

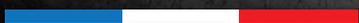
SPEED OVEN

SIRIUS

Speed up
your snacking



FRENCH BAKERY
EQUIPMENT MANUFACTURER



SINCE 1922

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.

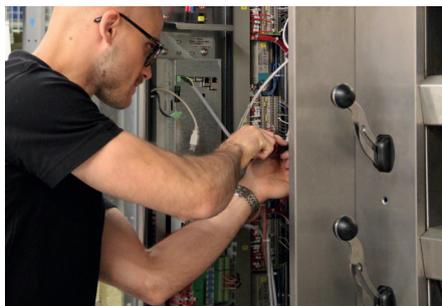
For the French market, we also offer a service dedicated to financial leasing: Bongard Finance. An agile financing method that preserves cash flow, a first in the bakery and pastry goods market.



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.

The SIRIUS comes with a 2-year parts warranty*



*Excluding consumables and wear parts.

A single item of equipment to boost your snacking offer

SIRIUS heats, re-heats and cooks in record time.

Toast, grill and regenerate your fresh, chilled or frozen products with consistent quality and perfect results.

Systematically perfect cooking

Smart cooking modes adapted to every product type to guarantee the best taste and visual quality:



Convection: even cooking and perfect crisp



Microwave: ultra-fast reheating for the best core temperature



Pulsed heat: incomparable browning and crisp

Compact and easy to fit in

→ Compact

Its format and smell removal filter means it can be installed outside the kitchen, as close as possible to the point of sale or counter.

→ Plug & Play

Easy to install anywhere, it requires no water connections or extraction systems.

→ Stackable

Two ovens can be stacked to increase your production capacity.

Fast temperature rise and drop up to 300°C



Removable protections and filters



Optimised service time

→ express results



Focaccia
70 seconds



Frozen lasagna
120 seconds



Hamburger
65 seconds

Did you know?

Speed ovens' worst enemies are grease and food splashes!

The Bongard solution for consistently fast, even, high-performance cooking: removable **protections** as standard, easy to remove and clean using a damp cloth and warm soapy water.

A complete range of accessories

Accessories included



Spatula
190 x 330 x 50 mm



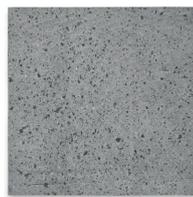
Baking tray
270 x 280 x 25 mm



Optional accessories



Chequered, non-stick, heat accumulating baking tray 286 x 300 x 11 mm
→ For toasted sandwiches, toasts, club sandwiches, etc.



Lava stone heat accumulating plate 280 x 280 x 15 mm
→ Pizza, focaccia, croutons, etc.



Smooth Teflon dish - set of 2 140 x 286 x 19 mm / 286 x 286 x 13 mm
→ To cook foods that may release liquids or fat



Perforated Teflon plate - pack of 2 140 x 286 x 19 mm / 286 x 286 x 13 mm
→ For bakery products



Non-stick, washable cooking sheets - set of 10 300 x 300 x 0.1 mm



Liquid detergent, 1 litre bottle - 6-pack

Start cooking in just a few clicks



High Speed Oven (HSO) mode

Combines **pulsed heat, convection** and **microwave** for ultra-fast heating without compromising on quality



Recipe Mode

For one-click, pre-programmed preparations



Manual Mode

For total settings control: pulsed heat, microwave, heating time



Combi Mode

A smart combination of **convection** and **microwaves** for precise, even cooking adapted to every type of dish



Recipe Mode

For one-click pre-programmed preparations



Manual Mode

Free parameter setting to suit your needs: convection, microwave, combi (convection + microwave)



Recipes



Cooking start



HSO Manual Mode



Combi Manual Mode

Tips from our experts



Avoid dried out food

Reduce the convection and slightly increase the microwave percentage.



Frozen products

Start with a short microwave step, then finish using pulsed heat.



Products with fillings/toppings

Adjust the microwave percentage to heat the core without extending the cooking time.

Personalised recipes for consistent quality



Create, illustrate and save your recipes to give your customers precise and consistent cooking quality, day in day out.



Precisely adapt cooking times and modes to your preparations. Every recipe can have several heating phases.



Import and export your recipes using the built-in USB port to easily share your programmes on several ovens.



Save time by using the pre-programmed recipes in each cooking mode.



Access your recipes in a few clicks from the touch control. This saves precious time and guarantees fast, efficient service.

Exclusive Bongard recipes



Quiche
75 seconds



Toasted sandwich
115 seconds



Chocolate fondant
55 seconds

Dimensions and ergonomics designed to be adaptable



The SIRIUS oven is available in 7 standard or boosted versions

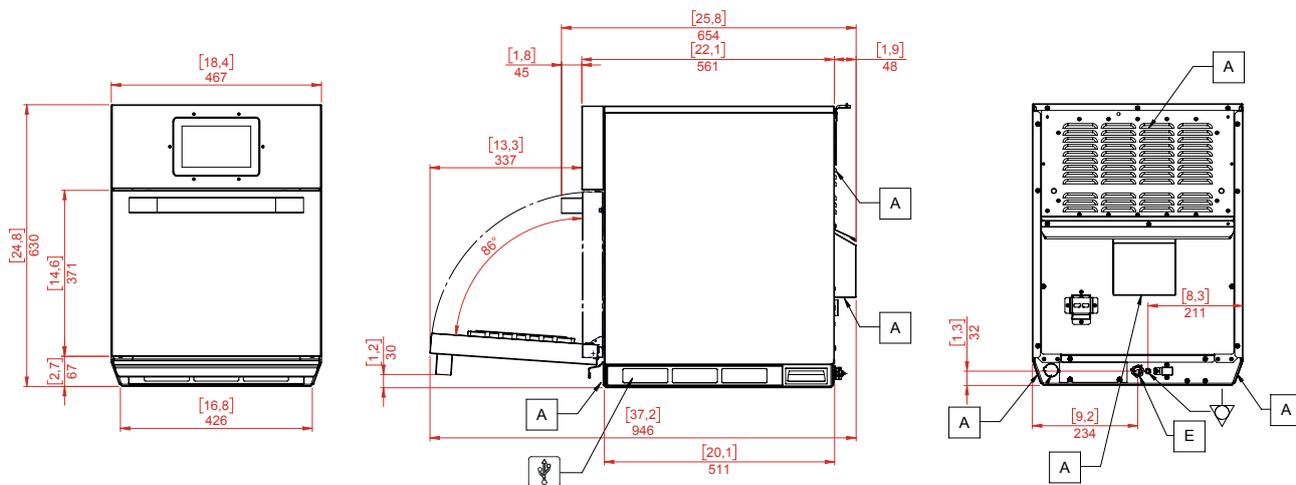
	Rated power
Standard single-phase version	
STANDARD SIRIUS oven 1N~ 230V 50Hz	3.3 kW
STANDARD SIRIUS oven 1N~ 200-208V 60 Hz	3.6 kW
STANDARD SIRIUS oven 1N~ 230V 60 Hz	3.6 kW
Three-phase boosted version	
BOOSTED SIRIUS oven 3~ 200-208V 60 Hz	6 kW
BOOSTED SIRIUS oven 3~ 230V 60 Hz	6 kW
BOOSTED SIRIUS oven 3N~ 400V 50Hz	6 kW
BOOSTED SIRIUS oven 3N~ 400V 60 Hz	6 kW

Weight
61 kg*

Available cooking surface area
30 × 30 cm

2 ovens stackable with a kit

* Boosted version 63 kg



- [A] Electric compartment ventilation
- [E] Power cable entry

[USB] USB Port

Dimensions: mm [inch]



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/>



Follow us:     Bongard.bakery

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The Spirit of Excellence