



# orion<sup>EVO</sup>

Electric deck ovens



[www.bongard.fr](http://www.bongard.fr)

 **BONGARD**



## ► New features



### New baking chamber design

- ❶ The oven baking chamber design featuring a "smooth hearth plate" effect (grooveless transition between oven front and baking chamber) allows for a fast and efficient cleaning of the oven hearth plate.

Each baking chamber is equipped with a heater protection system for the top heaters (❷), in order to avoid resistance deterioration during hearth plate cleaning operations.



### New system for opening the glass panels

- ❷ The cleaning position makes it possible to very easily maintain the inside of glass panels, without requiring disassembly.

These panels may also be entirely removed for maintenance operations.



### New steam generator

The steam generators have been redesigned to adapt to the Orion EvO oven baking capacities: 15 kg/m<sup>2</sup>/h\* in its standard version, and 18 kg/m<sup>2</sup>/h\* in the upgraded version.

To prevent the risk of water splattering on the bread, the diffuser has been positioned outside the chamber. The steam, distributed evenly over the entire bread surface, naturally circulates from the back of the baking chamber toward the front. The excess steam is then discharged through the front via a stainless steel pressure relief valve (illustration ❶).

### Integrated water meter

The steam generator on each baking level is fitted with a water meter that guarantees always delivering the right quantity of steam to the bread throughout all baking cycles.

### Brass steam vent (optional)

Motorized and made in brass, the steam vent, which is positioned in back of the baking chamber, allows for perfect control over the discharge of water vapor contained in the baking chamber, especially as regards certain flaky dough-based products or macaroons, puff pastry and meringues, etc.

With the new Orion EvO line, Bongard is proposing a state-of-the-art electric hearth deck oven, offering even better performance in the area of product baking quality. Extremely reactive, Orion EvO is capable of maintaining a steady production rhythm while controlling its energy consumption.

## Outstanding baking quality...

New control mechanisms, updated design elements and, more importantly, a new baking management software, i.e. Intuitiv'2, which pushes Orion EvO to the highest level of excellence in product baking control.

Improved oven baking chamber insulation, an oven construction that avoids all thermal bridges and a reinforced seal of the baking chambers serve to ensure a perfectly constant temperature gradient over all baking decks.

The production of high-quality steam in consistently sufficient quantity is guaranteed by the competent design and precision management of the steam devices. In fact, Intuitiv'2 permanently evaluates the status of steam generators and prioritizes their heating to ensure their continued capacity to transform the prescribed quantity of water as measured in milliliters.

### ...For increasingly diversified products

Orion EvO makes it possible to bake a wide variety of products, including breads, pastries and Danish.

This oven may be equipped, as an option, with a 4th level, labeled R.O.C. (Rayonnement Optimisé pour la Cuisson - Optimised Baking Radiation). The operating principle: 4 refractory slabs placed on the sidewalls increase the thermal inertia of the baking chamber, like in a traditional oven, thereby reducing radiation on the bread. This 4th level offers a very gentle baking cycle ideal for large pieces of 1 kg or more, as well as for more delicate products.

The baking chambers may be fitted with a motorized brass steam vent (as an option) managed by Intuitiv'2, which is suitable for baking products that require water vapor removal.

## An oven for a sustained rhythm

The Orion EvO line satisfies the needs of users seeking greater productivity, i.e. producing continuously more bread over a shorter cycle or on a smaller baking surface, while ensuring an outstanding baking quality from one load to the next.

All ovens are designed as a standard feature for 15-kg loads of cold dough per m<sup>2</sup> of baking surface and per hour. As shown in the Orion EvO 801.4.160 model, which allows for the continuous production of 215 "Painotrad" baguettes an hour (for a 350-g raw cold dough load).

For the very short baking cycles, the "upgraded capacity" option makes it possible to load the oven up to 18 kg/m<sup>2</sup>/h on a continuous production.

### An extremely responsive oven

The highest heating power in the Orion EvO range, combined with outstanding baking chamber insulation, ensures a very rapid temperature rise. Orion EvO will quickly be ready whenever the shelves need to be filled during the day.

## A controlled consumption

### Fewer losses

With Orion EvO, everything has been set up to allocate energy use exclusively to bread production. The well-sealed design of glass panels and the addition of an effective reflective treatment on the interior glass surface significantly reduce heat loss at the oven door.

### A centralized energy management function

At any point in time, Intuitiv'2 allocates power to those mechanisms in short supply. All of this power automatically benefits the entire oven, depending on power needs at the time and without necessitating user involvement.

### The «ECO Saving» function

The new Orion EvO line is equipped with the "ECO SAVING" function, which automatically manages, via Intuitiv'2, placing levels in standby mode based on their use requirements.

When a level is not being used and should the "ECO SAVING" program have been selected ahead of time, power is cut off and the level automatically transitions into standby mode until the next delayed startup.

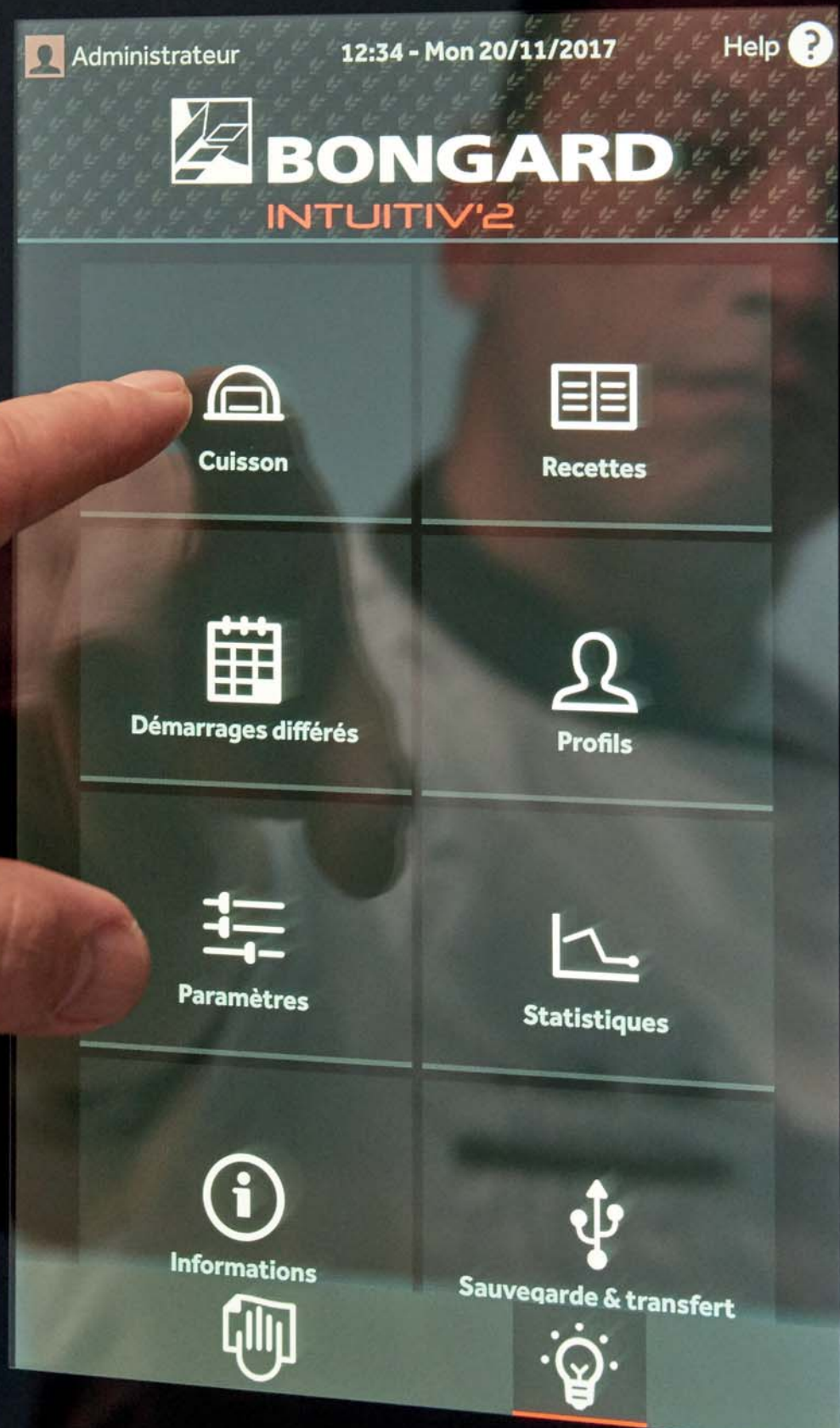
When all levels are in standby mode, the "ECO SAVING" function automatically switches off both the extractor hood and its lighting. The oven is completely switched off.

## 100% certification audit

Bongard designs its products in strict compliance with all applicable standards. The company's commitment to security extends well beyond a self-certification, since its products systematically undergo an audit by an independent third-party body prior to entering the market.



# SMART'CONTROL INTUITIV'2



# THE MARKET'S FIRST 10-INCH CAPACITIVE TOUCH SCREEN CONTROL

## Smart

### ► **Centralized energy management:**

the control oversees, in complete autonomy, energy distribution based on the needs of each level.

### ► **Working in recipe mode:**

Each recipe contains up to 6 time/temperature phases, 6 steam injections and 6 programmable steam vent openings.

### ► **The "ECO SAVING" energy conservation function:**

The level automatically shuts off whenever the oven remains idle for a user-defined time period.

### ► **Possibility of managing the oven's delayed starts:**

quick programming of 3 "start/stop" cycles per day.

### ► **Statistics menu:**

Intuitiv'2 provides a production record by product type over a defined period. The user can also find the baking program for a specific day, divided by 2-hour intervals. Moreover, an oven use report is available, showing the allocation in terms of effective baking time, "Eco Saving" time and unnecessary heating time.

### ► **Management by user profile:**

Intuitiv'2 proposes the creation of customizable user profiles. The administrator assigns profile rights depending on the users' level of competence. The screens are simplified on the basis of the user's profile.

### ► **Use assistance:**

availability of tutorial videos and user notices included in the control panel.

### ► **Production continuity guaranteed:**

Intuitiv'2 manages the oven level independence function. When one of the levels enters "default" mode, it is shut down to await repairs while the other levels remain operational.

## Simple and friendly

► **Smooth and intuitive browsing** as a smartphone. Single-finger movement is all that's required to navigate from one level to the other, access the various screens or activate the oven functions.

► **Highly visual and simplified** icons.

► **Ultra sensitive**, a slight touch on the screen scrolls through the information menus and activates the keys.

► **Customization of user profiles**, and both visual and sound alerts.

► **"Copy-paste" function** to facilitate programming.

► **Dynamic visualization** of recipes created on a single screen.

► **2 extra timers** in addition to one timer per level.

► **Classification of recipes by folder**, assignment of favorites, search engine available.

► **Data export/import via a USB port** installed on the oven facade.

## A Premium quality

► **10-inch screen** for remote visualization.

► **Capacitive technology** identical to a smartphone.

► **150-dpi image definition** (for the sake of comparison, a TV screen contains 80 dpi and a computer screen 120 dpi).

► **Integration of the control behind a glass panel.** The surface is completely smooth. The screen is protected from potential shocks by the glass panel itself as well as by the stainless steel elements installed on both sides of the glass panel.

► **High screen durability.** The screen life cycle encompasses approx. 70,000 hours of continuous use.

▷ **ORION EVO 1 X 800 MM**



▷ **ORION EVO 2 X 600 - 2 X 800 MM**





# Lift'EvO, the new integrated lifter by Bongard

For a better comfort of use, the range of Orion EvO electric deck ovens is equipped with the new Lift'EvO integrated lifter and the new EvO loader.

## Put an end to poor working postures that strain the lower back!

Lift'EvO offers an additional stop position, which is adjustable to the baker's working height.

A high-efficiency braking system has also been developed in the aim of limiting the risks of injury caused by belt reverse movements during unloading.

Supreme comfort when working in front of a deck oven is achieved with the motorized Lift'EvO device (only available with the 800-mm, single-deck Orion EvO). The loading and unloading operations are electrically assisted.

## Loader-unloader EvO

The new EvO line of loaders-unloaders, manufactured exclusively with perforated stainless steel (❶), is made of the highest quality rating.

The loader has been specially designed to facilitate handling operations in front of the oven and increasing the belt life cycle, while eliminating all risks of friction capable of causing their premature deterioration through use of parts made of Ertalon material (❷) installed within belt contact zones.

# ■ TECHNICAL FEATURES

Model	Overall depth	Depth*	Width with lifter	Oven width	Overall height	Oven front height	Baking area	Floor area
	(mm)						(m²)	
Orion EVO- 1 x 800 mm - 3 decks								
801/3.120	2225,5	4241,5	1645	1441	2682	2200	2,8	3,2
801/3.160	2639,5	5025,5	1645	1441	2682	2200	3,8	3,8
801/3.180	2852	5608	1645	1441	2682	2200	4,3	4,1
801/3.200	3045,5	5801,5	1645	1441	2682	2200	4,8	4,4
801/3.220	3255,5	6400,5	1645	1441	2682	2200	5,3	4,7
801/3.240	3450,5	6595,5	1645	1441	2682	2200	5,8	5
Orion- 1 x 800 mm - 4 decks								
801/4.120	2225,5	4241,5	1645	1441	2682	2200	3,8	3,2
801/4.160	2639,5	5025,5	1645	1441	2682	2200	5,1	3,8
801/4.180	2852	5608	1645	1441	2682	2200	5,8	4,1
801/4.200	3045,5	5801,5	1645	1441	2682	2200	6,4	4,4
801/4.220	3255,5	6400,5	1645	1441	2682	2200	7,1	4,7
801/4.240	3450,5	6595,5	1645	1441	2682	2200	7,7	5
Orion - 1 x 800 mm - 5 decks								
801/5.120	2215,5	4241,5	1645	1441	2682	2200	4,8	2,6
801/5.160	2629,5	5025,5	1645	1441	2682	2200	6,4	3,2
801/5.180	2842	5608	1645	1441	2682	2200	7,3	3,5
801/5.200	3035,5	5801,5	1645	1441	2682	2200	8,1	3,8
801/5.220	3245,5	6400,5	1645	1441	2682	2200	8,9	4,1
801/5.240	3440,5	6595,5	1645	1441	2682	2200	9,7	4,4
Orion - 2 x 600 mm - 3 decks								
602/3.120	2225,5	4241,5	2093	1889	2682	2200	4,4	4,2
602/3.160	2639,5	5025,5	2093	1889	2682	2200	5,9	4,9
602/3.180	2852	5608	2093	1889	2682	2200	6,7	5,3
602/3.200	3045,5	5801,5	2093	1889	2682	2200	7,4	5,7
602/3.220	3255,5	6400,5	2093	1889	2682	2200	8,1	6,1
602/3.240	3450,5	6595,5	2093	1889	2682	2200	8,9	6,5
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602/4.180	2852	5608	2093	1889	2682	2200	8,9	5,3
602/4.200	3045,5	5801,5	2093	1889	2682	2200	9,8	5,7
602/4.220	3255,5	6400,5	2093	1889	2682	2200	10,9	6,1
602/4.240	3450,5	6595,5	2093	1889	2682	2200	11,8	6,5
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602/5.120	2215,5	4241,5	2093	1889	2682	2200	7,3	3,4
602/5.160	2629,5	5025,5	2093	1889	2682	2200	9,8	4,2
602/5.180	2842	5608	2093	1889	2682	2200	11,1	4,6
602/5.200	3035,5	5801,5	2093	1889	2682	2200	12,3	5
602/5.220	3245,5	6400,5	2093	1889	2682	2200	13,6	5,4
602/5.240	3440,5	6595,5	2093	1889	2682	2200	14,8	5,7

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802/3.120	2225,5	4241,5	2475	2271	2682	2200	5,7	5
802/3.160	2639,5	5025,5	2475	2271	2682	2200	7,7	5,9
802/3.180	2852	5608	2475	2271	2682	2200	8,7	6,4
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802/5.200	3035,5	5801,5	2475	2271	2682	2200	16,2	6
802/5.220	3245,5	6400,5	2475	2271	2682	2200	17,9	6,4
802/5.240	3440,5	6595,5	2475	2271	2682	2200	19,4	6,9

(\*) depth required for a oven with a standard lifter equipped of tilting hooks and loader (storage position)



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