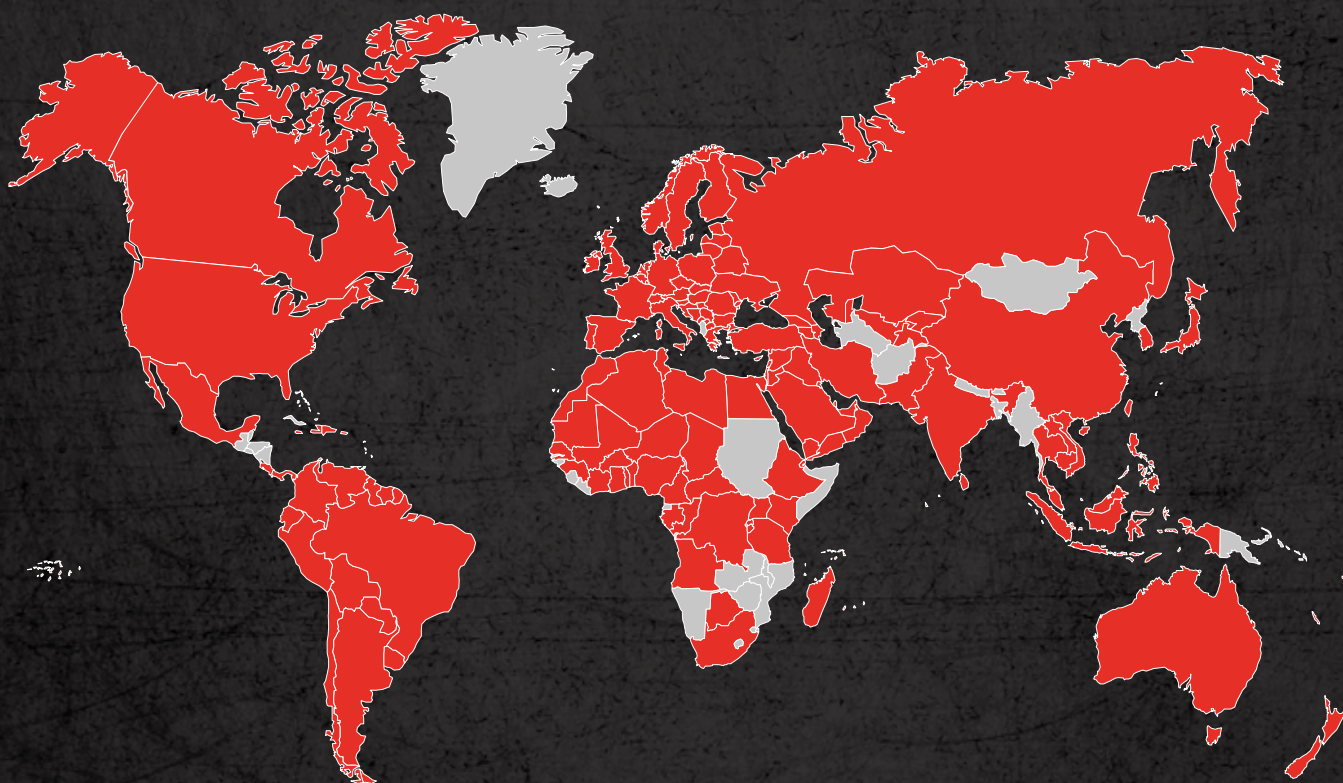


# BONGARD

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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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## BONGARD

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