



Follow the Leader™

Floral • Deli • Seafood • Meat • Bakery • Produce • Front End

INTRODUCING THE UNISOURCE HEAVY DUTY **BONGARD™ GAS DECK OVEN** With Energy Saving Vapor Tube Heating System

Baking Area of 49 sq. ft to 255 sq. ft.

*Simply the Best
Vapor Steam Deck Oven... PERIOD!*

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 a 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 this 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 (thermo-siphon). 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 The heat is withdrawn when the dough is loaded onto the oven hearth, as the dough absorbs the heat, the steam in the tubes then condenses and the condensation water runs back down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.





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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.

It begins in the early morning, when the oven is fired. 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). Now in order to bring up the oven temperature to 500°F, you only have to supply an additional 250°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.

Immediately, there are 2 distinct benefits:

First, the burner switches on less frequently, which automatically reduces the consumption of primary energy. Secondly, you have the ideal conditions for baking superior products, which rely either on constant or gradually declining temperatures. Crusts and textures can develop naturally, without any risk associated with other ovens.

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.

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 1/4" 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.

MODEL	CAPACITY				BAKING AREA (SQ. FT.)	INSIDE					OUTSIDE		WT. LBS	POWER GAS B.T.U./HOUR
	SHEET PANS (18" x 26")	1 LB ROUND LOAF PER DOOR / TOTAL	BAGUETTE PER DOOR / TOTAL	CHAMBER DEPTH		WIDTH	DEPTH	OPERATING DEPTH	DECK	DOOR				
600.6.164	15	-	-	65	65	80	102"	186"	3	6	6,200	163,000		
750.4.149	12	18/72	14/56	49	58"	6111	97"	180"	4	4	5,700	143,000		
750.4.186	16	23/92	21 /84	61	73"	61"	112"	195"	4	4	7,200	163,000		
750.4.222	20	27/ 108	21 /84	73	87"	61"	126"	224"	4	4	8,200	195,000		
750.4.259	20	31/124	28/112	85	102"	6 1"	142"	254"	4	4	9,400	219,000		
750.6.149	18	18/ 108	14/84	73	58"	91"	97"	180"	3	6	7,800	210,000		
750.6.186	24	23/ 138	21/126	91	73"	91"	112"	195"	3	6	9,000	243,000		
750.6.222	30	27/ 162	21 / 126	109	87"	91"	126"	224"	3	6	10,100	266,000		
750.6.259	33	31/ 186	28/ 168	127	102"	91"	141"	254"	3	6	11,500	282,000		
750.8.149	24	18/ 144	14/ 112	98	58"	91"	97"	180"	4	8	9,400	230,000		
750.8.186	32	23/ 184	21 /168	122	73"	91"	112"	195"	4	8	10,600	266,000		
750.8.222	40	27/216	21 / 168	146	87"	91"	126"	224"	4	8	11,700	298,000		
750.8.259	44	31 /248	28/224	170	102"	91"	141"	254"	4	8	13,200	326,000		
750.9.186	36	23/207	21 /189	137	73"	121"	112"	195"	3	9	11,200	282,000		
750.9.222	45	27/243	21 / 189	164	87"	121"	126"	224"	3	9	12,800	326,000		
750.9.259	51	31 /279	28/252	191	102"	121"	141"	254"	3	9	14,500	365,000		
750.12.186	48	23/276	21 /252	182	73"	121"	112"	195"	4	12	14,700	365,000		
750.12.222	60	27/324	21 /252	218	87"	121"	126"	224"	4	12	16,000	405,000		
750.12.259	68	31 /372	28/336	255	102"	121"	141"	254"	4	12	17,600	485,000		
800.4.123	8	-	-	43	48 3/4"	5 2 3/4"	89"	163"	4	4	2,976	119,525		
800.4.143	12	-	-	50	56 1/4"	5 2 3/4"	97"	178"	4	4	3,300	136,000		

EACH DECK INCLUDES:

- Full View Glass Door
- Built In Steam Generator
- Hearth Cement Plate (1" Thick)

OPTIONS: (AT ADDITIONAL COST)

- Steam Damper
- Loader Lift

THE CERVAP IS BACKED BY EXTENSIVE WARRANTIES:

- 10 years on the steam tubes heating system
- 5 years on the furnace (heat exchanger)
- 1 year on the burner and electrical parts

All "CERVAP" Ovens are loaded with a Conveyor Loader sized to fit inside dimensions of each oven. (Loader is included with the oven) All "CERVAP" Ovens are **U.L.** Approved, **E.T.L.** Approved, and **B.I.S.S.C.** Certified.

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