



BONGARD

Always by your side

MODULAR DECK OVENS

SOLEO EVO

The oven adapted to all
your pastry or baking needs



MADE IN FRANCE



The **SOLEO EVO** range offers all the modularity required to best meet the needs of bakers, pastry chefs, hotels-restaurants and cafés (HORECA), without compromising on baking quality, which has made Bongard famous since 1922. Combined with the **Krystal+ L** convection oven, it offers even more flexibility for your production.

This fully customizable oven adapts to the volumes and types of production for everyone and fits into all lab configurations.

For international bakers, the **SOLEO EVO** has been designed to accept specific trays formats and to be connected according to the requirements of your country. Moreover, the oven can be delivered to you assembled to save installation time.

Versatile, it is ideal for baking all types of dough: fresh, cold, frozen raw, pre-baked, as well as pastries, pizzas, savory or sweet tarts.



The ovens in the **SOLEO EVO** and **SOLEO EVO SHOP** range can be fitted with two different types of door openings:

- **the bread style door opening** and its inward opening to facilitate loading and unloading with the possibility of an integrated lifter / loader.
- **the pastry style door opening** and its outwards opening. To facilitate deck loading, a manual loader or simply an **oven peel** can be used.

To adapt to your production, the range offers:

- 2 opening heights,
- 1 to 5 decks: 2 to 6 trays per deck for the regular range and 1 to 6 trays for the **SHOP** range,
- 1 or 2 top decks specially designed to bake pizzas.



Models available*	M1 SHOP	M2 SHOP	M4 SHOP	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Bread style door opening	-	-	•	•	•	•	•
Bread style door opening combined with KRYSTAL+L	-	-	-	•	-	•	-
Bread style door opening with pizza deck	-	-	-	•	-	-	-
Pastry style door opening	•	•	•	•	•	•	•
Pastry style door opening combined with KRYSTAL+L	•	-	-	-	-	•	-
Pastry style door opening with pizza deck	-	•	-	•	-	-	-

* only one type of door opening can be used on the same oven

• : Available

-: Unavailable

SOLEO EVO range: greater width than depth ideal for lengthwise-designed labs



SOLEO EVO SHOP range: more compact for labs with limited space





SOLEO EVO SHOP combined with KRYSTAL+ L: more flexible to diversify your baking within minimal space

KRYSTAL+ L is an electric convection oven specially designed to integrate seamlessly with the **SOLEO EVO** deck oven. It can hold baking trays measuring 400 mm wide and 600 or 800 mm deep and is fitted with 4 decks.

Its **versatility** ensures perfect baking for a wide range of bakery and pastry products, including the lightest and most delicate ones.

Equipped with the SENSITIV'2 touchscreen control, its intuitive operation ensures great user comfort for bakers and pastry chefs.



M2 / KRYSTAL+L



M1 shop/ KRYSTAL+L



SOLEO EVO adapts to every professional's needs

Artisanal bakeries

- For those facing **space or layout constraints** in their production area that prevent the installation of an **ORION EVO** deck oven, yet unwilling to compromise on the **baking quality** of their breads.
- For those looking to **offer a varied and high quality snacking selection** by equipping their oven with a **pizza deck** reaching 400°C while maintaining a **minimal footprint**.



Pastry shops

- For pastry chefs seeking **precise and gentle baking**. Products are consistent, and baking is uniform.
- It has been designed to optimise the baking area according to the number and format of the trays, thus **making the equipment compact**.
- For those wishing to expand their offerings with perfectly golden **danishes** baked in a deck oven or a convection oven .



Hotels and restaurants

- For establishments looking to **bake high-quality bread and pastries on-site** within a **limited spaces**.
- For those wishing to expand their offerings with perfectly golden **danishes** baked in a deck oven or a convection oven.
- For those seeking an oven that **integrates seamlessly into a professional kitchen workspace**. Thanks to its landscape format and compact footprint, the **SOLEO EVO M2 SHOP** is the ideal equipment.



Bakery cafés

- For establishments wishing to **bake bread and pastries on-site within a limited space**.
- For those wishing to **expand their offerings** with perfectly golden **danishes** baked in a deck oven or a convection oven.
- For those looking to **offer a varied and high quality snacking selection** by equipping their oven with a **pizza deck** reaching 400°C while maintaining a **minimal footprint**.





Key questions to choose your **SOLEO EVO**

1. Product types and variety

determine the oven's configuration

- Bread style or pastry style door opening
- High or low deck configuration
- Pizza deck
- Number of steam generator

Product types:

- bakery
- pastry
- danishes
- pizza

Dough types:

- fresh
- cold
- frozen raw
- pre-baked

2. The size and specifications of the space relative to daily production

- Available floor space
- Daily production volume
- Product diversity
- Constraints in the production area
- Production location: lab or point of sale

Will determine:

- the number of decks
- the type of lifter
- the hood
- the type of stand with tray storage or proofer
- The combination with a Krystal+ L convection oven

Required baking surface (from 0.25 to 1.98 m²).

- SOLEO EVO : 18 kg of dough / m² / h.
- SOLEO EVO SHOP: 15 kg of dough / m² / h.

3. Touch control panel type

- Standard SENSITIV'2 central touch control or per-deck management.
- Ergocom electromechanical control for per-deck management.

Fast and intuitive control panel

The SOLEO EVO range comes standard with the **SENSITIV'2** touch control, which autonomously manages all oven decks.

Moreover, door opening and steam injection are automatically managed by the control panel.

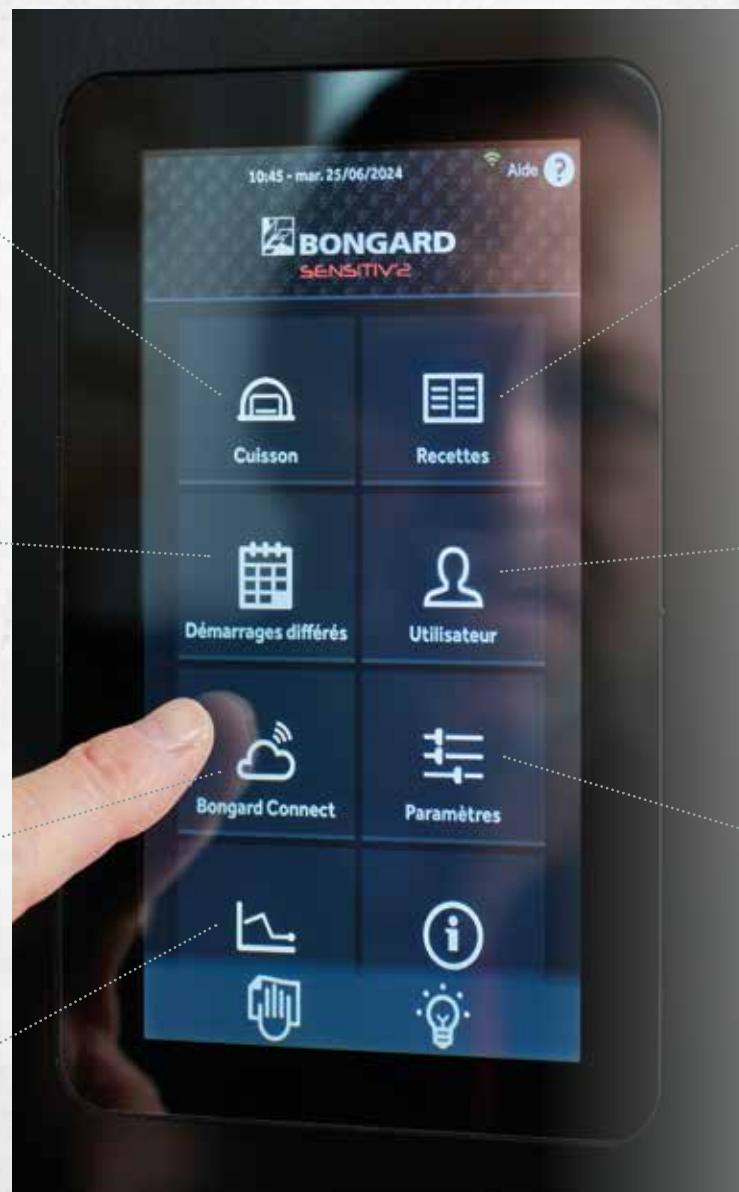
It also includes **Bongard Connect**, the new exclusive digital service that allows you to remotely manage all of your bakery-pastry equipment.

Discover Bongard Connect



Depending on your needs, the oven can also be equipped with an electromechanical control panel.

It is possible to adjust the oven power level according to the connection constraints of the bakery.



Manage baking
in manual mode or
in recipe mode



Schedule delayed baking
starts for each day



Remote control by a technician



Consult statistics
on the oven's production
and energy use



Create recipes
(temperature, time,
steam injection
and automatic steam vent opening)



Create personalized profiles
adapted to each user's need



Customise the oven
and access the "Energy Saving"
function

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.



SOLEO EVO, designed to simplify your daily work

Baking quality:

Refractory decks providing the power and energy needed for consistent and precise bread baking.

Steam system with a **water doser per deck** for milliliter-level precision.



Ergonomics:

Full-width handle and **assisted opening system with gas springs** to make pastry doors opening easier.

Drawer to place trays at the front of the oven and to complete preparations.

Automatic opening and closing of bread style doors when using a loader/unloader.

Side-by-side tray loading across the width, simplifying loading and improving product visibility during baking.

Adjustable stand height to suit the number of decks.

Modularity:

Hood or **insulating strip**.

Customizable stand: **tray rack** or **proofer** with temperature and humidity control.

Choice of **2 decks height**.

Pizza deck available for SOLEO EVO M2 and M2 SHOP.



Cleaning:

Smooth deck surface extending to the door opening for easy cleaning with a broom.

Bread style door windows can be tilted or removed without tools.

Energy savings:

Top oven insulation.

Sealed doors and half-width loader compatibility to reduce heat loss.

Glass with reflective coating to maintain internal chamber temperature and limit heat loss at the front of the oven.

Smart SENSITIV'2 control system for precise energy management (Energy Saving features and delayed starts).



Work in complete safety with SOLEO EVO

Our commitment to safety goes beyond self-certification: we have our products audited by an external and independent body. Our equipment is fully compliant with current standards.

Technical data - pastry style door opening

	M1 SHOP	M2 SHOP	M4 SHOP	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Access to heating elements / steam generators / control panel							
All on the right	•	•	•	•	•	•	•
Control units							
7" SENSITIV'2 touch screen control (one central control per oven)	•	•	•	•	•	•	•
Ergocom control (per deck)	€	€	€	€	€	€	€
7" SENSITIV'2 touch screen control (one control per deck)	€	€	€	€	€	€	€
Door height							
- With "Lower" deck: 180mm	•	•	•	•	•	•	•
- With "Upper" deck: 240mm	-	-	-	€	€	€	€
Baking deck equipment							
Decompression and motorised steam vent on each deck	•	•	•	•	•	•	•
Steam							
Independent steam generator per deck	€	€	€	€	€	€	€
Accessories (upper section)							
Insulating strip	•	•	•	•	•	•	•
Hood, with or without steam extractor fan	€	€	€	€	€	€	€
Hood with steam condenser	€	€	€	€	€	€	-
Accessories (lower section)							
Technical base	•	•	•	•	•	•	•
Stand with technical base and castors (H = 475 mm, 635 mm, 815 mm or 975 mm)	€	€	€	€	€	€	€
Tray storage rack (for stand H = 815 mm or 975 mm)	€	€	€	€	€	€	€
Electromechanical proofbox with technical base and castors (H = 975 mm)	-	€	€	€	€	€	€
Drawer(s) for stand	€	€	€	€	€	€	€
Manual loading (without lifter)							
Angle bar style belt loader	-	€	€	€	€	€	€
Accessories							
Anti-scale filter fitted with a cartridge (mandatory if steam)	€	€	€	€	€	€	€
Energy maximiser	€	€	€	€	€	€	€
Compatible with a CTM system (Centralised Technical Management)	•	•	•	•	•	•	•
Combination with other ovens (stainless steel facing required)							
Kit for combination with Krystal+ L convection oven	€	-	-	-	-	€	-
Combined 1 or 2 pizza deck(s)	-	€	-	€	-	-	-
Panels (excluding the one with oven controls)							
Stainless steel front	•	•	•	•	•	•	•
Stainless steel side and rear panels	€	€	€	€	€	€	€
Stainless steel stand front (without tray and drawer)	€	€	€	€	€	€	€
Assembly							
Oven to be assembled on site	•	•	•	•	•	•	•
Oven to be assembled on site	€	€	€	€	€	€	€
Power supply voltage							
3N~400V	-	•	•	•	•	•	•
1N~230V	•	○	-	-	-	-	-

Dimensions (mm)	M1 SHOP	M2 SHOP EVO	M4 SHOP EVO	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Width	936	1344	1344	1510	1978	1978	1978
Oven depth with insulating strip	856	856	1471	1022	921	1186	1666
Oven height with hood	1255	1271	1886	1437	1336	1601	2081

Overall depth, with or without steam generator and steam exhaust kit included

Technical data - Bread style door opening

	M4 SHOP	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Access to heating elements / steam generators / control panel					
All on the right	•	•	•	•	•
Control units					
7" SENSITIV'2 touch screen control (one central control per oven)	•	•	•	•	•
Ergocom control (per deck)	€	€	€	€	€
7" SENSITIV'2 touch screen control (one control per deck)	€	€	€	€	€
Door height					
- With "Lower" deck: 180mm	•	•	•	•	•
- With "Upper" deck: 225mm	€	€	€	€	€
Double handles per deck (necessary for half width loading)	-	-	€	€	•
Baking deck equipment					
Decompression and motorised steam vent on each deck	•	•	•	•	•
Steam					
Independent steam generator per deck	€	€	€	€	€
Accessories (upper section)					
Insulating strip	•	•	•	•	•
Hood, with or without steam extractor fan	€	€	€	€	€
Hood with steam condenser	€	€	€	€	-
Accessories (lower section)					
Technical base and castors	•	•	•	•	•
Stand with technical base and castors (H = 475 mm, 635 mm, 815 mm or 975 mm)	€	€	€	€	€
Tray storage rack (for stand H = 815 mm or 975 mm)	€	€	€	€	€
Electromechanical proofbox with technical base and castors (H = 975 mm)	€	€	€	€	€
Drawer(s) for stand	€	€	€	€	€
Lifter system					
Full width loading					
Full width integrated lifter	€	€	€	€	-
Fixed hooks on each deck on oven front — full width loading	€	€	€	€	-
Rod-operated oven loader/unloader — full width loading	€	€	€	€	-
Half width loading					
Integrated lifter - half width loading	-	-	€	€	€
Fixed hooks on each deck on oven front — half width loading	-	-	€	€	€
Rod-operated oven loader/unloader — half width loading	-	-	€	€	€
Manual loading (without lifter)					
Angle bar style belt loader	€	€	€	€	€
Accessories					
Anti-scale filter fitted with a cartridge (mandatory if steam)	€	€	€	€	€
Energy maximiser	€	€	€	€	€
Compatible with a CTM system (Centralised Technical Management)	•	•	•	•	•
Combination with other ovens (stainless steel facing required)					
Kit for combination with Krystal+ L convection oven	-	€	-	€	-
Combined 1 pizza deck	-	€	-	-	-
Panels (excluding the one with oven controls)					
Stainless steel front	•	•	•	•	•
Stainless steel side and rear panels	€	€	€	€	€
Stainless steel stand front (without tray and drawer)	€	€	€	€	€
Assembly					
Oven to be assembled on site	•	•	•	•	•
Oven to be assembled on site	€	€	€	€	€
Power supply voltage					
3N~400V	•	•	•	•	•
Dimension (mm) — without lifter					
	M4 SHOP EVO	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Width	1344	1510	1978	1978	1978
Oven depth with insulating strip	1651	1202	1101	1366	1846
Oven height with hood	2066	1617	1516	1781	2261

Overall depth, with or without steam generator and steam exhaust kit included



BONGARD

Always by your side

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.

BONGARD also have distributors in more than 140 countries around the world.

To find a distributor near you, visit <https://www.bongard.fr/en/distributor/>



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The Spirit of Excellence