

SOLEO EVO

PASTRY-STYLE DOOR OPENING



OVENS

MODULAR ELECTRIC DECK OVEN

Use

SOLEO EVO with a pastry opening is the modular deck oven from the BONGARD range developed for pastry chefs.

It has been designed to optimise the baking area according to the number and format of the trays, thus making the equipment compact.

It is the ideal production oven for all pastry chefs looking for precise and gentle baking, and for Cafés, Hotels and Restaurants looking for a compact oven for baking bread that fits onto a professional work surface.

Operating principle

SOLEO EVO oven is made of baking units of varying dimensions, stackable on top of each other, to which upper and lower elements can be added to create a customised oven.

Construction

- FRONT
 - All brushed stainless steel and painted sheet metal
 - Removable windows
- BAKING CHAMBER
 - Pastry opening: pull door opening system
 - Handle across entire oven width
 - "Smooth deck" slab in 20mm thick refractory stone
 - Lighting
- CONTROL PANEL
 - 1 touch screen control panel 7" SENSITIV'2 - central control
 - 1 touch screen control panel 7" SENSITIV'2 - per deck
 - 1 electromechanical control panel ERGOCOM - per deck
- STEAM GENERATOR
 - Independent steam generator for each deck
 - Water meter on each oven deck (only with SENSITIV'2)
 - Pressure reducer
 - Steam diffusion via the back of the baking chamber, "anti-splash" diffusion of water onto the bread
 - Anti-scale filter
- INSULATION
 - Panel insulation with rock wool
 - Reflective glass treatment

Capacities

- **Baking area:**
from 0.5 to 1.98 m² (per deck, depending on the selected model)
- **Number of decks:**
1 to 5
- **Useful height for each deck:**
180 mm or 240 mm
- **Number of trays:**
2 to 6 trays 400 x 600 mm
or 460 x 660 mm

Advantages

- Ergonomic design
- M2 shop model compact
- Environmentally conscious design
- Safe work environment
- Fluid & intuitive control panel

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Technical data

	M2 SHOP EVO	M4 SHOP EVO	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Access to heating elements / steam generators / control panel						
All on the right	•	•	•	•	•	•
Control units						
7" SENSITIV'2 touch screen control (one central control per oven)	•	•	•	•	•	•
Ergocom controls (one control per deck)	€	€	€	€	€	€
7" SENSITIV'2 touch screen control (one control per deck)	€	€	€	€	€	€
Door height						
- Low crown deck 180 mm	•	•	•	•	•	•
- High crown deck 240 mm	-	-	€	€	€	€
Baking deck equipment						
Decompression and motorised steam vent on each deck	•	•	•	•	•	•
Steam						
Independent steam generator per deck	€	€	€	€	€	€
Top elements (headband or hood required)						
Ornamental strip	•	•	•	•	•	•
Hood, with or without steam extractor fan	€	€	€	€	€	€
Oven stand including insulated base frame + technical module						
Technical module without oven stand	€	€	€	€	€	€
Oven stand 475 mm, 635 mm, 815 mm, 975 mm	€	€	€	€	€	€
Options						
Tray storage rack (only available for oven stand H 815 mm and H 975 mm)	€	€	€	€	€	€
Electromechanical proofbox with hygrostat (only suitable with stands H 975 mm)	€	€	€	€	€	€
Drawer(s) (not compatible with oven stands trims)	€	€	€	€	€	€
Stainless steel oven stand cladding	€	€	€	€	€	€
Manual loading (without lifter)						
Angle bar style belt loader	€	€	€	€	€	€
Accessories						
Anti-scale filter fitted with a cartridge (mandatory if steam)	€	€	€	€	€	€
Energy maximiser	€	€	€	€	€	€
Compatible with a CTM system (Centralised Technical Management)	•	•	•	•	•	•
Combination oven pizza deck						
Combined 1 or 2 pizza deck(s)	€	€	€	-	-	-
Panels						
Stainless steel oven front (excluding panel with oven controls) and pre-lacquered sheet metal side panelling	•	•	•	•	•	•
Full stainless steel oven cladding per deck (excluding panel with oven controls)	€	€	€	€	€	€
Assembly						
Oven to be assembled on site	•	•	•	•	•	•
Oven to be assembled on site	€	€	€	€	€	€
Power supply voltage						
3N~400 V	•	•	•	•	•	•
1N~230 V	◦	-	-	-	-	-
Dimension (mm)						
Width (C)	1344	1344	1510	1978	1978	1978
Depth with insulation strip (A)	856	1471	1022	921	1186	1666
Depth with hood (B)	1271	1886	1437	1336	1601	2081

• : Standard

◦: Free option

€: Option at extra charge

-: Unavailable

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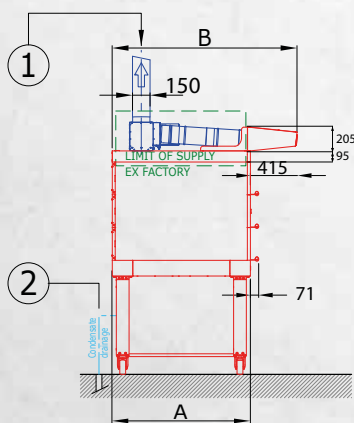
Technical data

SOLEO EVO range total height (mm)										
Number of low crown decks (H = 280 mm)	Number of high crown decks (H = 340 mm)	Total height of decks	Total number of decks (D)	Oven height with condenser	Stand height (E)	Insulating strip height	Hood height	Oven height with hood (F)	Loading height on first deck	Loading height on last deck
1	0	1	280	-	975	95	205	-	1018	1018
2	0	2	560	2370*	975	95	205	2115*	1018	1298
3	0	3	840	2370	975	95	205	2115	1018	1578
4	0	4	1120	2310	635	95	205	2055	678	1518
5	0	5	1400	2430	475	95	205	2175	518	1638
0	1	1	340	-	975	95	205	-	1018	1018
0	2	2	680	2490*	975	95	205	2235*	1018	1358
0	3	3	1020	2390	815	95	205	2135	858	1538
0	4	4	1360	2390	475	95	205	2135	518	1538
1	1	2	620	2430*	975	95	205	2175*	1018	1298
2	1	3	900	2430	975	95	205	2175	1018	1578
3	1	4	1180	2370	635	95	205	2115	678	1518
4	1	5	1460	2490	475	95	205	2235	518	1638
1	2	3	960	2490	975	95	205	2235	1018	1638
1	3	4	1300	2490	635	95	205	2235	678	1638
2	2	4	1240	2430	635	95	205	2175	678	1578
3	2	5	1520	2550	475	95	205	2295	518	1698

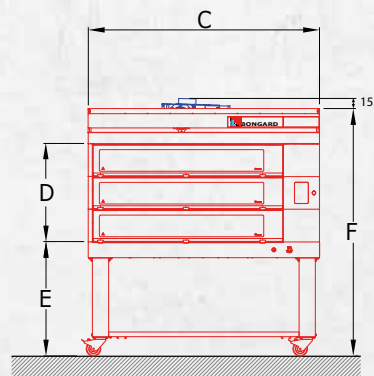
Note: The hood is compatible with ovens with a minimum of 2 decks and a height greater than 1520 mm.

* These configurations are fitted with a 280 mm riser to conform to the minimum hood height.

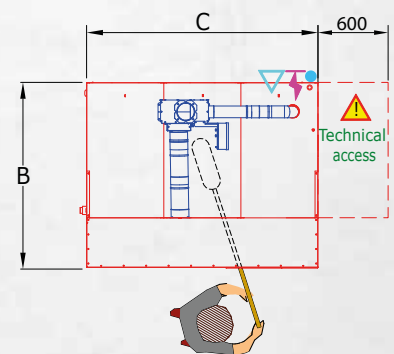
	M2 SHOP EVO	M4 SHOP EVO	M2 EVO	M3 EVO	M4 EVO	M6 EVO
Useful baking dimensions						
Useful baking width	(mm)	815	803	935	1400	1400
Useful baking depth	(mm)	610	1220	770	670	1415
Number of baking trays per deck						
400 x 600	(trays)	2	4	2	3	6
460 x 660	(trays)	1	2	2	3	6
460 x 760	(trays)	1	2	2	1	4
GN 530 x 650	(trays)	1	2	1	2	4
Baking area						
Baking area per deck	(m ²)	0.5	0,98	0.72	0.94	1.31
Connection power						
Electrical power per deck in cyclic heating mode						
Without steam	(kW)	2.6	4.4	3.9	4.9	7
With steam	(kW)	3.5	6.4	5.9	6.9	12.2



SIDE VIEW



FRONT VIEW



TOP VIEW

① The diameter of the outlet is to be determined by the heating engineer. Exhaust between 300 et 400m³/h. Provide an extraction turret on the roof if the length of pipe > 10ml. Do not use non-return valve.

② Condensate drainage is the responsibility of the customer.

- Condensate drainage Ø100mm (mini 50mm) (Withstand ≥ 90°C).
- ⚡ Direct electric power supply on the base. Cable lying on the floor + 1,50m - **Copper cable mandatory.**
- ▽ Cold water supply on the base with stopcock
- 🌀 Steam evacuation Ø150mm