

Orion Evo



Deck oven - Electric

Capacities

- Baking area: 2.8 to 22.2m²
- Number of decks: 3, 4 or 5
- Useful height of top deck: 225mm
- Useful height of ROC deck: 205mm
- Useful height of bottom deck: 180mm
- 6 baking chambers depths: 120, 160, 180, 200, 220 and 240 cm
- Available options - 1 x 800mm door, 2 x 600mm doors or 2 x 800mm doors

The advantages

- Baking quality comparable to that of traditional ovens
- An oven for a sustained rhythm
- High baking capacities
- Flexibility of the oven to produce fresh bread at any times of the day
- Modular oven (it may be adapt from 3 to 4 decks)
- Economic
- Premium quality
- Easy to clean: sole et vitres
- Oven may built-in on 1 side (opposite to the technical zone) and at the rear

Utilisation

The latest addition to the Bongard range of deck ovens, Orion EVO is an electric deck oven for baking all types of bakery products - pastries and Danish pastries.

It is a high performance oven due to the quality control and consistency of the baked products, ideal for a sustainable and continuous production rate

ORION Evo 1x800mm has the option of being fitted with a upper deck in «R.O.C.» version specially designed for baking large items, over 1kg.

Operating principle

- Equipped with its new Intuitiv 2 touch screen control panel, ORION EVO benefits from a centralised energy management system: At any time, the software will automatically allocate any available oven power to the heating elements that need it.
- The range of ORION EVO ovens is recognised for a high baking capacity which enables up to 15kg of cold dough to be baked hourly per m² of deck. A «boost baking capacity» option is also available for operations with a short baking time and/or an increased load of dough to be baked.
- The design, dimensioning and control of the steam generator are optimised in such a way as to continuously provide a good quality and generous amount of steam. Each oven deck is fitted with a water meter, guaranteeing that the correct quantity of steam is released into the baking chamber, for each baking cycle.
- The patented new design of the ORION «loading doors» provides a smooth and continuous surface between the glass and the deck, making the baking deck very easy and quick to clean.
- The windows can easily be removed by the baker. They also benefit from a special opening position for cleaning purposes.
- The baking chamber is particularly well sealed: any wasteful loss of steam during baking is greatly reduced, which also contributes towards energy savings.

Construction

- Front
 - all in brushed stainless steel
 - new opening with patented seal
 - IDL handles 3 positions
 - removable windows with special cleaning position
 - hood with extractor
- Baking chamber
 - top and bottom deck: deck made of 20 mm thick refractory material
 - ROC deck: bottom and top made of 20 mm thick refractory material with 13 mm thick refractory hearth stones on the sides
 - interior lighting
 - high performance stainless steel heating elements, 3-year warranty
 - integrated heating element protection system on the top of baking chambers
 - decompression valve
- Steam generator
 - independent steam generator for each deck, all with water meter
 - pressure reducer
 - steam diffusion via the back of the baking chamber, «anti-splash» diffusion of water onto the bread
 - anti-limescale filter
- Insulation
 - crossed rock wool panels
 - reflective glass treatment
 - new patented loading doors sealing

■ Important:

The Orion Evo oven is supplied without integrated lifter, loader or hooks

Electric deck oven **Orion EvO - 1x800**

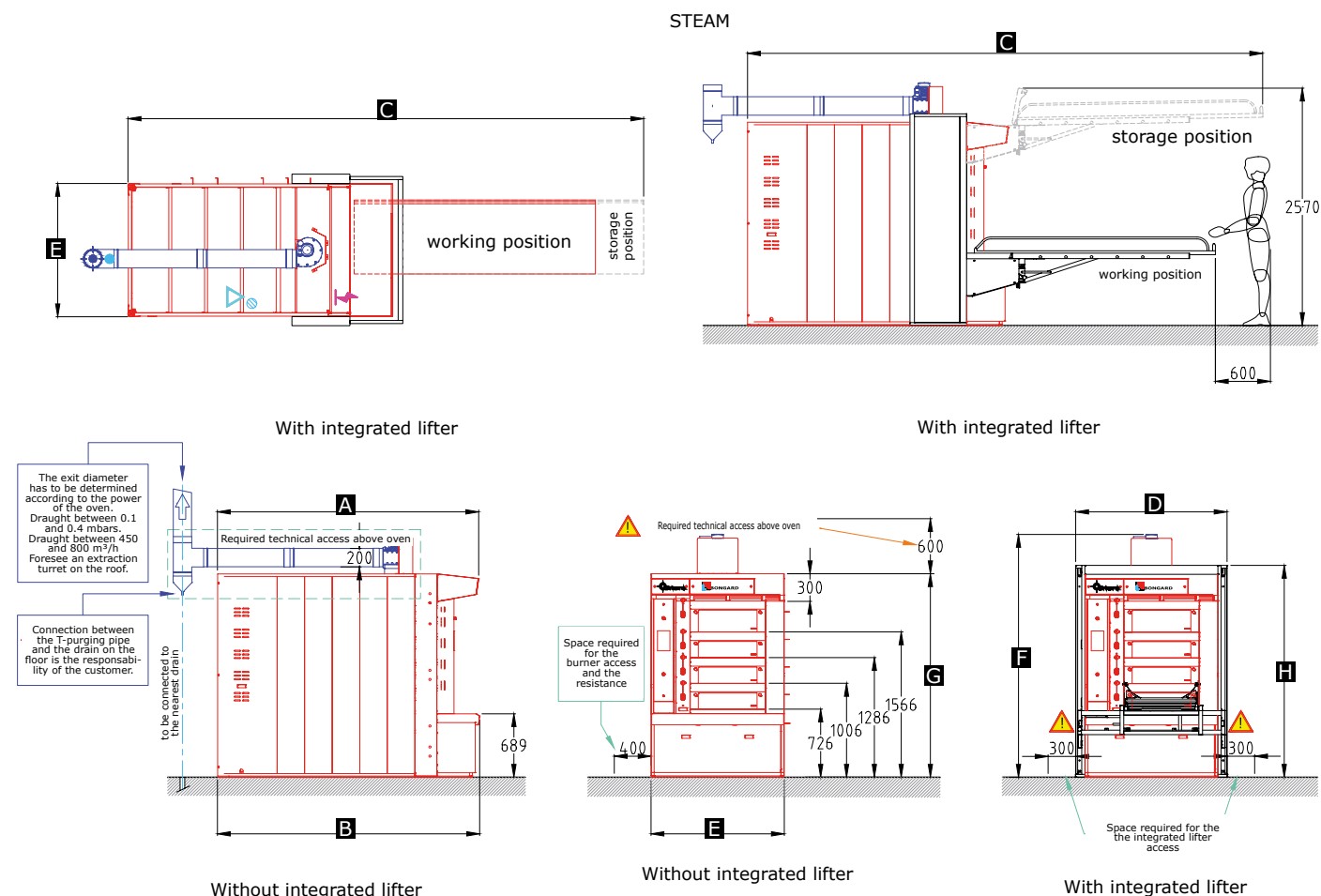
	1x800	2x600, 2x800
Technical access / Steam generator / Door handle / Control side		
All on the left	■	■
All on the right	□	□
Controls		
Intuitiv 2 (1 control)	■	■
Ergocom (1 control per deck only for 3-4 deck ovens)	□	□
Ergocom (1 control per deck only for 5 deck ovens)	€	€
Baking chamber equipment		
4 th deck ROC, steam vent included, boosted baking capacity (with Intuitiv'2 only)	€	❖
Pressure reduced valve for each deck (except ROC)	■	■
Motorized steam vent for upper deck only	€	€
Motorized steam vent for each deck	€	€
Heating resistance support kit	■	■
Compatibility with a bottom mounted loader	€	€
Baking capacity / energy management - with Intuitiv'2 only		
Centralized energy management	■	■
Boosted baking capacity (until 18 kg/m²/H)	€	€
Intuitiv'2 optimizer	€	€
Compatibilité avec un système GTC	■	■
Modularity		
Evolving model (3 decks oven can be transform as a 4 decks oven)	€	€
4 deck Kit (for afterwards built-in)	€	€
Steam		
Pulsed steam injection	■	■
A water meter per steam generator (for Intuitiv'2 only)	■	■
Option without water filter to prevent scale deposits	- €	- €
Water pressure reducing valve kit	■	■
Accessories		
Bench (except 5 decks oven)	■	■
Hood with exhaust fan and lighting	■	■
Simplified hood with exhaust fan (without grids and lightings)	- €	- €
Hooks on deck oven	€	€
Integrated lifter Lift'EvO (manual model)	€	€
Motorized integrated lifter Lift'EvO	€	■
Stainless steel loader	€	€
Oven shell		
Stainless steel front side and side panels in grey metallic coil coated steel	■	■
Stainless steel outside panels	€	€
Assembly		
Built on site	■	■
12 mm oven base	€	€
Assembled on a 12 mm base	ask us	ask us
Voltage		
4N ~ 380-400V	■	■
3 ~ 200-208V (for 4-5 decks , depth 120 ,160 & 200cm , not availble with boosted capacity)	€	€

ask us for other voltage

Electric deck oven **Orion EvO - 1x800**

Technical features							
Model	With Intuitiv'2					With Ergocom	
	Standard baking capacity		Upgraded baking capacity			Standard baking capacity	
	Electrical power	Electrical protection	Electrical power	Electrical protection		Electrical power	Electrical protection
	(kW)	(A)	(kW)	(A)		(kW)	(A)
Orion EVO- 1 x 800 mm - 3 decks							
801/3.120	19,3	40	23,4	63		19,3	40
801/3.160	23,1	63	28,4	63		23,1	63
801/3.180	24,9	63	33,7	63		24,9	63
801/3.200	26,8	63	36,2	80		26,8	63
801/3.220	31,6	63	38,7	80		31,6	63
801/3.240	33,4	63	41,2	80		33,4	63
Orion EVO- 1 x 800 mm - 4 decks							
801/4.120	25,3	63	29,3	63		25,3	63
801/4.160	30,3	63	35,6	80		30,3	63
801/4.180	32,8	80	42,6	80		32,8	80
801/4.200	35,3	80	45,7	100		35,3	80
801/4.220	41,6	80	48,8	100		41,6	80
801/4.240	44,1	100	51,9	100		44,1	100
Orion EVO- 1 x 800 mm - 5 decks							
801/5.120	31,3	63	35,3	80		31,3	63
801/5.160	37,5	80	42,8	80		37,5	80
801/5.180	40,6	80	51,4	100		40,6	80
801/5.200	43,8	100	55,1	125		43,8	100
801/5.220	51,7	100	58,9	125		51,7	100
801/5.240	54,8	125	62,6	125		54,8	125

Electric deck oven **Orion EvO - 1x800**

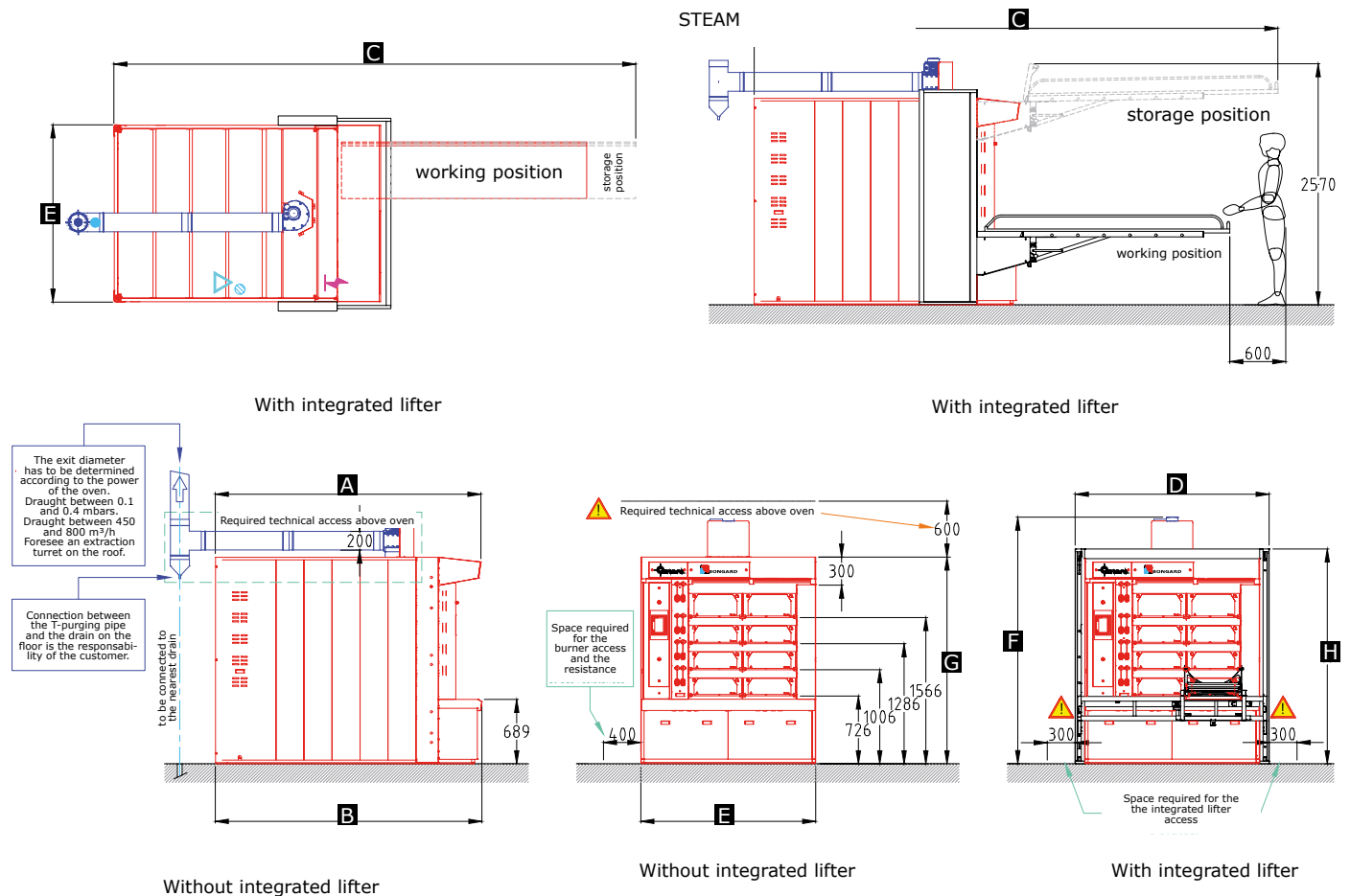


Dimensions											
Models	Overall depth A	Depth (floor) B	Depth (oven + loader) C	Width with lifter D	Oven width E	Overall height F	Oven height (front) G	Front height with lifter (without loader + hook) H	Baking area	Floor area	Net weight without base without option
(mm)											
Orion EvO - 1 x 800 mm - 3 decks											
801/3.120	2252	2204	4268	1645	1441	2682	2200	2301	2,8	3,2	1227
801/3.160	2666	2618	5052	1645	1441	2682	2200	2301	3,8	3,8	1419
801/3.180	2878	2830	5634	1645	1441	2682	2200	2301	4,3	4,1	1540
801/3.200	3072	3024	5828	1645	1441	2682	2200	2301	4,8	4,4	1621
801/3.220	3282	3234	6427	1645	1441	2682	2200	2301	5,3	4,7	1707
801/3.240	3477	3429	6622	1645	1441	2682	2200	2301	5,8	5,0	1812
Orion EvO - 1 x 800 mm - 4 decks											
801/4.120	2252	2204	4268	1645	1441	2682	2200	2301	3,8	3,2	1425
801/4.160	2666	2618	5052	1645	1441	2682	2200	2301	5,1	3,8	1676
801/4.180	2878	2830	5634	1645	1441	2682	2200	2301	5,8	4,1	1797
801/4.200	3072	3024	5828	1645	1441	2682	2200	2301	6,4	4,4	1895
801/4.220	3282	3234	6427	1645	1441	2682	2200	2301	7,1	4,7	2022
801/4.240	3477	3429	6622	1645	1441	2682	2200	2301	7,7	5,0	2145
Orion EvO - 1 x 800 mm - 5 decks											
801/5.120	2242	1812	4268	1645	1441	2682	2200	2301	4,8	2,6	1623
801/5.160	2656	2226	5052	1645	1441	2682	2200	2301	6,4	3,2	1914
801/5.180	2868	2438	5634	1645	1441	2682	2200	2301	7,3	3,5	2073
801/5.200	3062	2632	5828	1645	1441	2682	2200	2301	8,1	3,8	2188
801/5.220	3272	2842	6427	1645	1441	2682	2200	2301	8,9	4,1	2334
801/5.240	3467	3037	6622	1645	1441	2682	2200	2301	9,7	4,4	2459

Electric deck oven **Orion EvO - 2x600**

Technical features							
Model	With Intuitiv'2					With Ergocom	
	Standard baking capacity		Upgraded baking capacity			Standard baking capacity	
	Electrical power	Electrical protection	Electrical power	Electrical protection		Electrical power	Electrical protection
	(kW)	(A)	(kW)	(A)		(kW)	(A)
Orion EVO- 2 x 600 mm- 3 decks							
602/3.120	25,4	63	34,3	80		25,4	63
602/3.160	33,9	80	41,8	80		33,9	80
602/3.180	36,7	80	49,9	100		36,7	80
602/3.200	39,5	80	53,7	100		39,5	80
602/3.220	46,7	100	57,4	125		46,7	100
602/3.240	49,5	100	61,2	125		49,5	100
Orion EVO- 2 x 600 mm - 4 decks							
602/4.120	33,4	80	43,3	100		33,4	80
602/4.160	44,7	100	52,7	100		44,7	100
602/4.180	48,5	100	63,1	125		48,5	100
602/4.200	52,2	125	67,8	160		52,2	125
602/4.220	61,8	125	72,5	160		61,8	125
602/4.240	65,5	125	77,2	160		65,5	125
Orion EVO- 2 x 600 mm - 5 decks							
602/5.120	41,4	80	52,2	100		41,4	80
602/5.160	55,6	125	63,5	125		55,6	125
602/5.180	60,2	125	76,4	160		60,2	125
602/5.200	64,9	125	82,0	160		64,9	125
602/5.220	76,9	160	87,6	160		76,9	160
602/5.240	81,5	160	93,2	160		81,5	160

Electric deck oven Orion EvO - 2x600



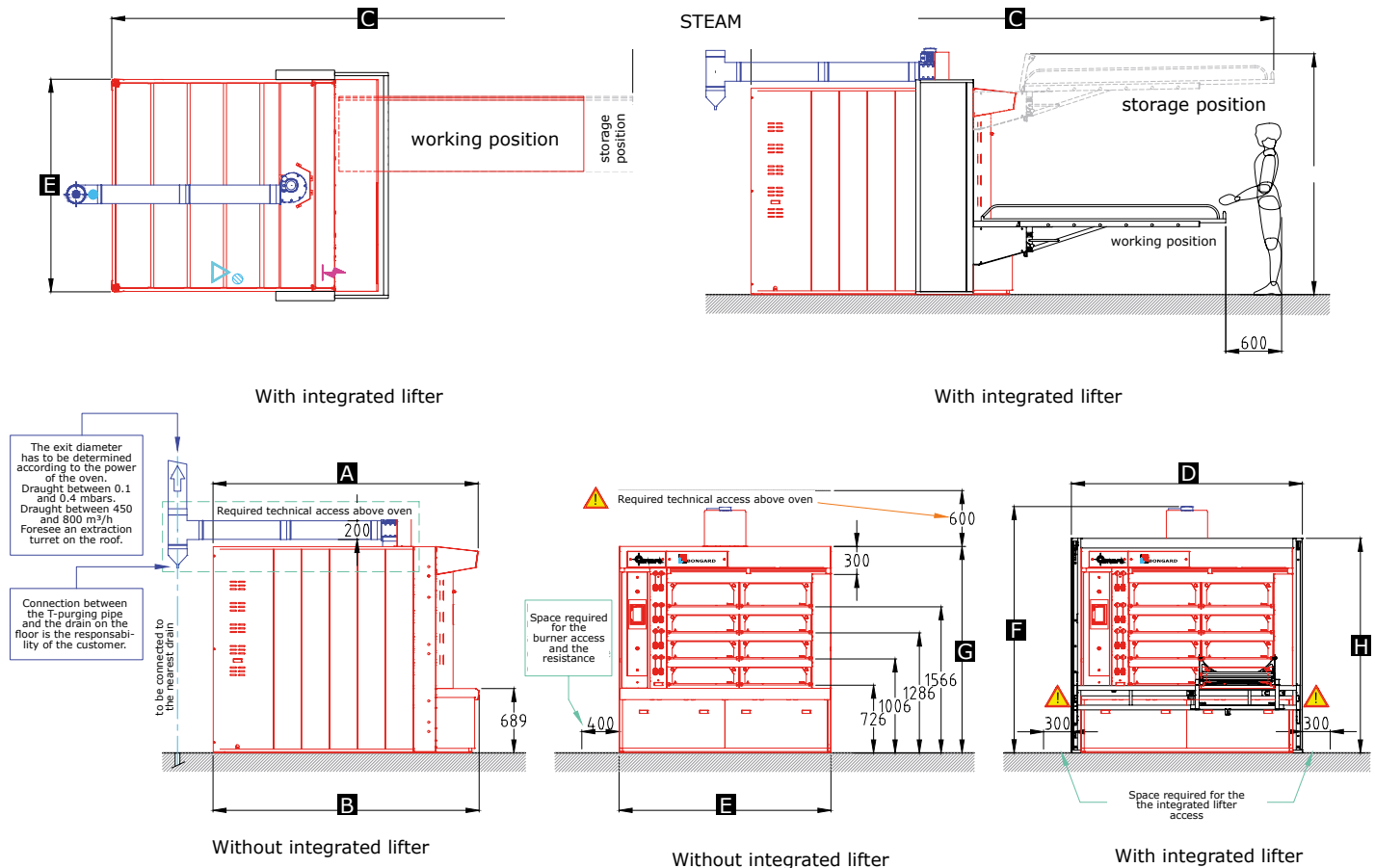
Dimensions

Models	Overall depth A	Depth (floor) B	Depth (oven + loader) C	Width with lifter D	Oven width E	Overall height F	Oven height (front) G	Front height with lifter (without loader + hook) H	Baking area	Floor area	Net weight without base without option
(mm)											
(m²)											
Orion EvO - 2 x 600 mm - 3 decks											
602/3.120	2252	2204	4268	2093	1889	2682	2200	2301	4,4	4,2	1525
602/3.160	2666	2618	5052	2093	1889	2682	2200	2301	5,9	4,9	1776
602/3.180	2878	2830	5634	2093	1889	2682	2200	2301	6,7	5,3	1934
602/3.200	3072	3024	5828	2093	1889	2682	2200	2301	7,4	5,7	2081
602/3.220	3282	3234	6427	2093	1889	2682	2200	2301	8,1	6,1	2179
602/3.240	3477	3429	6622	2093	1889	2682	2200	2301	8,9	6,5	2290
Orion EvO - 2 x 600 mm - 4 decks											
602/4.120	2252	2204	4268	2093	1889	2682	2200	2301	5,8	4,2	1790
602/4.160	2666	2618	5052	2093	1889	2682	2200	2301	7,9	4,9	2138
602/4.180	2878	2830	5634	2093	1889	2682	2200	2301	8,9	5,3	2308
602/4.200	3072	3024	5828	2093	1889	2682	2200	2301	9,8	5,7	2468
602/4.220	3282	3234	6427	2093	1889	2682	2200	2301	10,9	6,1	2609
602/4.240	3477	3429	6622	2093	1889	2682	2200	2301	11,8	6,5	2764
Orion EvO - 2 x 600 mm - 5 decks											
602/5.120	2242	1812	4268	2093	1889	2682	2200	2301	7,3	3,4	2092
602/5.160	2656	2226	5052	2093	1889	2682	2200	2301	9,8	4,2	2463
602/5.180	2868	2438	5634	2093	1889	2682	2200	2301	11,1	4,6	2701
602/5.200	3062	2632	5828	2093	1889	2682	2200	2301	12,3	5,0	2892
602/5.220	3272	2842	6427	2093	1889	2682	2200	2301	13,6	5,4	3057
602/5.240	3467	3037	6622	2093	1889	2682	2200	2301	14,8	5,7	3238

Electric deck oven **Orion EvO - 2x800**

Technical features						
Model	With Intuitiv'2				With Ergocom	
	Standard baking capacity		Upgraded baking capacity		Standard baking capacity	
	Electrical power	Electrical protection	Electrical power	Electrical protection	Electrical power	Electrical protection
	(kW)	(A)	(kW)	(A)	(kW)	(A)
Orion EVO- 2 x 800 mm- 3 decks						
802/3.120	34,3	80	42,4	80	34,3	80
802/3.160	41,8	80	56,7	125	41,8	80
802/3.180	49,9	100	61,7	125	49,9	100
802/3.200	53,7	125	66,7	125	53,7	125
802/3.220	57,4	125	71,7	160	57,4	125
802/3.240	61,2	125	76,7	160	61,2	125
Orion EVO- 2 x 800 mm - 4 decks						
802/4.120	45,3	100	53,4	125	45,3	100
802/4.160	55,3	125	71,7	160	55,3	125
802/4.180	66,1	125	77,9	160	66,1	125
802/4.200	71,1	160	84,2	160	71,1	160
802/4.220	76,1	160	90,4	200	76,1	160
802/4.240	81,1	160	96,7	200	81,1	160
Orion EVO- 2 x 800 mm - 5 decks						
802/5.120	56,3	125	64,4	125	56,3	125
802/5.160	68,8	160	86,6	160	68,8	160
802/5.180	82,3	160	94,1	200	82,3	160
802/5.200	88,5	200	101,6	200	88,5	200
802/5.220	94,8	200	109,1	200	94,8	200
802/5.240	101	200	116,6	200	101	200

Electric deck oven Orion EvO - 2x800



Dimensions

Models	Overall depth A	Depth (floor) B	Depth (oven + loader) C	Width with lifter D	Oven width E	Overall height F	Oven height (front) G	Front height with lifter (without loader + hook) H	Baking area	Floor area	Net weight without base without option
(mm)											
(m²)											
Orion EvO - 2 x 800 mm - 3 decks											
802/3.120	2252	2204	4268	2549	2345	2682	2200	2301	5,7	5,2	1811
802/3.160	2666	2618	5052	2549	2345	2682	2200	2301	7,7	6,1	2125
802/3.180	2878	2830	5634	2549	2345	2682	2200	2301	8,7	6,6	2314
802/3.200	3072	3024	5828	2549	2345	2682	2200	2301	9,7	7,1	2474
802/3.220	3282	3234	6427	2549	2345	2682	2200	2301	10,7	7,6	2612
802/3.240	3477	3429	6622	2549	2345	2682	2200	2301	11,6	8,0	2777
Orion EvO - 2 x 800 mm - 4 decks											
802/4.120	2252	2204	4268	2549	2345	2682	2200	2301	7,7	5,2	2143
802/4.160	2666	2618	5052	2549	2345	2682	2200	2301	10,3	6,1	2555
802/4.180	2878	2830	5634	2549	2345	2682	2200	2301	11,7	6,6	2765
802/4.200	3072	3024	5828	2549	2345	2682	2200	2301	12,9	7,1	2965
802/4.220	3282	3234	6427	2549	2345	2682	2200	2301	14,3	7,6	3177
802/4.240	3477	3429	6622	2549	2345	2682	2200	2301	15,5	8,0	3360
Orion EvO - 2 x 800 mm - 5 decks											
802/5.120	2242	1812	4268	2549	2345	2682	2200	2301	9,6	4,2	2496
802/5.160	2656	2226	5052	2549	2345	2682	2200	2301	12,9	5,2	2984
802/5.180	2868	2438	5634	2549	2345	2682	2200	2301	14,6	5,7	3216
802/5.200	3062	2632	5828	2549	2345	2682	2200	2301	16,2	6,2	3473
802/5.220	3272	2842	6427	2549	2345	2682	2200	2301	17,9	6,7	3723
802/5.240	3467	3037	6622	2549	2345	2682	2200	2301	19,4	7,1	3961