



Cervap

Annular steam tubes oven - Fuel-oil/Gas



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

With a wide-ranging choice of models, from 6 to 12 doors in width of 600 mm, and from 4 to 12 doors in width of 750 mm and 5 doors in width of 800 mm, with a baking area from 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.

The Cervap range,
the Excellence in baking
since 1967!



BONGARD means Oven History

1922 Oscar BONGARD founded the BONGARD company which is located in the Alsace region of France. The first oven to be patented was a brick oven with an intermittent direct heating system. This was called the "Gueulard oven". In the beginning, the BONGARD company manufactured dough mixers as well as other bakery related accessories. This was the start of export sales on a small scale.

1946 Brick oven (indirect heating) wood or coal fired with "Perkins" steam tubes At the end of the second world war, BONGARD introduced a brick oven with an indirect heating system made with "Perkins" steam tubes.

1948 the BONGARD family moved to Holtzheim, near Strasbourg, France to build a small factory and expand the family business.

1956 "58" steam tube oven with masonry furnace In 1958, BONGARD introduced the "58", an improved version of the original Steam tube oven. This new version was heated by natural "thermosiphon" distribution of steam through the annular tubes.

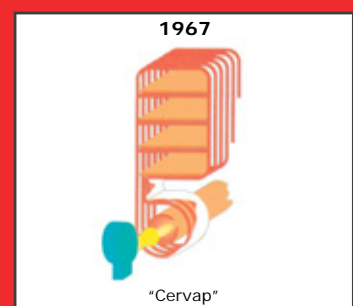
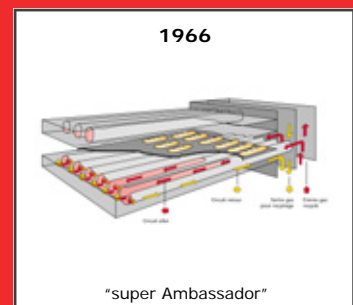
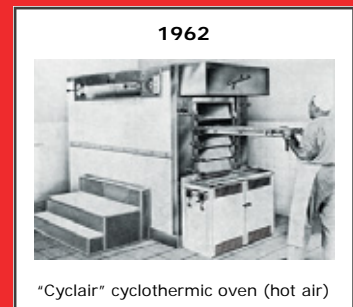
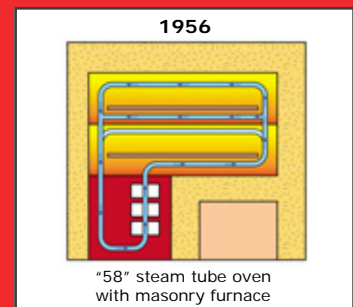
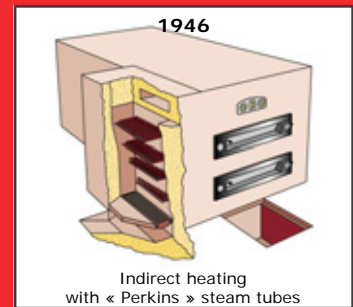
1961 BONGARD designed the "Ambassador", a new oven heated by recycling smoke combustion.

1962 "Cyclair" cyclothermic oven (hot air) BONGARD introduced the "CYCLAIR" oven fitted with a conveyor loader. The "CYCLAIR" oven achieved great success thanks to very responsive and flexible heat control advantages suitable mainly for French Baguettes.

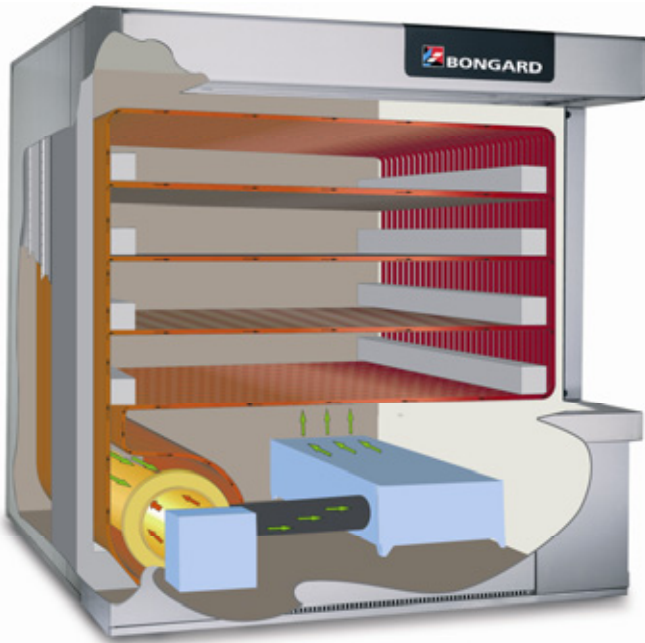
1966 Bongard launched the "Super Ambassador", which was able to double the smoke combustion recycling process, a genuine revolution in the bakery.

1967 after several years of research, BONGARD registered a worldwide protected patent. The "Cervap" was born. It was a genius discovery. The oven was featured as follows: ring shaped steam tubes around a refractory stainless steel furnace.

Meanwhile the Cervap is used by most professional bakers around the world and has a great reputation on the bakery equipment market.



„Cervap“ the derivative of „Circular Vapor“



Despite the technological advances achieved in cyclothermic ovens, BONGARD remained convinced of the superiority of steam tube ovens. At that time, all steam tube ovens were equipped with masonry (brick lined) furnaces.

The **major breakthrough came in 1967**, when BONGARD was granted a **worldwide patent for a circular steam tube oven with a stainless steel furnace**.

BONGARD had succeeded in combining the responsiveness of a cyclothermic oven and the superior baking performance of a steam tube oven. This was the birth of the CERVAP oven.

The ingenious CERVAP system

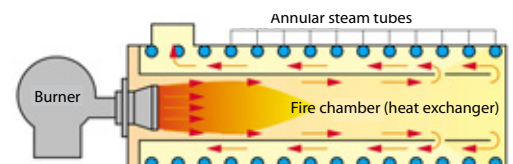
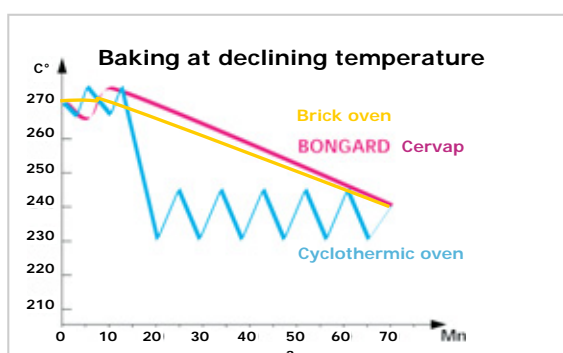
The core of the oven is made up of several vertical sections of continuous individual steel tubes. Each section of tubes has a minimum gap space in-between each tube that will ensure uniform heat distribution.

This steel tubing is considered to be the highest and strongest grade available. Each tube forms a separate circuit, which is filled with a precisely calculated quantity of water in the lower part of the loop, and then sealed permanently.

The flames and the fumes in the furnace (heat exchanger) heat the tubes that form the loop and cause the water within the tubes to convert to steam.

Silently, and without any form of mechanical assistance, the steam rises through the tubes according to the basic laws of physics (thermosiphon). The steam distributed throughout the tubes radiates a smooth, uniform heat to the surrounding area of each deck. Thus duplicating a brick oven environment.

The heat is withdrawn when the dough is loaded onto the oven hearth, as the dough absorbs the heat, the steam in the tubes then condenses and the condensation water runs back down to the bottom of the loop, where it is reheated and the cycle repeats endlessly.





A bread quality as good as in a traditional brick oven

The ALL in ONE oven



The Cervap gentle radiated heat provides the oven's exceptional baking characteristics, in combination with natural convection, high deck clearance (7 ¼" or 8"), and thick refractory cement hearth stones.

This all adds up to superior continuous baking performance. From light dinner rolls to large hearty loaves, or Pies to Danish pastries - all taste outstanding and as if they had been baked in an original Bongard brick oven.

All types of products baked in a Bongard "Cervap" oven have superior Fragrance, Flavor, and Texture.

As we see it – No oven can be more flexible than the "CERVAP"

Thousands of bakeries using our Cervap ovens can confirm that it is indeed possible to bake country loaves, whole grain loaves, baguettes, Danish pastries, all at the same time!

With gentle radiated heat, high heat retention and natural convection - there is no risk of burning. This makes it possible to bake a wide variety of products at a single temperature at the same time.

Using only residual oven heat (390 °F) the tray of croissants has been perfectly baked, in 18 minutes, with no burning

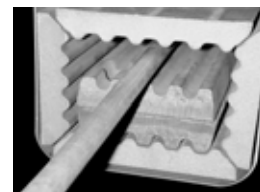
Energy savings – Very low gas and electric consumption

You'll be pleased by the energy efficiency too! Thanks to its heavy mass and inertia, superior insulation and optimized heat accumulation, a "Cervap" oven only requires a fraction of the energy needed by other ovens.

Due to the "Cervap" high heat retention the oven can have a residual temperature of at least 250°F (after 12 hours of resting from an operating temperature of 500°F). Once the oven is heated to the operating temperature, it will then drop temperature very slowly, and gradually, until the next morning, just like the original Bongard brick oven.

Steaming ahead!

The steam generated in a bread oven has an important role to play. On one hand it ensures that the dough remains elastic, and expands without cracking, and on the other hand it helps to reinforce the edges, as well as to produce a shinier crust.



The ideal steam generator should:

- Act immediately on the dough, and hence not be excessively hot
- Be available in sufficient quantity, especially when baking continuously.

At BONGARD, we have worked to optimise this part of the process, so that steam output corresponds to exact customer requirements.



Cervap Range



The Cervap range

Baking capacity and quality for all bakers' and pastry chefs' needs.

Available in 600 and 750 mm doors, the **Cervap** range comes with 3 or 4 levels and 1 to 3 doors, depending on the model chosen.

The furnace consists of **clusters of 9 tubes (24 tubes per linear metre)** and sends gentle and even heat throughout the entire baking chamber.

1 steam generator located on each level diffuses rich steam that is always available.

Its surprising flexibility, combined with its exemplary regularity, makes the Cervap the ideal oven for baking all types of bread, in particular baguettes or large airy-dough loaves.

Cervap DT-XT-XL



Especially dedicated to intensive production

Bongard has developed the **Cervap DT, XT and XL** especially for bakers producing large quantities of bread.

Available in two or three 600 and 750 mm doors, they are available on 3 or 4 levels.

Operating on the same principle as the Cervap, they have **clusters of 9 or 12 tubes depending on the oven model**. Ideally positioned on the deck and floor, these tubes (**24 or 33 tubes / 1m depending on the oven model**) produce high inertia thus guaranteeing perfect baking throughout the day.

All are fitted with 2 steam generators on each level. However, for bakers who want additional input, **it is possible to add an optional third steam generator** under the bench of the XT and XL ovens.

This option ensures golden, shiny and perfectly risen loaves.

GME, the unique combination – Two ovens in one!

The CERVAP GME is a unique combination of a Cervap oven and an electric oven.

The 3 lower decks are gas fired, while the top deck is electric heated.

This gives the baker a whole new feeling of flexibility and freedom.

- For example, the baker can work during the week with 75% of the baking capacity, and increase it to 100% for the busy days.

- The Baker can add a batch of cakes and cookies in the after-noon, using only the electric top deck.

- Separate Upper and lower heat thermostats will give you total control of the heat on the top deck. With deck clearance height of 9 1/2", the top deck can be used for baking larger items such as "Kugelhopf", or "Panettone" as well as a variety of other high products.

- The baker can bake lower temperature products such as Croissant at 350°F in the top electric deck while baking higher temperature products in the lower 3 decks, all at the same time.



With your Cervap oven you have a choice of controls

"Ergocom" - Electromechanical control



All the Cervap ovens are equipped, on standard, 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 steam damper opening
- A steam timer in the front
- An automatic start-up timer

Optional additional accessories on the control

- An extractor fan on/off
- A twin ventilation speed

Opticom control



The Cervap range can also be equipped, optionally, with the electronic Opticom control which allows :

- Operation in manual mode
- Operation in automatic mode with storage of 30 recipes
- Optimised pre-heating which takes account of the residual oven temperature
- Automatic starting to the required baking time
- Stopping of the burner
- Timed and pulsating steam injection
- Adjustable speed exhaust

■ Technical features

Cervap

Models	Electric power	Heating power M/G	Baking area	Floor area
Cervap - 2 x 600 mm - 3 decks				
600/6.164	1,0 kW	47,7 kW	6,0 m ²	5,3 m ²
600/6.186	1,0 kW	52,0 kW	6,8 m ²	5,8 m ²
600/6.201	1,0 kW	54,0 kW	7,4 m ²	6,1 m ²
600/6.222	1,0 kW	64,0 kW	8,2 m ²	6,6 m ²
600/6.259	1,0 kW	70,9 kW	9,6 m ²	7,3 m ²
Cervap - 2 x 600 mm - 4 decks				
600/8.164	1,0 kW	64,0 kW	8,1 m ²	5,3 m ²
600/8.186	1,0 kW	68,0 kW	9,0 m ²	5,8 m ²
600/8.201	1,0 kW	72,0 kW	9,9 m ²	6,1 m ²
600/8.222	1,0 kW	76,0 kW	10,9 m ²	6,6 m ²
600/8.259	1,0 kW	82,6 kW	12,7 m ²	7,3 m ²
Cervap - 3 x 600 mm - 3 decks				
600/9.186	1,0 kW	77,9 kW	10,2 m ²	7,5 m ²
600/9.222	1,0 kW	82,6 kW	12,3 m ²	8,5 m ²
600/9.259	1,0 kW	95,4 kW	14,3 m ²	9,5 m ²
Cervap - 3 x 600 mm - 4 decks				
600/12.164	1,0 kW	82,6 kW	11,9 m ²	6,9 m ²
600/12.186	1,0 kW	87,2 kW	13,6 m ²	7,5 m ²
600/12.201	1,0 kW	95,4 kW	14,9 m ²	7,9 m ²
600/12.222	1,0 kW	107 kW	16,3 m ²	8,5 m ²
600/12.259	1,0 kW	118,6 kW	19,1 m ²	9,5 m ²
Cervap - 1 x 750 mm - 4 decks				
750/4.149	1,0 kW	42,0 kW	4,5 m ²	3,5 m ²
750/4.186	1,0 kW	47,7 kW	5,6 m ²	4,4 m ²
750/4.222	1,0 kW	54,0 kW	6,7 m ²	5,0 m ²
750/4.259	1,0 kW	64,0 kW	7,8 m ²	5,6 m ²
Cervap - 2 x 750 mm - 3 decks				
750/6.186	1,0 kW	70,9 kW	8,4 m ²	6,6 m ²
750/6.222	1,0 kW	77,9 kW	10,1 m ²	7,5 m ²
750/6.259	1,0 kW	82,6 kW	11,8 m ²	8,4 m ²
Cervap - 2 x 750 mm - 4 decks				
750/8.186	1,0 kW	77,9 kW	11,1 m ²	6,6 m ²
750/8.222	1,0 kW	87,2 kW	13,4 m ²	7,5 m ²
750/8.259	1,0 kW	95,4 kW	15,7 m ²	8,4 m ²
Cervap - 3 x 750 mm - 3 decks				
750/9.186	1,0 kW	82,6 kW	12,5 m ²	8,7 m ²
750/9.222	1,0 kW	95,4 kW	15,1 m ²	9,9 m ²
750/9.259	1,0 kW	107,0 kW	17,6 m ²	11,1 m ²
Cervap - 3 x 750 mm - 4 decks				
750/12.186	1,0 kW	107,0 kW	16,7 m ²	8,7 m ²
750/12.222	1,0 kW	118,6 kW	20,1 m ²	9,9 m ²
750/12.259	1,0 kW	135,0 kW	23,5 m ²	11,1 m ²

Cervap GME

Models	Electric power	Heating power M/G	Baking area	Floor area
Cervap GME - 2 x 600 mm - 4 decks				
600/8.164	11,9 kW	47,7 kW	8,1 m ²	5,3 m ²
600/8.186	12,6 kW	52,0 kW	9,0 m ²	5,8 m ²
600/8.201	13,3 kW	54,0 kW	9,9 m ²	6,1 m ²
600/8.222	14,1 kW	64,0 kW	10,9 m ²	6,6 m ²
600/8.259	15,6 kW	70,9 kW	12,7 m ²	7,3 m ²
Cervap GME - 2 x 750 mm - 4 decks				
750/8.186	12,7 kW	70,9 kW	11,1 m ²	6,6 m ²
750/8.222	14,2 kW	77,9 kW	13,4 m ²	7,5 m ²
750/8.259	15,7 kW	82,6 kW	15,7 m ²	8,4 m ²
Cervap GME - 3 x 750 mm - 4 decks				
750/12.186	19,4 kW	82,6 kW	16,7 m ²	8,7 m ²
750/12.222	22,0 kW	95,4 kW	20,1 m ²	9,9 m ²
750/12.259	24,7 kW	107,0 kW	23,5 m ²	11,1 m ²

Cervap DT

Models	Electric power	Heating power M/G	Baking area	Floor area
Cervap DT - 2 x 600 mm - 3 decks				
600/6.184	1,0 kW	52,0 kW	6,8 m ²	5,8 m ²
600/6.205	1,0 kW	54,0 kW	7,4 m ²	6,1 m ²
Cervap DT - 2 x 600 mm - 4 decks				
600/8.169	1,0 kW	64,0 kW	8,3 m ²	5,3 m ²
600/8.184	1,0 kW	68,0 kW	9,0 m ²	5,8 m ²
600/8.205	1,0 kW	72,0 kW	9,9 m ²	6,1 m ²
600/8.242	1,0 kW	82,6 kW	11,9 m ²	7,3 m ²
Cervap DT - 3 x 600 mm - 3 decks				
600/9.184	1,0 kW	77,9 kW	10,2 m ²	7,5 m ²
600/9.205	1,0 kW	82,6 kW	11,3 m ²	7,9 m ²
Cervap DT - 2 x 750 mm - 3 decks				
750/6.184	1,0 kW	70,9 kW	8,4 m ²	6,6 m ²
750/6.205	1,0 kW	77,9 kW	9,3 m ²	6,9 m ²
750/6.242	1,0 kW	82,6 kW	11,0 m ²	8,4 m ²
Cervap DT - 2 x 750 mm - 4 decks				
750/8.184	1,0 kW	78,0 kW	11,1 m ²	6,6 m ²
750/8.205	1,0 kW	87,0 kW	12,3 m ²	6,9 m ²
750/8.242	1,0 kW	95,0 kW	14,5 m ²	8,4 m ²
Cervap DT - 3 x 750 mm - 3 decks				
750/9.184	1,0 kW	83,0 kW	12,5 m ²	8,7 m ²
750/9.205	1,0 kW	95,0 kW	13,7 m ²	9,2 m ²
750/9.242	1,0 kW	107,0 kW	16,5 m ²	11,1 m ²

Cervap XT

Models	Electric power	Heating power M/G	Baking area	Floor area
Cervap XT - 3 x 600 mm - 4 decks				
600/12.205	1,0 kW	95,0 kW	14,9 m ²	8,5 m ²
600/12.220	1,0 kW	100,0 kW	16,3 m ²	8,8 m ²
600/12.242	1,0 kW	119,0 kW	17,8 m ²	9,5 m ²
600/12.257	1,0 kW	124,0 kW	18,8 m ²	9,8 m ²
Cervap XT - 2 x 750 mm - 4 decks				
750/8.205	1,0 kW	83,0 kW	12,3 m ²	7,5 m ²
750/8.220	1,0 kW	87,0 kW	13,4 m ²	7,7 m ²
750/8.242	1,0 kW	95,0 kW	14,6 m ²	8,3 m ²
750/8.257	1,0 kW	100,0 kW	15,4 m ²	8,6 m ²

Cervap XL

Models	Electric power	Heating power M/G	Baking area	Floor area
Cervap XL - 3 x 600 mm - 4 decks				
600/12.205	1,0 kW	100,0 kW	14,8 m ²	8,5 m ²
600/12.242	1,0 kW	124,0 kW	17,4 m ²	9,5 m ²
600/12.257	1,0 kW	129,0 kW	18,8 m ²	9,8 m ²



BONGARD

32 route de Wolfsheim - 67810 Holtzheim - France
Tel : +33 3 88 78 00 23 - Fax : +33 3 88 76 19 18
www.bongard.fr - bongard@bongard.fr

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