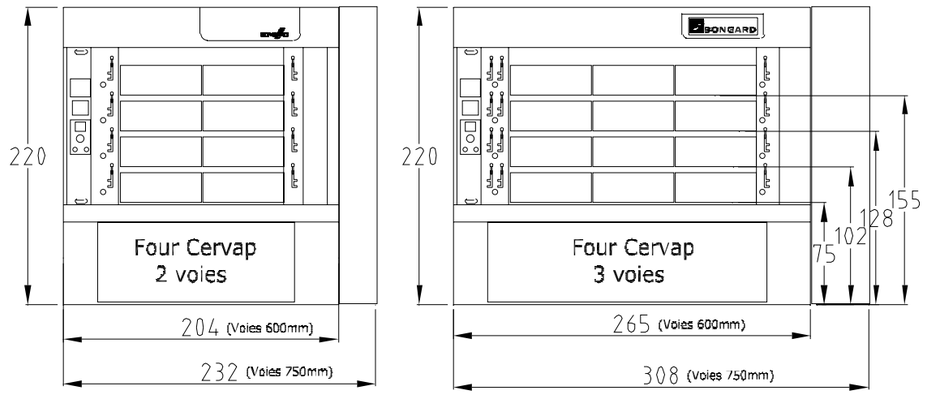

Dimensions of the Cervap and the Cervap GME

Reference	Baking area	Length	Width	Electric power
Cervap 2 doors 600 mm				
600.6.164	6,0 m²	2,60 m	2,04 m	1,0 kW
600.6.186	6,8 m²	2,84 m	2,04 m	1,0 kW
600.6.201	7,3 m²	2,98 m	2,04 m	1,0 kW
600.6.222	8,2 m²	3,22 m	2,04 m	1,0 kW
600.6.259	9,6 m²	3,60 m	2,04 m	1,0 kW
600.8.164	7,9 m²	2,60 m	2,04 m	1,0 kW
600.8.186	9,0 m²	2,84 m	2,04 m	1,0 kW
600.8.201	9,8 m²	2,98 m	2,04 m	1,0 kW
600.8.222	10,9 m²	3,22 m	2,04 m	1,0 kW
600.8.259	12,7 m²	3,60 m	2,04 m	1,0 kW
Cervap 3 doors 600 mm				
600.9.186	10,2 m²	2,84 m	2,65 m	1,0 kW
600.9.222	12,3 m²	3,22 m	2,65 m	1,0 kW
600.9.259	14,3 m²	3,60 m	2,65 m	1,0 kW
600.12.164	11,9 m²	2,60 m	2,65 m	1,0 kW
600.12.186	13,6 m²	2,84 m	2,65 m	1,0 kW
600.12.201	14,7 m²	2,98 m	2,65 m	1,0 kW
600.12.222	16,3 m²	3,22 m	2,65 m	1,0 kW
600.12.259	19,1 m²	3,60 m	2,65 m	1,0 kW

Reference	Baking area	Length	Width	Electric power
Cervap 1 doors 750 mm				
750.4.149	4,5 m²	2,46 m	1,56 m	1,0 kW
750.4.186	5,6 m²	2,84 m	1,56 m	1,0 kW
750.4.222	6,7 m²	3,22 m	1,56 m	1,0 kW
750.4.259	7,8 m²	3,60 m	1,56 m	1,0 kW
Cervap 2 doors 750 mm				
750.6.186	8,4 m²	2,84 m	2,32 m	1,0 kW
750.6.222	10,1 m²	3,22 m	2,32 m	1,0 kW
750.6.259	11,8 m²	3,60 m	2,32 m	1,0 kW
750.8.186	11,1 m²	2,84 m	2,32 m	1,0 kW
750.8.222	13,4 m²	3,22 m	2,32 m	1,0 kW
750.8.259	15,7 m²	3,60 m	2,32 m	1,0 kW
Cervap 3 doors 750 mm				
750.9.186	12,5 m²	2,84 m	3,08 m	1,0 kW
750.9.222	15,1 m²	3,22 m	3,08 m	1,0 kW
750.9.259	17,6 m²	3,60 m	3,08 m	1,0 kW
750.12.186	16,7 m²	2,84 m	3,08 m	1,0 kW
750.12.222	20,1 m²	3,22 m	3,08 m	1,0 kW
750.12.259	23,5 m²	3,60 m	3,08 m	1,0 kW

Cervap GME 2 doors 600 mm				
600.8.164	7,9 m²	2,60 m	2,04 m	11,9 kW
600.8.186	9,0 m²	2,84 m	2,04 m	12,6 kW
600.8.201	9,8 m²	2,98 m	2,04 m	13,3 kW
600.8.222	10,9 m²	3,22 m	2,04 m	14,1 kW
600.8.259	12,7 m²	3,60 m	2,04 m	15,6 kW

Cervap GME 2 doors 750 mm				
750.8.186	11,1 m²	2,84 m	2,32 m	12,7 kW
750.8.222	13,4 m²	3,22 m	2,32 m	14,2 kW
750.8.259	15,7 m²	3,60 m	2,32 m	15,7 kW
Cervap GME 3 doors 750 mm				
750.12.186	16,7 m²	2,84 m	3,08 m	19,4 kW
750.12.222	20,1 m²	3,22 m	3,08 m	22,0 kW
750.12.259	23,5 m²	3,60 m	3,08 m	24,7 kW

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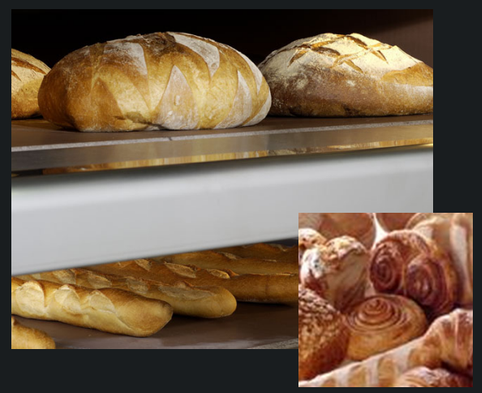
Four according to the standards CE

Cervap

Annular steam tubes oven - Fuel-oil / Gas



Its outstanding flexibility, combined with its exemplary reliability, makes the Cervap the ideal oven for baking all types of bread.

With a wide-ranging choice of models, from 6 to 12 vents in a 600 mm door, and from 4 to 12 vents in a 750 m door, and with a baking area of 4.5 to 24 m² enabling different products to be mixed on 3 or 4 decks, there is always a Cervap to meet the expectations and requirements of the baker.

BONGARD

The Cervap range, excellence in baking for 40 years!

Cervap GME, the quality of a Cervap combined with the flexibility of an electric

The GME combines the quality of the Cervap with the flexibility of a final electric deck.

With an effective height of 240 mm, electronically controlled deck and crown, independent steam, this final deck is essential for baking your highest and most demanding products.

A valuable supplement for the weekend production, it is capable, on its own, of supplying the afternoon batch.

With your Cervap oven you have a choice of controls

Opticom control

The Cervap range is now equipped as standard with the electronic Opticom control which allows :

- Operation in manual mode
- Operation in automatic mode with storage of 30 recipes
- Optimised preheating which takes account of the residual oven temperature
- Automatic starting according to the required baking time
- Automatic starting for each deck
- One possible alternative per deck
- Stopping of the burner
- Timed and pulsating steam injection
- Adjustable speed of exhaust

Electromechanical control

All the Cervap ovens can also be equipped, optionally, with the Bongard electromechanical control providing:

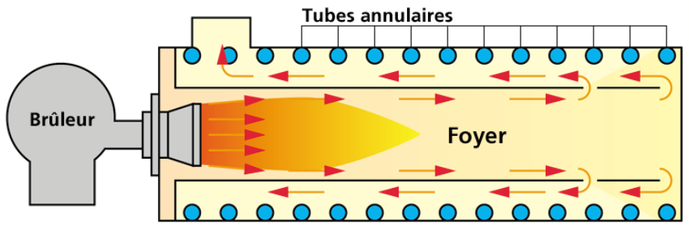
- Visual information on the operation of the oven
- A temperature regulator
- A baking timer
- An On/Off switch
- A steam injection
- Control of valve opening
- A steam timer in the front
- A delayed starting clock

Optional additional accessories on the control
- An extractor fan On/Off system
- A twin ventilation speed

The Cervap operating system, an ultra-reliable, efficient principle !

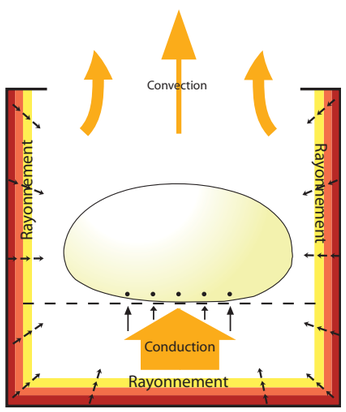
A baking quality just like in the good old days !

A "thermal siphon" heating principle
The flame of the burner (gas or fuel oil) of refractory stainless steel, housed in the vent, together with the combustion gases, transfer the heat to the tubes.
In the heating phase the water contained in each tube is converted to steam diffused at all points of the baking chamber. The tiles therefore provide uniform heating.



It is the natural principle called "thermal siphon" that causes this steam to circulate naturally without a pump.

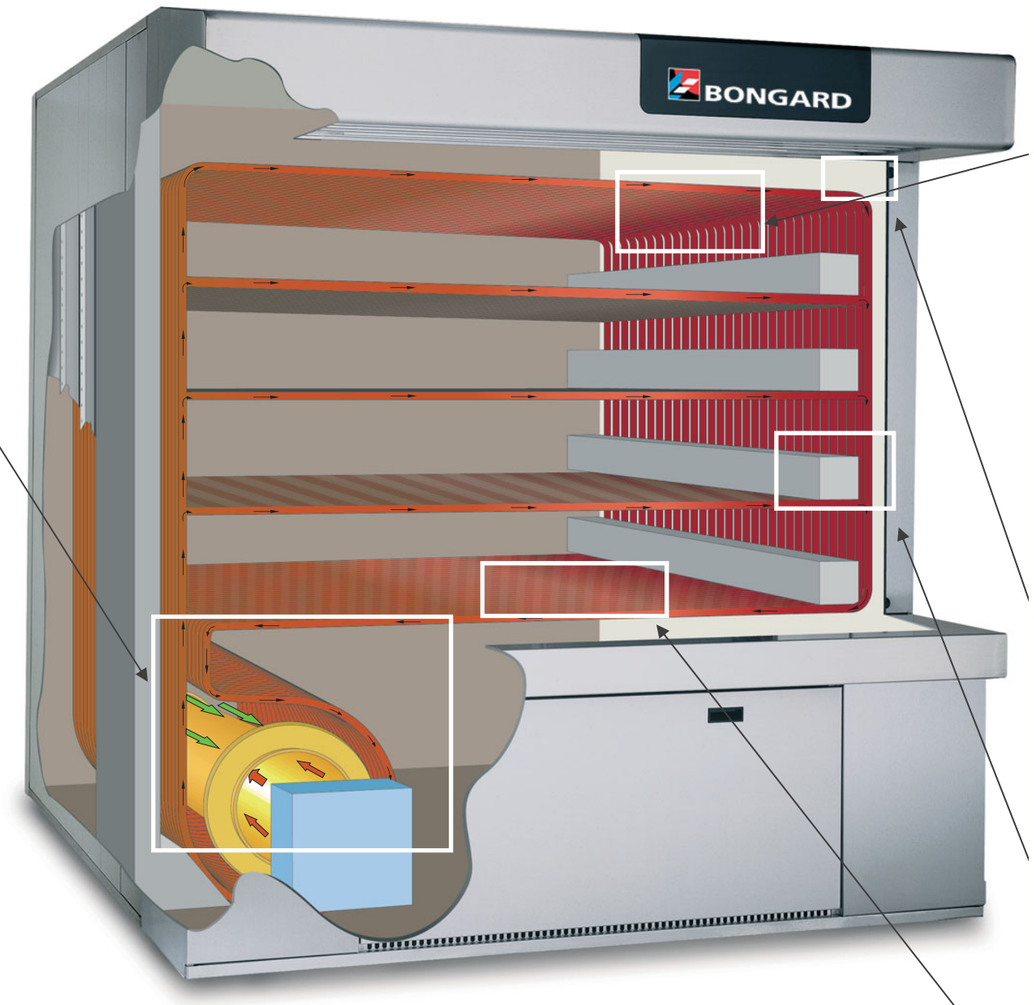
Baking by conduction and radiation
Baking in a deck oven is based on the principle of transferring heat to the products by conduction and radiation.

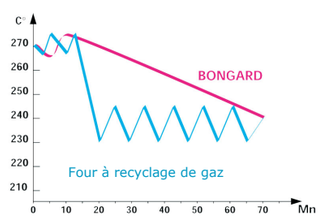


Baking by conduction
The pieces of dough rest on decks placed directly on the tubes. The refractory decks accumulate the heat in the same way that the older ovens did.

Baking by radiation
The pieces of dough being baked also receive heat from the tubes arranged in an arch and on the sides of the chambers. The heat is gentle and radiating.

Baking by descending heat (diagrams A and B)
With its large number of tubes and a tile thickness of 20 mm, the temperature of the Cervap decreases more slowly than a recycling oven, even with the burner switched off. The increase in baking time, direct contact with the tile and reduction in temperature promote baking homogeneity without the risk of spontaneous heating and without loss of moisture. The crust is thicker, with the most developed bread.

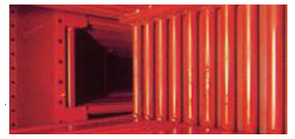




A. Principle of baking in descending heat

B. All-round heat

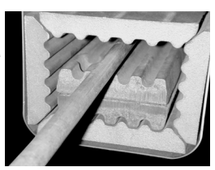
Gentle, perfectly homogeneous heating at all points of the oven



A large number of steel tubes
The heart of the oven consists of juxtaposed steel tubes (26 per linear metre), which demarcate the baking chambers. They terminate in a loop around a refractory steel hearth. Each welded tube contains an exact quantity of water and constitutes a fully independent circuit.

A system tested for extreme reliability
To guarantee perfect sealing, an automatic inspection system with controllers has been installed.
- a first controller submits each tube to a pressure test. Once the test has been passed the tube is marked with a stamp.
- after the tubes have been welded together to form a "packet", another controller manages the injection of the quantity of water required for correct operation of the oven.
- a final pressure test is then carried out to guarantee perfect sealing of the packet.

Exceptional insulation
In terms of insulation Cervap consists of crossbred rock wool panels in 3 layers.
This method of insulation guarantees a perfectly insulated oven whose outer wall temperature will not exceed an external temperature of +25°C relative to the ambient temperature.



Plentiful steam always available
The heat accumulates thanks to the steam apparatus in direct contact with the horizontal and vertical tubes.
The Cervap therefore supplies a wet steam close to the point of condensation that is always available. Perfectly dosed, it is deposited uniformly on the pieces of dough.

Thick refractory tiles allowing heat accumulation
The 20 mm thick glass fibre reinforced refractory decks have been enriched by an exclusive process that guarantees higher abrasion resistance and maximum limitation of the effect of thermal stresses.
Their high density enables the heat to accumulate, as did the ovens in the past.

The Cervap, a wide range of ovens for all bread and pastry-baking needs

The Cervap, with outstanding baking

Its outstanding flexibility, coupled with its exemplary reliability, make the Cervap the ideal oven for baking all types of bread.

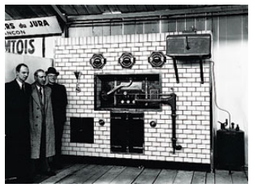
With a wide-ranging choice of models, from 6 to 12 vents in a 600 mm door, and from 4 to 12 vents in a 750 m door, and with a baking area of 4.5 to 24 m² enabling different products to be mixed on 3 or 4 decks, there is always a Cervap to meet the expectations and requirements of the baker.

Cervap linable front, choose the personality

Our deck ovens can become an integral part of the decor and contribute to the ambience and style of your shop.

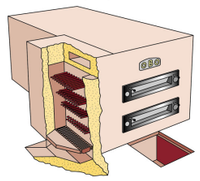
Whether earthenware, brick, etc., the lining and the accessories opposite can be mixed in any combination. The fronts shown give you an idea of what is possible to achieve.
Lining can be applied to the hood, the vent sides and underneath the bench. A modern control plate is hidden underneath the bench on one of the sides of the oven or even fitted to the wall.

1922



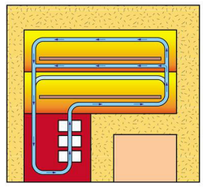
Brick oven (direct heating) wood fired

1946



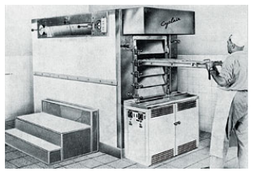
« Perkins » oven

1958



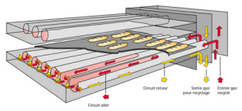
« 58 » oven

1962



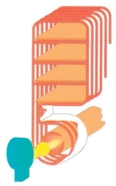
« Cyclair » oven

1966



« Superambassador » oven

1967



« Cervap » system

Enter the legend that is Cervap !

1922 Founding of the company by Oscar BONGARD in Oberhoffen sur Moder. At the time the objective was to repair the baking equipment damaged by the Great War. But very quickly the construction of ovens was added to the company's original business activity. The first patented oven would be a bricked intermittent direct heating oven called a throat type oven.

1946 At the end of the war BONGARD introduced an indirect heating oven with slightly inclined "Perkins" steam tubes.

1948 To enlarge its premises BONGARD built a small factory in Holtzheim, near Strasbourg. From that date onwards the company began to produce semi-metallic, then all-metallic ovens.

1956 During a trip to Northern Italy, Oscar BONGARD purchased the patent for a new type of steam oven operating on the annular tube principle. From 1958 onwards BONGARD offered an improved version, the "58", a steam oven with natural circulation by means of a thermal siphon. Finally, this system provided the possibility of operating on different decks, and because of the natural steam circulation, of achieving good heat distribution in the baking chamber.

1961 BONGARD introduced the AMBASSADOR, a new combustion gas recycling oven.

1962 That year saw the arrival on the market of the new BONGARD oven, the "CYCLAIR" oven with mat loading. Equipped with a burner, an exchanger, a turbine and a recycling direction reversal valve. Highly responsive and flexible, the CYCLAIR rapidly achieved considerable success among bakers.

1966 Introduction onto the market of the SUPER AMBASSADOR oven with dual gas recycling, representing a real revolution in the recycling oven sector.

1967 After several years of research to find the ideal baking quality of the bricked ovens from the beginning of the century, BONGARD filed a world patent on steam tubes arranged in a loop around a refractory steel hearth. Economic, silent, and with high inertia, the CERVAP (standing for "Cercle Vapeur" - Steam Circle) was born.

This oven, which is still a best-seller, was to contribute considerably to ensuring that BONGARD became a reference in the bread and pastry baking equipment sector.