



BONGARD

Always by your side

— PANEOTRAD®

PANEOTRAD EVO®

A revolutionary process of division
and moulding,
productive and qualitative



FRENCH BAKERY
EQUIPMENT MANUFACTURER

SINCE 1922

PANEOTRAD® Process : simplify production with 3 less

1 Mix



2 Weigh the dough pieces



5 Leave to retard for 24 to 72 hours at 4°C



6 Remove from their containers then flour



Slow proofing develops flavour and can be used on demand. Production is ready in 30 minutes.

9 Remove from container



10 Place on the belt



Time savings: 30% less working time
Production: Up to 340 baguettes per hour
Reduced footprint
(PANEOTRAD EVO® replaces 3 machines)
Production on demand: reduction of unsold products



Adapts to the needs of the day: bread ready in 30 minutes with the possibility of changing the shapes

manufacturing stages and using one single machine!

3 First retard period



4 Fold then retard for 20 minutes



7 Chose the shape fitted to the product



More than 60 possible shapes to choose from, thanks to the different moulding dies available.

8 PANEOTRAD® cycle



Divide and mould in one single step. Replace 3 machines: divider, moulder and resting cabinet = time savings.

10 Loading



11 Bake



12 Remove from oven

Flexibility for the baker:
ability to plan
their production
3 days in advance



Dough less damaged for better air pockets formation:
ideal for traditional French bread

PANEOTRAD EVO® is recommended by
the master bakers as part of their
Respectus Panis method



PANEOTRAD® is a unique and patented process for separating and shaping the dough pieces. It replaces 3 machines (divider, moulder and resting cabinet) and reproduces. Traditional hand moulding with 3 moulding dies, it is possible to create up to 6 different shapes, simply by combining the cut-outs.

Tested and approved since 2006, **PANEOTRAD®** increases **global bakehouse productivity** and offers the possibility of **fresh bread available all day long.**

Baguettes are ready in less than 30 minutes!

With **PANEOTRAD EVO®**, you will be able to guarantee high quality, consistent, bakery products, both savoury and sweet, regardless of dough type: traditional, multi-grain, brioche, doughnuts, short crust pastries etc.





PANEOTRAD EVO® makes work easier

PANEOTRAD EVO® improves working time by 30% compared to traditional methods. It carries out the following operations of equilising and shaping the dough **autonomously** while you place the dough pieces on the baking conveyor belt.

Easy to use, the sales personnel can also use the machine to help supporting to support the production team during during peak periods of activity, or during afternoon baking. Its working height makes **operation more ergonomic**.



PANEOTRAD EVO® diversifies the presentation of sweet and savoury products

A **great variety of shapes** (triangles, rounds, squares, round-ended baguettes, Ficelles, etc.) are all possible thanks to the **35 moulding dies available**. With the help of its innovative moulding dies fixation system, **PANEOTRAD EVO® can change its cut-out shape in under 30 seconds**. **PANEOTRAD EVO® can adapt to your needs and your production diversity** (speciality breads, baguettes, brioches, short crust pastry, etc.).



PANEOTRAD EVO® offers quality products

You can propose warm and crusty bread **all day long** thanks to this equipment, and at the same time **reduce the number of unsold products**. Produce only what you need. The products are **consistent and have better air pockets** because this method does not damage the dough. Thanks to the absence of degassing and stressful operations, your products are **consistent**, with more developed **air pockets** and **enhanced flavours**.



The product is **identical from morning to evening**:
which is ideal for managers of multiple shops who require consistency.

PANEOTRAD EVO[®] was designed to increase bakery performances whilst improving the quality of bakers and pastry chefs working lives.

An ergonomic, compact and silent machine

Quieter environment:

Quiet belt drive



Multi-purpose:

Direct access to the moulding dies for easier changes



Easy to use:

Electro-mechanical control panel



Easy to store:

Support to have 3 dies available, in addition to those of those already mounted



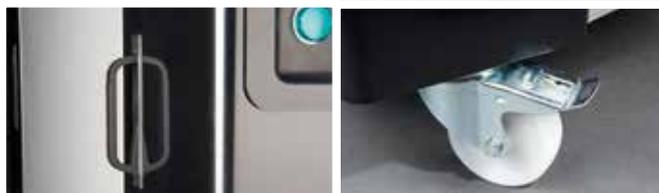
Ergonomics:

Cutting plate insertion window sliding downwards.



Stable and mobile:

Adjustable handles and 4 swivel castors with brakes



Reliable and robust:

Bumper included to protect from racks impacts

Work in complete safety with **PANEOTRAD EVO[®]**



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

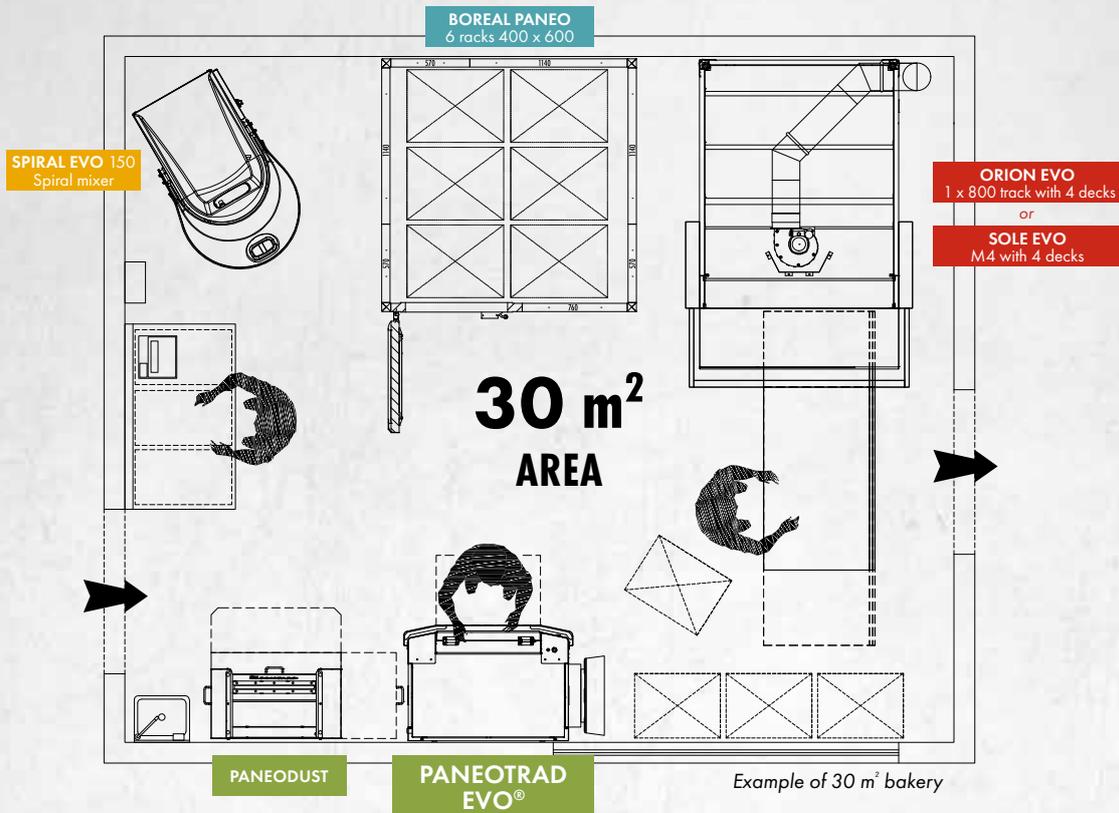
Our dividers are recognised as having low flour emissions.

Flouring with low dusting index flour is recommended.

PANEOTRAD EVO[®], a range suitable for all bakeries

In **30 m²**: 1 **PANEOTRAD EVO[®]** to produce **280 to 1400 baguettes/day**

Essential equipment: 1 **SPIRAL EVO 150** + 1 **BOREAL PANE** 6 baking racks 400 x 600
 + 1 **PANEOTRAD EVO[®]** + 1 **PANEODUST** + 1 **ORION EVO** 1 x 800 track on 4 decks
 or 1 **SOLEO EVO M4** with 4 decks

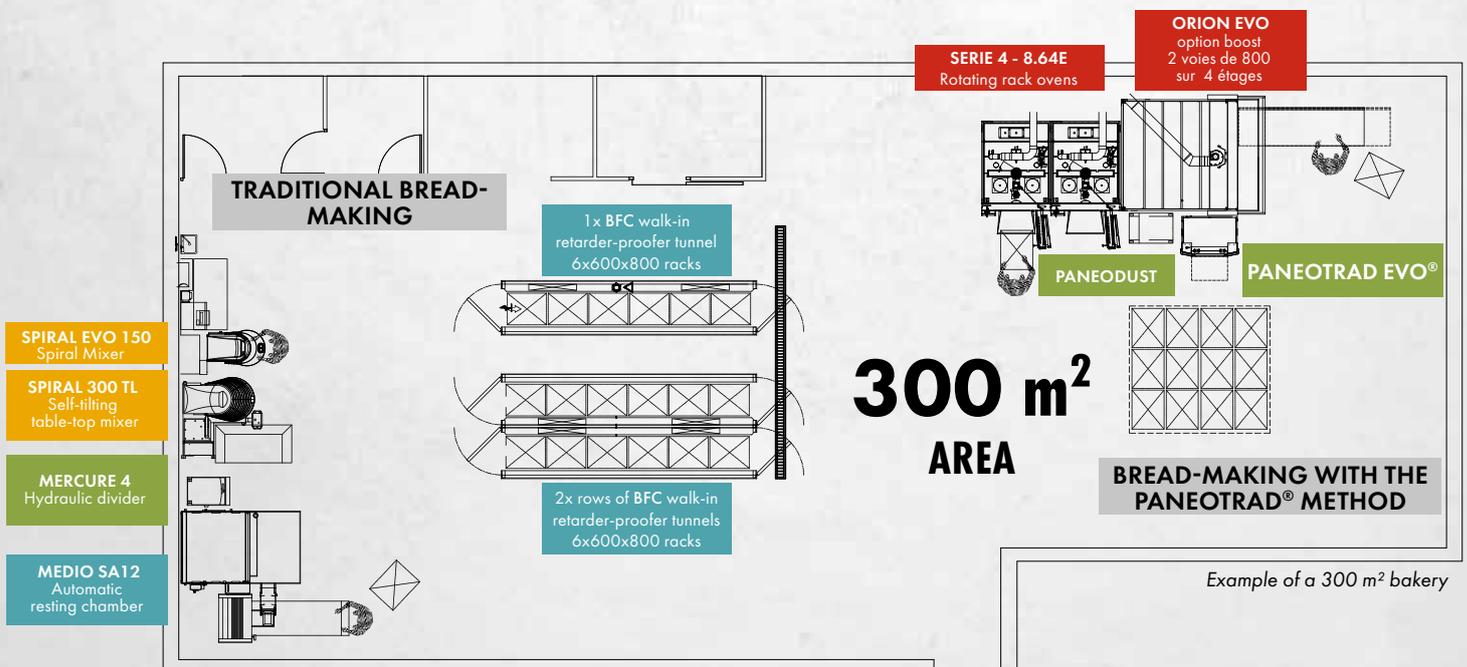


PANEOTRAD EVO[®], ideal for managing peak periods

Associated with traditional production methods, **PANEOTRAD EVO[®]** is ideal for managing peak periods, in tourist hotspots for example.

The process of storing in a container for up to 72 hours enables you to benefit from **real production flexibility**.

The dough is already ready to be cut and baked, you decide the number of containers you need, place them in the **PANEOTRAD EVO[®]**, then in the oven. **Your bread is ready in 30 minutes at any time of the day.**



A vast variety of moulding dies for all your creations

Our best-sellers from amongst more than 30 available moulding dies:

Moulding die 1:
square-ended
baguettes



Moulding die 2:
6 baguettes
and 6 puffed
brioches



Moulding die 1 + 2:
60 cookies
or 60 doughnuts



Moulding die 3:
15 rectangular
pieces



Moulding die 15:
10 rectangular
pieces



Moulding die 48:
round-ended
baguettes



Moulding die 15 + 43:
20 triangles



Moulding die 49 + 1:
20 ficelles



Other moulding dies are also available, contact your Bongard dealer for more information.

PANEODUST is a motorised flour duster, to be used with **PANEOTRAD EVO®** for greater comfort.

The **PANEODUST** flour duster allows a reduction in the quantity of flour used and ensures consistent flouring. Flour emissions are equally reduced, which leads to a reduction in occupational pulmonary diseases.

A mobile cart has been specifically designed to work with the **PANEODUST**. An integrated folding shelf provides an extra working surface with minimal space requirements.



Our experts at your service

Our sales expertise

Our sales and installation teams are here to help you carry out your project: they offer equipment and bakery layout recommendations adapted 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.

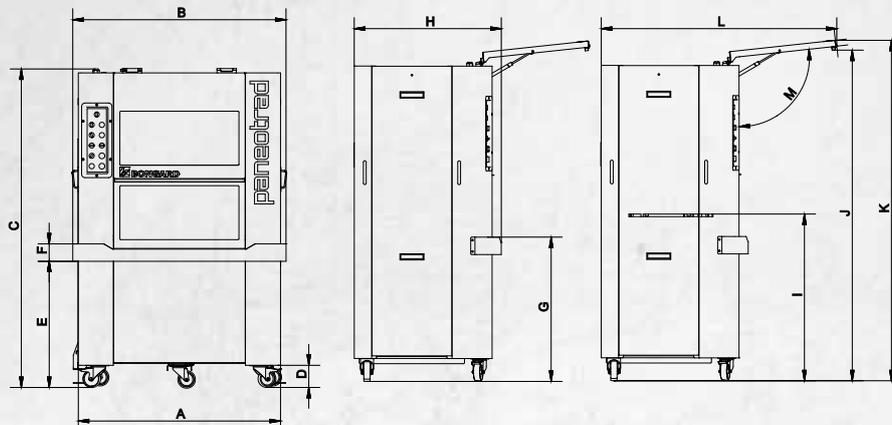
BONGARD provides training to technicians from dealerships and distributors in order to ensure the proper functioning and durability of your equipment. Our dealers and distributors have access to an online platform containing technical information and allowing them to order some 5,000 references of original spare parts, shipped within 24 to 48 hours.



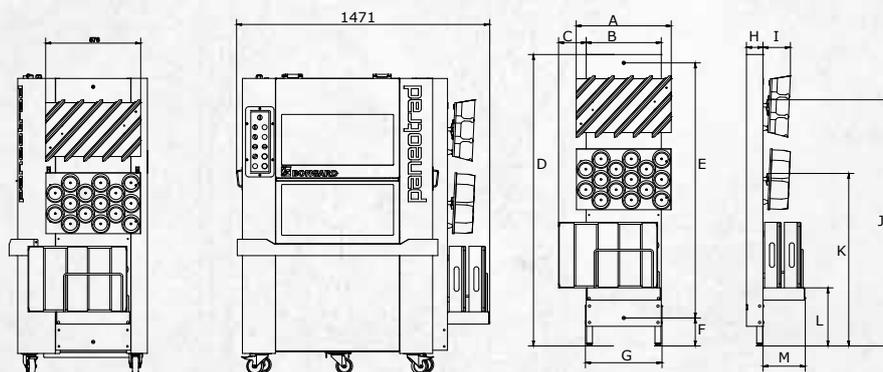
PANEOTRAD EVO® Technical Data

Configuration	Paneotrad®	Paneotrad® Evo
Number of forming dies	3 of your choices*	4 of your choices*
Standard net weight (kg)	380	425

*A technician is required to install the dies on the Paneotrad model.



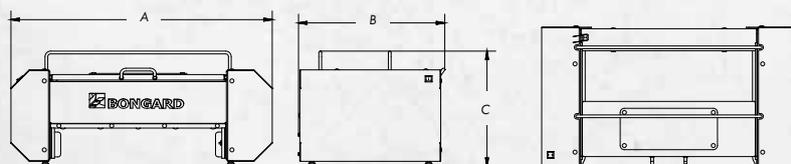
Dimension (mm)	A	B	C	D	E	F	G	H	I	J	K	L	M
PANEOTRAD® and PANEOTRAD EVO®	1153	1216	1835	130	727	100	827	837	960	1863	1918	1343	93°



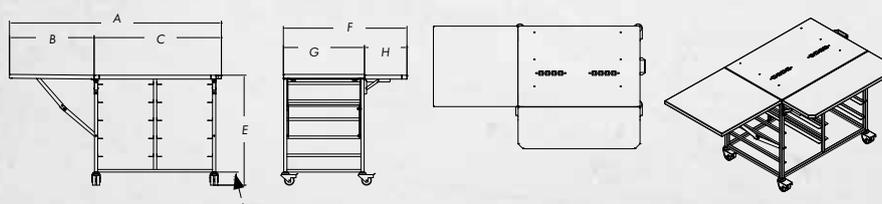
Dimension (mm)	A	B	C	D	E	F	G	H	I	J	K	L	M
Holder	576	455	168	1794	1558	185	466	115	1518	1504	1068	1518	256

PANEODUST Technical Data

Dimension (mm)	A	B	C
PANEODUST	943	525	437,5



Dimension (mm)	A	B	C	E	F	G	H	I
Table	1634	653	981	860	953	625	327	106





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/>



Follow us:     Bongard.bakery

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The Spirit of Excellence