



Oméga2

Electric Heated deck ovens



With a choice of 6 baking chamber depths on 3 to 6 decks, in door width of 600 or 800 mm, the range of **Oméga2 ovens** allows to bake all kind of Bakery and Pastry products.

Oméga2 combines the **traditional hearth baking** with the flexibility and accuracy of electric powered oven.

**A single oven
that can do it all!**



35 years of expertise in designing Electric Heated ovens

1922 Oscar BONGARD establishes the Bongard company in the alsatian village of Oberhoffen sur Moder. His first patented bakery oven is a direct fired brick oven.

Within the early years of the company, Bongard manufactured also mixers and others accessories, which were already exported on a small scale.

- 1946 : "Perkins" steam tube oven
- 1958 : "Typ 58" annular steam tube oven with masonry fire chamber
- 1962 : "Cyclair" hot air recycling oven
- 1966 : "Superambassador" combustion gases recycling oven
- 1967 : the world's most sold annular steam tube oven and still very modern "Cervap" oven.

1975 First electric Deck Oven made & marketed by Bongard.

The "ELECTRIC" was born with a series of features that are still found in today's ovens such as : automatic start-up timer, independently heated decks, individual steam generator per deck, etc...

1984 The second generation of electric heated deck oven reaches the market.

The "ELECTRON" is declined in a full oven range, coming 1, 2 & 3 doors wide, 3 or 4 decks, in door widths of 600 & 750 mm.

2001 Launching of the new electric deck ovens : the Omega

Thanks to its sophisticated electronic control panel, the new Omega oven allowed to make a big leap forward in terms of energy savings while guaranteeing a perfect baking quality of the products.

2009 is the birth year of the latest generation "OMEGA 2" oven.

Thanks to state of the art oven controls Intuitiv', we could drastically reduce the energy footprint.

Faster heating and recovery time for more flexibility in the production. Available in 3 to 6 baking decks, the new OMEGA 2 sets new standards in the baking industry.



Electric 1975



Electron 1984



Omega 2001



Oméga2 - 1 x 800mm 2009



Savings, quality, and comfort...

Oméga2, a concentrate of technology !

An outstanding baking quality & unprecedented baking flexibility

An oversized front heating element behind the oven's façade, 30 mm thick high density insulation between decks, 20 mm thick hearthplates as well as closely spaced heaters warrant a **soft & uniform heat through radiation & conduction within the baking chambers.**

Each baking chamber can be separately programmed for an automatic start-up !

Top & Bottom heat are independently adjustable per deck.

Breads baked in Bongard deck ovens develop a nice oven spring & aroma.



Compare Oméga2's energy savings, comfort of use, etc...

With the OMEGA deck oven, **the energy is always** (and only) **directed to where it is requested**, making the oven a real money saver in terms of energy consumption.



Equipped either with the versatile Intuitiv' controls (standard version), or with the dedicated deck by deck Opticom controls (available as an Option), **the Automatic Start-Up procedure takes into account the residual oven temperature in order to reduce the oven pre-heating time**, thus saving energy.

Insulation is a key element in reducing energy consumption. **Crossed layers of Rockwool insulation mattresses are preventing heat loss** around the oven (150 mm on the sides & bottom, 200 mm on the top). So do heat reflecting glass doors.

Thermostatically controlled steam generators do also contribute to keep energy consumption low.

The **pre-heating time of Oméga2 could be reduced by 20%** when compared to ELECTRON oven.

Thanks to its smart Intuitiv' controller, any Oméga2 oven only needs an extremely low power connection.

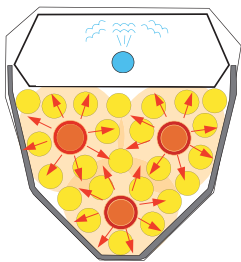


Ergonomy that provides easy maintenance

- Smooth and easy to clean oven front in stainless steel and safety glass in the vicinity of the panel.
 - Optional protruding oven bench
 - The screens in the oven hood are removable and cleanable in a dishwasher
 - The side front covers are fitted with magnets
- Bongard works hard for it's customers and makes sure that dust and dirt have little chance to settle on the oven's facade.



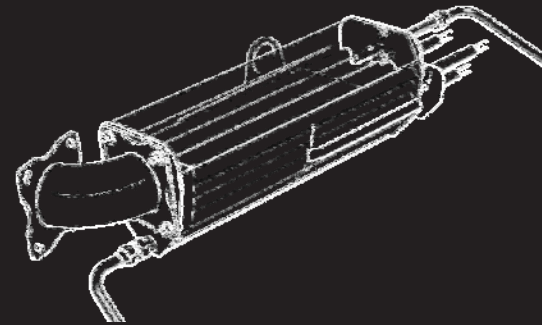
Pulsed steam injection !



Plentiful of steam on demand is of key importance for any baker. **Steam is needed to provide the necessary dough elasticity** that allows the bread to rise in the oven without tearing and to get a nice glossy shine on the bread crust.

The **design of steam generator** (more mass, 3 pin incoloid s/s thermo plunger in direct contact with surrounding rods) **allows for a more evenly heated unit with an improved steam production** (up to +30%). **Steam generators are**

always kept hot, as they are heated up every time a single bank of heaters (there are 2 per deck) is not requested for current baking, power is transferred to the steam generator heaters.



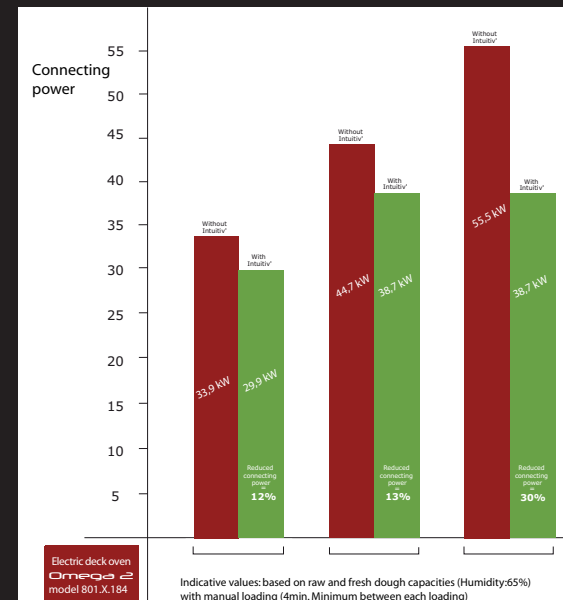
The secret lies in the controls

Modern & savvy oven controls underline the diversity & flexibility of use of a electric heated deck oven.

„Intuitiv“ is the standard control panel



- Manufactured by Siemens
- Touch-sensitive screen
- Stores 80 recipes with 4 stage baking cycle
- 2 delayed oven start-ups per day
- Automatic steaming
- Automatic sequential steam injection (possible twice per baking cycle)
- Stop button available throughout any baking cycle
- PC connectivity possible on demand
- Steam exhaust fan switches on automatically when steams a baking chamber
- Lists eventual faults



„Opticom“ is available on option.

The touch screen is shockproof, water tight and smooth
Opticom controls :

- Baking temperatures (top and bottom heat)
- An automatic start-up timer into account the residual oven heat
- Steam injection
- Steam exhaust fan



Thanks to its sophisticated power management, the connecting power requirement of the Oméga2 oven is very low.



Oméga2 models State of the art technology at very level

The Oméga2 is our latest development in terms of electric heated deck ovens. It's landmark feature is an extreme compact construction. For a footprint of only 4,0m², the Oméga2 801/6.184 offers 8,9 m² baking area, or a capacity of 18 baking trays 600 x 800 mm

Oméga2 –standard features

- **Front** -polished stainless steel
-“IDL” door handles with 2 positions (door ajar or fully opened) and allowing automatic opening & closing when used in conjunction with a Bongard integrated lifter.
-removable glass
-hood with mechanical exhaust
- **Baking chamber** -fireproof cement baking plates 20mm thick
-halogen lighting per deck one on the left, one the right
- **Steam damper** -independent
-1 per deck
- **Insulation** -crossed rock wool panels
-heat reflecting glass doors

Optional features :

- Opticom control
- Oven without steam damper
- Oven with over pressure vent on each deck
- Stainless steel bench for 3 or 4 deck oven models
- Hooks for loader
- Integrated lifter
- Storage under hood for 3 deck oven models only

Ergonomy – Comfort of use

The optional integrated lifter frees space in front of oven (when system not in use) and is friendly to your back.

One can load & unload oven all by himself. In the lower position it becomes a workspace and in the high or storage position (at oven hood level), the baker can comfortably load baking trays or use an oven peel.

Easy to clean

Cleaning of oven is facilitated by the choice of materials used.

A stainless steel oven front offers a smooth surface and the number of removable parts has been kept to a minimum to allow for an optimal hygiene & easy & quick cleaning at the of the day.

The “IDL” handles are user friendly and prevent any flour dust from getting behind the oven front & settling on insulation & control elements.



A single oven for all your baking needs

Oméga2 - 1 x 800mm

Models: 3, 4, 5 decks

- Internal baking height of lower decks : 180 mm
- Internal baking height of upper decks : 225 mm
- Number of doors per deck : 1
- Baking area : from 3,0 to 9,9 m²
- Floor area : from 3,3 to 5 m²

Model: 6 decks (depth 184 only)

- Internal baking height of lower decks : 150 mm
- Internal baking height of the 2 upper decks : 180 mm
- Number of doors per deck : 1
- Baking area : from 8,9 m²
- Floor area : 4,0 m²



Oméga2 801/4.184 - 4 decks - with integrated lifter (option)



Oméga2 802/4.184 - 4 decks
With bench (option) and hooks for loader (option)

Oméga2 - 2 x 600mm

Models: 3, 4, 5 decks

- Internal baking height of lower decks : 180 mm
- Internal baking height of upper decks : 225 mm
- Number of doors per deck : 2
- Baking area : from 4,5 to 15,1 m²
- Floor area : from 4,2 to 6,5 m²

Oméga2 - 2 x 800mm

Models: 3, 4, 5 decks

- Internal baking height of lower decks : 180 mm
- Internal baking height of upper decks : 225 mm
- Number of doors per deck : 2
- Baking area : from 5,9 to 19,8 m²
- Floor area : from 5,2 to 7,9 m²

Oméga2 - 3 doors wide of 600mm

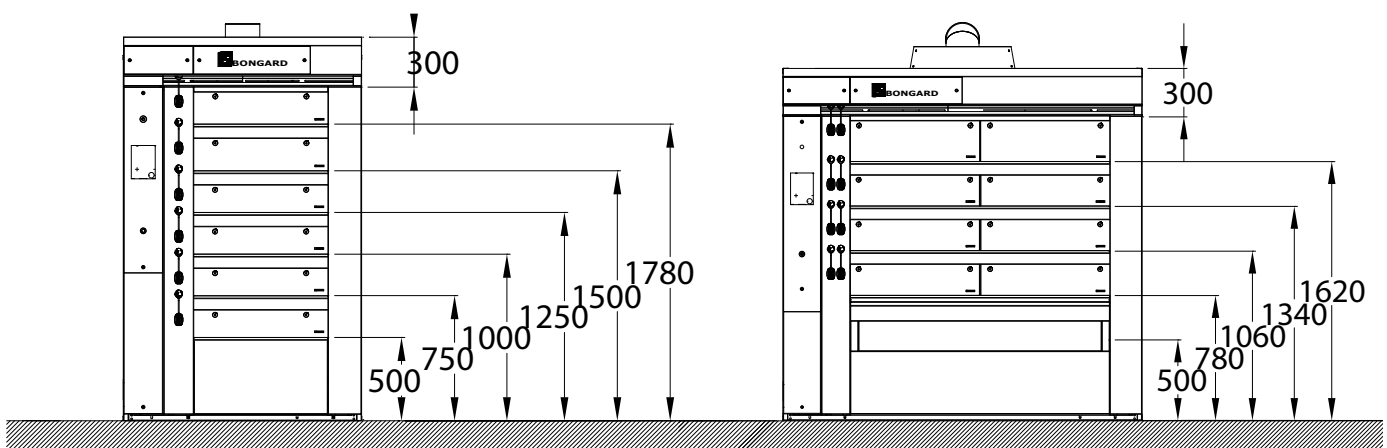
Models: 3, 4, 5 decks

- Internal baking height of lower decks : 180 mm
- Internal baking height of upper decks : 225 mm
- Number of doors per deck : 3
- Baking area : from 6,8 to 22,6 m²
- Floor area : from 5,7 to 8,6 m²



Oméga2 603/4.184 - 4 decks -
with bench (option)

Loading heights



Loading height in mm for Oméga2 - 1 door 800 mm - 6 decks

Loading height in mm for all other models

Dim. [mm]	Depth			Width		Height		
	From hood to rear of oven	Foot-print on floor	With lifter	With lifter	Foot-print on floor	Overall	At front	At front (with lifter)
Oméga2 - 1 x 800								
123	2300	1875	4292	1620	1420	2310	2200	2300
163	2660	2235	4652	1620	1420	2310	2200	2300
184	2850	2425	5101	1620	1420	2310	2200	2300
203	3030	2605	5281	1620	1420	2310	2200	2300
224	3270	2845	5521	1620	1420	2310	2200	2300
246	3510	3085	6131	1620	1420	2310	2200	2300
Oméga2 - 2 x 800								
123	2300	1875	4292	2440	2240	2490	2200	2300
163	2660	2235	4652	2440	2240	2490	2200	2300
184	2850	2425	5101	2440	2240	2490	2200	2300
203	3030	2605	5281	2440	2240	2490	2200	2300
224	3270	2845	5521	2440	2240	2490	2200	2300
246	3510	3085	6131	2440	2240	2490	2200	2300

Dim. [mm]	Depth			Width		Height		
	From hood to rear of oven	Foot-print on floor	With lifter	With lifter	Foot-print on floor	Overall	At front	At front (with lifter)
Oméga2 - 2 x 600								
123	2300	1875	4292	2040	1840	2490	2200	2300
163	2660	2235	4652	2040	1840	2490	2200	2300
184	2850	2425	5101	2040	1840	2490	2200	2300
203	3030	2605	5281	2040	1840	2490	2200	2300
224	3270	2845	5521	2040	1840	2490	2200	2300
246	3510	3085	6131	2040	1840	2490	2200	2300
Oméga2 - 3 x 600								
123	2300	1875	4292	2665	2465	2490	2200	2300
163	2660	2235	4652	2665	2465	2490	2200	2300
184	2850	2425	5101	2665	2465	2490	2200	2300
203	3030	2605	5281	2665	2465	2490	2200	2300
224	3270	2845	5521	2665	2465	2490	2200	2300
246	3510	3085	6131	2665	2465	2490	2200	2300

Technical features - based on raw and fresh dough capacities (hydration rate: 65%) with manual loading (4min. Minimum between each loading)

Models	Baking area m ²	Electrical connecting power [kW]			Total power of all heating elements (+steam generator)
		Intuitiv'		Opticom or electromechanical control	
		<12 kg/m ² /h	<12 - 15> kg/m ² /h	< 12 kg/m ² /h	
Oméga2 - 1 x 800mm - 3 decks					
123	3,0	15,0	21,0	19,0	30,0
163	3,9	18,5	25,6	22,5	37,0
184	4,4	20,2	28,0	24,2	40,4
203	4,9	22,0	30,3	26,0	43,9
224	5,4	23,7	32,6	27,7	47,4
246	5,9	25,4	34,9	29,4	50,9
Oméga2 - 1 x 800mm - 4 decks					
123	4,0	19,0 *	23,0 *	25,0	40,0
163	5,2	23,6 *	28,8 *	29,6	49,3
184	5,9	26,0 *	31,7 *	32,0	53,9
203	6,5	28,3 *	34,6	34,3	58,6
224	7,2	30,6 *	37,5	36,6	63,2
246	7,9	32,9	40,4	38,9	67,8
Oméga2 - 1 x 800mm - 5 decks					
123	4,9	19,0 *	25,0 *	31,0	50,0
163	6,5	23,6 *	30,8 *	36,8	61,6
184	7,4	26,0 *	33,7	39,7	67,4
203	8,2	28,3 *	36,6	42,6	73,2
224	9,0	30,6 *	39,5	45,5	79,0
246	9,9	32,9	42,4	48,4	84,8
Oméga2 - 1 x 800mm - 6 decks					
184	8,9	30,0 *	37,7	❖	80,9
Oméga2 - 2 x 800mm - 3 decks					
123	5,9	23,3	32,0	27,3	46,5
163	7,9	30,1	41,8	36,1	61,3
184	8,9	33,1	45,8	39,1	67,1
203	9,8	36,0	49,7	42,0	73,0
224	10,8	39,0	53,6	45,0	78,9
246	11,9	41,9	57,5	47,9	84,8
Oméga2 - 2 x 800mm - 4 decks					
123	7,9	30,0 *	36,8	36,0	62,0
163	10,5	38,8	47,6	47,8	81,7
184	11,8	42,8	52,5	51,8	89,5
203	13,0	46,7	57,4	55,7	97,4
224	14,4	50,6	62,3	59,6	105,2
246	15,8	54,5	67,2	63,5	113,0
Oméga2 - 2 x 800mm - 5 decks					
123	9,9	30,0 *	38,8	44,8	77,5
163	13,1	38,8	50,6	59,6	102,1
184	14,8	42,8	55,5	64,5	111,9
203	16,3	46,7	60,4	69,4	121,7
224	18,0	50,6	65,3	74,3	131,5
246	19,8	54,5	70,2	79,2	141,3

Models	Baking area m ²	Electrical connecting power [kW]			Total power of all heating elements (+steam generator)
		Intuitiv'		Opticom or electromechanical control	
		pour une charge < 12 kg/m ² /h	pour une charge < 12 - 15> kg/m ² /h	pour une charge < 12 kg/m ² /h	
Oméga2 - 2 x 600mm - 3 decks					
123	4,5	21,0	29,0	25,0	42,0
163	6,0	26,2	36,0	30,2	52,4
184	6,8	28,8	39,4	32,8	57,7
203	7,5	32,4	44,9	38,4	65,9
224	8,2	35,1	48,4	41,1	71,1
246	9,0	37,7	51,9	43,7	76,3
Oméga2 - 2 x 600mm - 4 decks					
123	6,0	27,0 *	33,0	33,0	56,0
163	8,0	34,0	41,7	40,0	69,9
184	9,0	37,4	46,1	43,4	76,9
203	9,9	41,9	51,4	50,9	87,8
224	11,0	45,4	55,8	54,4	94,8
246	12,0	48,9	60,1	57,9	101,8
Oméga2 - 2 x 600mm - 5 decks					
123	7,5	27,0 *	35,0	41,0	70,0
163	10,0	34,0	43,7	49,7	87,4
184	11,3	37,4	48,1	54,1	96,1
203	12,4	41,9	54,4	63,4	109,8
224	13,7	45,4	58,8	67,8	118,5
246	15,1	48,9	63,1	72,1	127,2
Oméga2 - 3 x 600mm - 3 decks					
123	6,8	26,7	37,3	32,7	54,5
163	9,0	33,3	46,1	39,3	67,7
184	10,1	38,1	53,5	47,1	78,8
203	11,2	41,4	57,9	50,4	85,4
224	12,3	44,7	62,3	53,7	92,0
246	13,5	48,0	66,7	❖	98,6
Oméga2 - 3 x 600mm - 4 decks					
123	9,0	34,3	41,9	43,3	72,6
163	12,0	43,1	52,9	52,1	90,2
184	13,5	49,0	59,9	62,5	105,0
203	14,9	53,4	65,4	66,9	113,8
224	16,5	57,8	70,9	71,3	122,6
246	18,1	62,2	76,4	❖	131,4
Oméga2 - 3 x 600mm - 5 decks					
123	11,3	34,3	44,9	53,9	90,8
163	15,0	43,1	55,9	64,9	112,8
184	16,9	49,0	64,4	77,9	131,3
203	18,6	53,4	69,9	❖	142,3
224	20,6	57,8	75,4	❖	153,3
246	22,6	62,2	80,9	❖	164,3

* It is possible to use the oven with an electric power meter >36kW (only with a load-shedding device for Intuitiv' control : on request. Accessory not supplied with oven).

(1m²=10.764 ft² - 1kg=2.2046 Lbs)



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