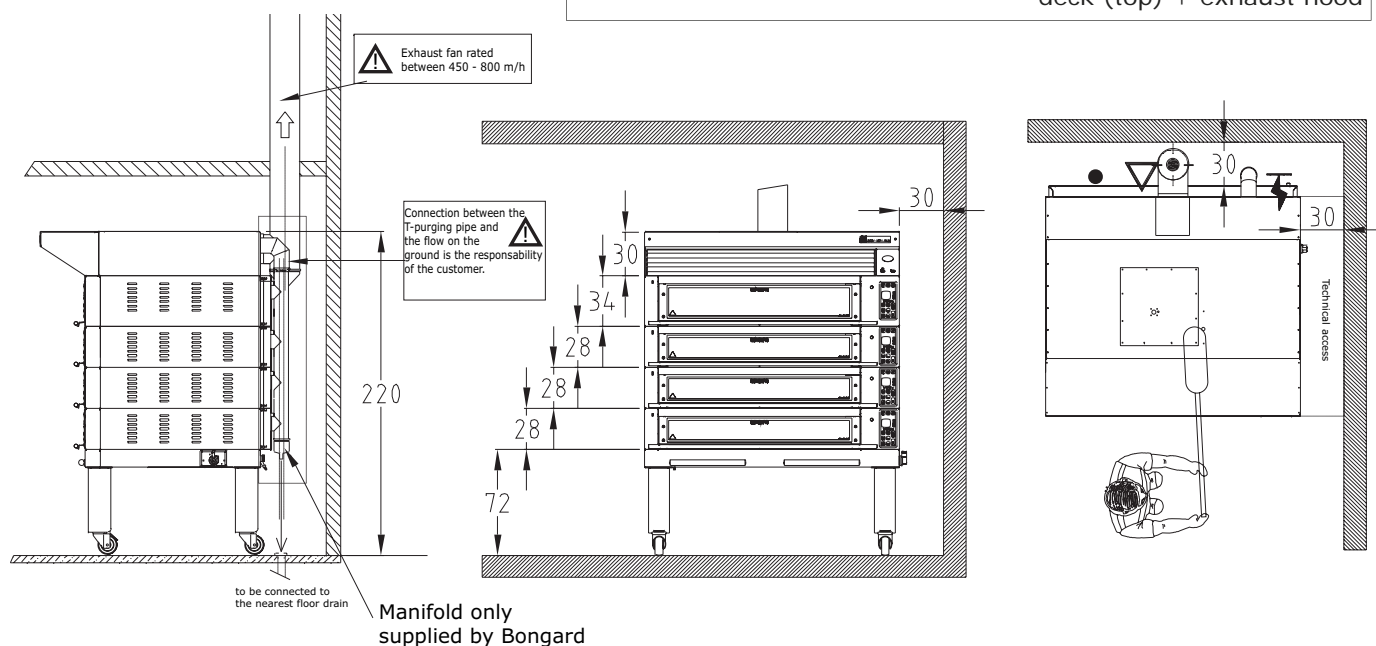


Example: Soleo M4 with 3 low crown decks and 1 high crown deck (top) + exhaust hood



Important remarks:

All dimensions are in millimeters. Suggested clearance above oven: 600 mm

Reference	Oven
74300001	M2 Soleo
74700001	M3 Soleo
74400001	M4 Soleo
74600001	M6 Soleo

Options
Electro Mechanical controls
Steam generator

Accessories
Ornamental hood without lighting
Exhaust hood with built-in fan and lighting
Stand on castors
Proof box on castors
BFA retarder - proofer on castors

- Condensate drain, Ø 100 mm.
- ⚡ Electrical connection from the ceiling or behind the oven direct to electrical power supply panel, 1 m from the floor.
- ▽ Optional steam generator: water connection from the ceiling or behind the oven. To be connected to a cold water inlet Ø 3/4". Pressure: 2.5-4 bars
- ⊙ Optional steam generator: steam exhaust H=700 mm from the floor. Condensate drain, Ø 100 mm.
- ⊙ Optional exhaust hood : Ø 200 mm. Exhaust fan rated between 450-800 m³/h.

Soleo oven / specifications

Models	M2	M3	M4	M6	
Oven width	980 mm	1815 mm	1730 mm	1610 mm	
Useful baking width	620 mm	1455 mm	1370 mm	1250 mm	
Depth with or without steam, with exhaust hood	1718 mm	1718 mm	1838 mm	2223 mm	
Depth with or without steam, with headband	1578 mm	1578 mm	1688 mm	2073 mm	
Useful depth of baking chamber	845 mm	845 mm	965 mm	1350 mm	
Electric power connection, in cyclematic mode					
Without steam	3,18 kW	7,00 kW	7,55 kW	8,58 kW	
With steam	4,18 kW	9,00 kW	9,55 kW	10,58 kW	
Electrical supply (all models)					
	230/400 V 3 PH + N + Gr				
Baking capacity/deck	400 x 600	2	4	4	6
	460 x 660 (18" x 26")	1	3	4	5
	460 x 760 (18" x 30")	1	3	2	4
	580 x 780	1	2	2	2
	GN 1/2 530 x 650	1	2	2	4
Baking area / deck	0,52 m ²	1,23 m ²	1,32 m ²	1,69 m ²	



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• Oven complies with CE regulations



Soleo M4 with headband & oven stand

Soleo

Modular deck ovens



Available from 1 to 6 pans per deck, the Soleo modular deck ovens are available in a wide range of models that will bake all kinds of Bread & pastry Products, even the tallest ones, like open top Sandwich Loaves, Brioches, Kougelhopf, etc....

Made from high quality materials and fitted with casters, the Soleo ovens can easily be moved into place and are easy to maintain and service.



BONGARD — Design global — Septembre 2008 — FOUR011
 Bongard reserves the right to alter the characteristics of the models without prior notice.



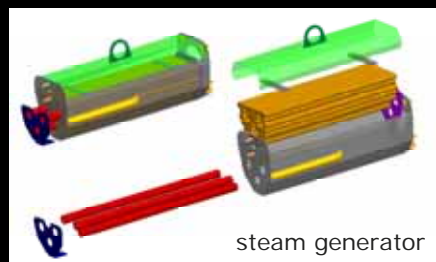
Reduced electrical power requirement thanks to :

❶ **Cyclematic heating mode**

Each deck is fitted with 2 sets of heating elements (Top & Bottom heat) that are only energized alternatively thus reducing the required size circuit breaker and line.

❷ **Thermo-mass and insulation**

The combination of the baking chambers made of heavy gauge aluminized sheet metal, the thick hearth stones (40 kg/m²), the steam generator made of a thick steel housing filled with rebar make up a heavy mass that stores a lot of heat and contributes to maintaining a constant baking temperature.



steam generator

Cross layered rock wool panels are used for insulation. This technique avoids the sagging effect over time observed with loose packed fiberglass. The 3 superposed layers guarantee a perfectly insulated oven.

❸ **Treated glass doors**

The glass panes are treated to reflect the heat (reducing the outside door surface temperature by about 40°C)



Modular & versatile

From one up to 3, 4 or even 5 decks, the **SOLEO oven can be sized to fit your present & future needs**. Thanks to its compact size it will fit in any bakery or kitchen. **We offer low crown** (180 mm internal useful deck height) **or high crown** (240 mm internal useful deck height) with or without steam generator.

Baking quality is the most important criteria governing all our technical choices.

The SOLEO modular deck oven is **consequently an authentic bread oven** with all the features that any Artisan Baker would dream of :

- 20 mm thick baking hearth stone (one piece) made of refractory cement **guaranteeing a perfect bottom crust & nice oven spring**
- Powerful steam generator **providing plentiful saturated steam**
- A motorized steam damper for managing the moisture
- A choice of controls (electronic controls OPTICOM or Electro Mechanical controls)
- Full view glass door that **allows both baker & customer to see the bread rise in the oven.**
- Halogen lamps on the right and left-hand side of the baking chamber (except on Model M2) highlight the products while baking
- A choice of loaders (hand loader or loader-unloader)

■ **Options**

- Optional **integrated lifter** for half or full width loader
- **Exhaust Hood** with or without a built-in fan or a headband
- Oven stand in different heights with or without pan storage that can be replaced by a **manual proofer or a retarder-proofer.**



Manual proofer

For the products that require a soft bottom crust such as sandwich loaves, sweet buns, Danish pastries, muffins, cookies etc... **we can provide optional steel baking plates, decks without steam, etc...** Finally **the oven can be shipped by request fully factory assembled**, thus reducing the set-up time and the related costs at the site.

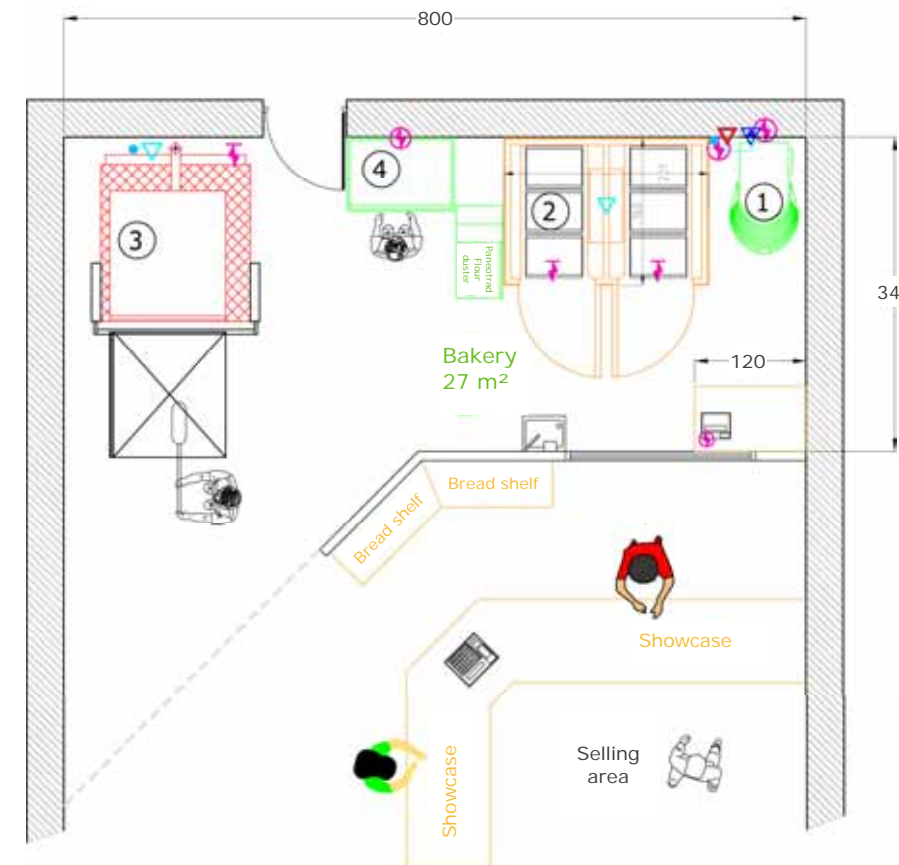
Easy cleaning and accessible maintenance

The smooth stainless steel oven front made of the bare minimum number of parts, the stainless steel oven stand, and the stainless steel hood with grid inserts that can be cleaned in a commercial dishwasher, provide an **unmatched ease of cleaning.**

The large glass doors that swing open outwards are within easy reach for daily cleaning. **The glass doors can be removed** with ease since all screws are accessible from the outside.

The regular cleaning of **the baking chambers will be facilitated thanks to its smooth inside walls.** The halogen lamps can be replaced from the inside of the baking chamber.

Servicing & routine maintenance of the oven can be performed without wasting time since all components are located in the same area. The technical access is at the rear & at the right-hand side of the oven.



Artisan style bakery layout with a Soleo M6 deck oven and Paneotrad dividing and forming unit

❶ **Spiral Mixer Model SPIRAL 150 E with safety see-through lid**

Dough capacity : 80 to 100 kg depending on hydration



❷ **Roll-in retarder-proofer with 2 independent compartments of each 3 racks**

Capacity : 2 x 3 racks for storage tubs 400 x 600 mm



❸ **Modular deck oven Soleo M6 with integrated lifter and aluminium loader-unloader**

Number of decks : 4 high crown H 240 mm
Total baking area : 6,76 m² / 73 sq ft

❹ **Combined dividing and forming unit Paneotrad®**

Paneotrad® is supplied with :
Forming Die N° 1 - 10 x 400 mm
3 plastic dividing and moulding tubs
Depanning device





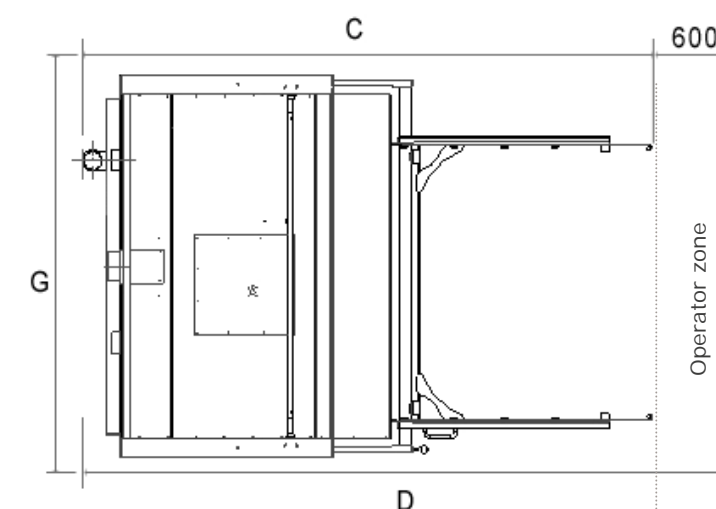
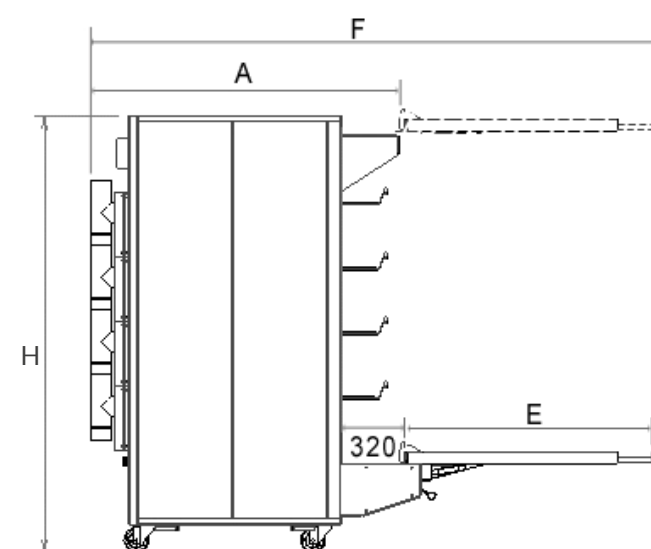
Integrated lifter/ loader for Soleo modular ovens

The lifting system uses counterweights.

The main characteristic is that one can load half or the entire baking chamber in a single motion, thus rendering the **loading process faster & more efficient**.

Once the loader is no longer required, **it can be stored in the highest position** (in front of the headband or optional exhaust hood) in order to clear the space in front of the oven.

This storage position allows the baker to unload the bread with a peel, or bake pan bread, Danish pastries, muffins, tarts or cakes using sheet pans.



■ ■ ■ Remark:
Service access on right hand side



Loading heights with 4 high crown decks

Models	M3	M4	M6
Top deck	1601 mm	1601 mm	1746 mm
3rd deck	1261 mm	1261 mm	1407 mm
2nd deck	921 mm	921 mm	1067 mm
1st deck	581 mm	581 mm	727 mm
Minimum oven stand height	540 mm	540 mm	686 mm
Overall height at top of lifter columns	2320 mm	2320 mm	2470 mm
Clearance under loader when in storage position	1870 mm	1970 mm	2052 mm



Technical features

Models	M2	M3	M4	M6
Overall depth Oven + hood (A)		1718 mm	1838 mm	2223 mm
Length of loader (E)		1371 mm	1535 mm	1915 mm
Working length (C)		3093 mm	3380 mm	4025 mm
Functional length (D)	No integrated lifter for M2	3693 mm	3980 mm	4625 mm
Storage length (F)		3258 mm	3545 mm	4190 mm
Overall width of oven + lifter columns (G)		2015 mm + 350 mm	1930 mm + 350 mm	1810 mm + 350 mm
Height (H)		2320 mm	2320 mm	2470 mm

How to build a Soleo modular deck oven?

1 Choose the top section of oven (cover above the baking decks)

- Exhaust hood 300 mm high with fan & lighting
- Exhaust hood 300 mm high without fan & lighting
- Insulated headband 100 mm high

2 Choose the number & type of baking decks with or without steam generator

- Low crown baking deck 180 mm internal deck height (280 mm high overall) with Opticom or electromechanical controls
- High crown baking deck 240 mm internal deck height (340 mm high overall) with Opticom or electro-mechanical controls

Remark :

When ordering an oven stand the oven can go up to a maximum of 4 high crown decks or 5 low crown decks.
When ordering a proofbox or retarder-proofer the oven can go up to a maximum of 3 low crown decks or 2 high crown decks plus 1 low crown deck.
When oven is fitted with a hood there must be a clearance of minimum 1 900 mm under the hood.

3 Choose the base one wants to have beneath the lower deck

- oven stand without pan holder (540–660–720 mm high)
- oven stand with pan holder (780–880–940–1 000–1 060 mm high)
- Manual proofbox
- BFC style automatic retarder-proofer



A wide range of models

With the Soleo modular deck oven we offer you 4 basic baking chamber sizes :

M2 = W 620 x D 845 mm
M3 = W 1 455 x D 845 mm
M4 = W 1 370 x D 965 mm
M6 = W 1 250 x D 1 350 mm

Based on the model we can use a variety of baking pans :

Bakery & Pastry

400 x 600 mm - 400 x 800 mm - 600 x 800 mm
460 x 660 mm (US) - 460 x 760 mm (UK)

Hotel & Restaurant

G/N ½ 530 x 325 or GN 2/1 530 x 650 mm

Combination ovens :
Soleo and Bongard convection oven(s)

For small bakery outlets or hotel & restaurant needs it is possible to combine 2 baking styles (deck oven with conduction style heat transfer & convection oven).

For example :
SOLEO M2 with one or two decks and a 4 tray convection oven on top with optional insulated headband or exhaust hood.

SOLEO M3 or M4 with one or two decks and 2 x 4 tray convection ovens on top with optional insulated headband or exhaust hood



Possible oven configurations



- Deck oven Soleo M2 consisting of :
 - Overall width : 980 mm
 - Overall depth : 1 718 mm
 - 3 high crown baking decks H 240 mm
 - Steam exhaust hood w/ fan & lighting
 - Opticom controls
 - Oven stand on casters H 880 mm
 - Overall height : 2 200 mm



- Deck oven Soleo M4 consisting of :
 - Overall width : 1 730 mm
 - Overall depth : 1 688 mm (with headband)
 - 2 high crown baking decks H 240 mm
 - Ornamental headband H 100 mm
 - Intermediate support frame H 33mm for convection ovens
 - Opticom controls
 - Oven stand on casters H 540 mm
 - Overall height : 1 878 mm



- Deck oven Soleo M3 consisting of :
 - overall width : 1 815 mm
 - overall depth : 1 578 mm
 - 4 high crown decks H 240 mm
 - with electro-mechanical controls
 - ornamental headband H 100 mm
 - S/S top front cover H 320 mm
 - integrated lifter with full width loader
 - oven stand on casters H 540 mm
 - overall height : 2 320 mm

Efficient and energy saving electronic oven controls type "Opticom"

The modular oven Soleo offers the choice between Manual & Automatic mode

In automatic mode Opticom offers :



- improved responsiveness to set baking temperatures

N.B.: Opticom powers the heating elements according to which shows the biggest difference between actual & pre-set temperatures. The temperature differential is calculated every 40 seconds.

- an independent start-up timer per deck

- optimised pre-heating that takes into account the residual

temperature of the baking chamber (allows energy savings as pre-heating phase is kept to a minimum)

- 30 pre-programmed recipes (2 stage baking temperature setting (loading & baking temperature), baking time, steam injection time, damper opening, end of baking buzzer)

- pulsed steam injection (also available in manual mode)

N.B.: allows the water to vaporize more efficiently, thus reducing the amount of water needed, and shortening recovery time of steam generator, which results in energy savings.

Optional electro-mechanical controls

The Opticom control panel can be replaced by 2 digital read-out thermostats that manage the TOP & BOTTOM heat of each deck. The top thermostat comes with an integrated baking timer.

The regulation of the 2 sets of heating elements is managed as follows :



- The TOP HEAT thermostat powers the heaters for a duration of 10 seconds

- The BOTTOM HEAT thermostat powers the heaters for a duration of 40 seconds

- Should the pre-set temperature be reached before the 10 or 40 seconds periods, the power automatically switches over to the other set of heaters in order to speed up the recovery time.

Each baking chamber can be switched off separately from the others, as can the steam generator in case it is not needed. Steaming is controlled manually. It works like the pulsed steam injection mode.

Reliability and sturdiness

A baker's oven is a production tool, and its reliability must be without question. It is our conviction, and we build our Soleo modular ovens according to this philosophy.

Our ovens are designed to perform under difficult conditions and operate year after year. The armored heating elements of the baking chambers are made of stainless steel and are guaranteed for 3 years.