



# BONGARD

*Always by your side*

RACK CONVECTION OVEN

## MIZAR

Compact and versatile  
for optimal production



MADE IN FRANCE



**MIZAR** is an electric convection oven that can hold baking racks of up to 460 mm wide and 800 mm deep.

**Compact** and durable, **MIZAR** fits easily into small spaces and is **versatile** enough to bake a wide variety of bakery products and pastries one right after the other.

Its SENSITIV'2 touchscreen control panel offers numerous possibilities, enabling it to adapt to the work patterns of all bakers and pastry chefs.



Responsive

Durable

Smart

Compact

Versatile



## A compact oven

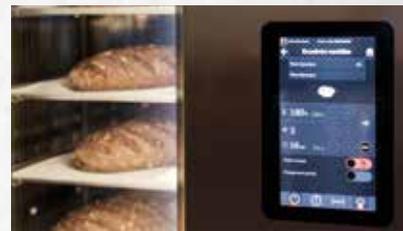
With a width of 780 mm, **MIZAR** can fit into the smallest spaces while still offering a large baking capacity (90 baguettes 350 g each or 270 croissants).



## A versatile oven

**MIZAR** can bake all kinds of Danishes, pastries and pre-baked doughs. The Steam option expands the oven's toolkit to include baking fresh, cold or frozen raw dough with **consistent, top-quality results**.

The Ventilation Speed Variation function (optional) is perfect for macarons and other light, delicate products, as it offers **suitably gentle baking**.



## A high-performance oven

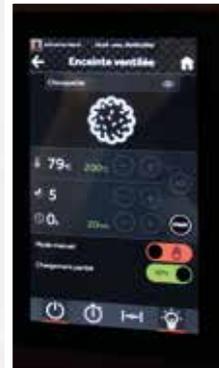
Combined with the motorised steam vent, the Fresh Air Inlet system optimises the evacuation of humidity from the chamber for the **controlled development of the most sensitive products** such as choux pastries. A pressure relief valve ensuring **optimal durability** rounds out the system.



# A carefully designed oven to maximise production in tight spaces

Double-glaze glass with infrared treatment for superior internal heat retention

“Partial Load” function in case of reduced production



LED lighting from top to bottom for ideal product viewing



Air flow fine-tuned for consistent, top-quality baking

Easier handling of liquid products thanks to flat loading



Anti-return system for the door, for safe and easy manoeuvring of the baking racks

## Work in complete safety with MIZAR

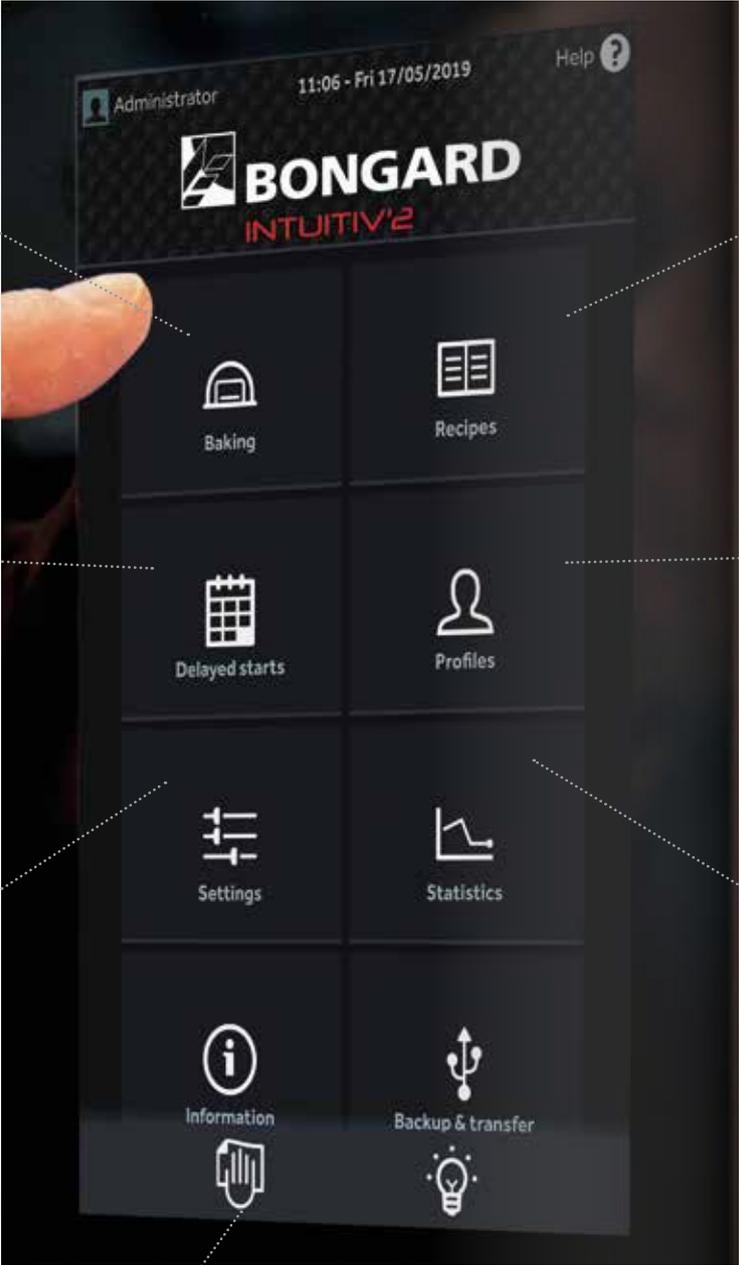


Our commitment to safety goes beyond self-certification, as we have our equipment audited by an independent external body.

# Fast and intuitive control panel

**MIZAR** comes fitted with the SENSITIV'2 touchscreen control panel so the oven's operation can be intelligently managed via its 7" screen.

Its clear, illustrated interface enables easy operation and offers a wide range of settings.



Manage baking in manual mode or in Recipe mode



Create recipes (temperature, time, steam injection and steam vent management)



Schedule delayed baking starts for each day



Manage custom permissions depending on the user profile (authorisation or not to modify the saved recipes, access settings, etc.)



Customise the oven and access the "Energy Saving" function



Consult statistics on the oven's production and energy use



Temporarily disable the touchscreen to clean the control panel

## Our experts at your service

### Sales expertise

Our sales and installation teams can help you decide on the best equipment and layout for your production process and offer support at every stage of your project.

For the French market, we also offer financial leasing solutions through a dedicated division, Bongard Finance. This agile financing method preserves cash flow and is a first in the bakery and pastry goods market.

### Business expertise

At our head office in Holtzheim, France, we have a 320 m<sup>2</sup> showroom and laboratory where you can come and try out our equipment in line with your own production processes. Contact us to arrange a visit.

Wherever you are in the world, we can arrange for our master bakers to visit your premises and train you on our machines.

### Technical expertise

Our equipment is covered by the manufacturer's warranty from the moment of delivery. To optimise the service life of your equipment and avoid costly downtime, you can also take out a maintenance contract and/or an extended guarantee.

The technicians at our dealerships and distributors receive regular training so they are fully qualified to keep your equipment in good working order.

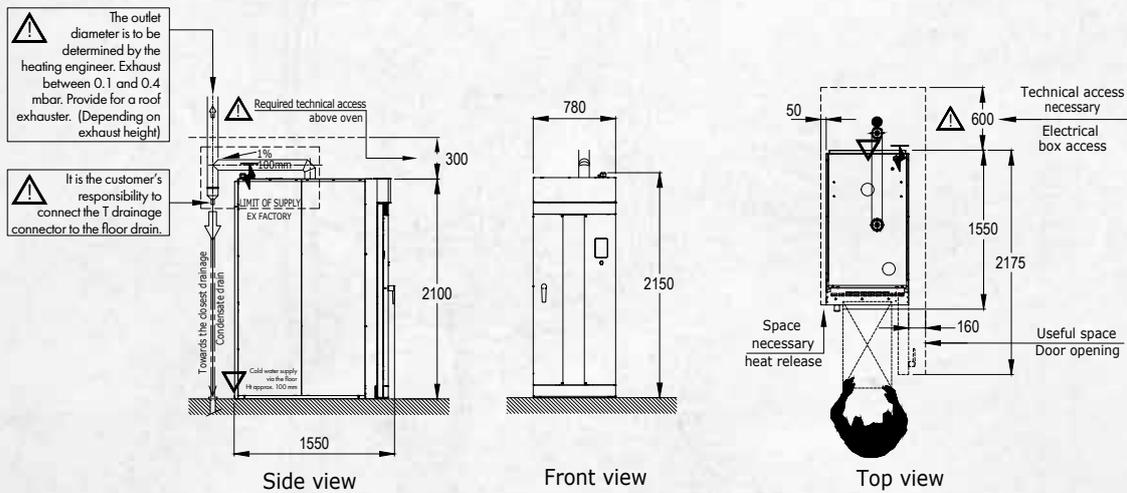
Our dealers and distributors have access to an online platform where they can consult technical documentation and order spares from a catalogue of around 5000 original parts, which ship within 24 to 48 hours.



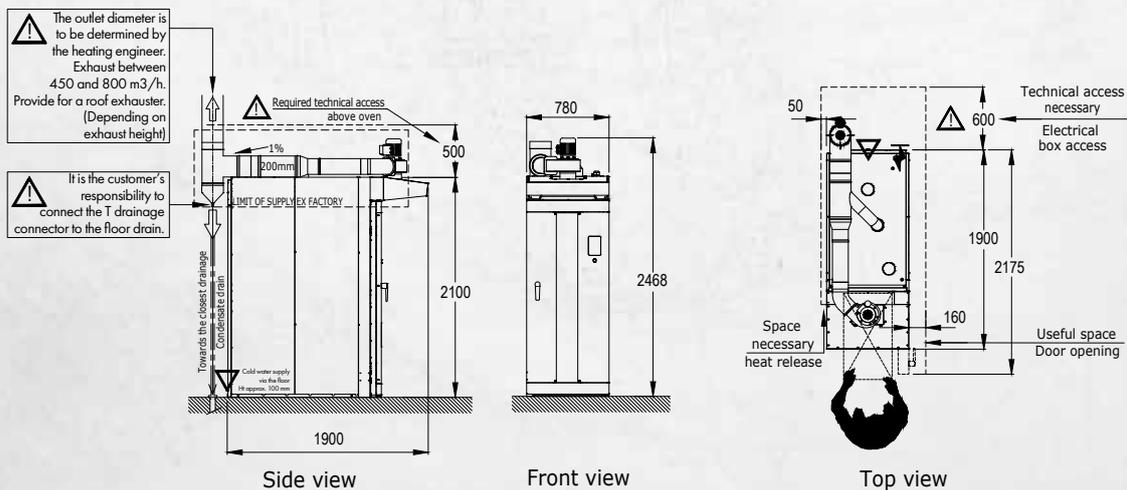
# Technical data

	MIZAR
<b>Door opening direction</b>	
Handle on the left	•
Handle on the right	0
<b>Type of control</b>	
SENSITIV'2	•
<b>Steam</b>	
Without steam generator	•
With steam generator and pressure reduction kit	€
Anti-scale filtration kit	€
<b>Additional features</b>	
Partial load	•
Ventilation speed variation	€
<b>Hood</b>	
Insulating strip	•
Hood without extractor	€
Hood with extractor	€
<b>Accessories</b>	
Handling kit	€
<b>Power supply voltage</b>	
3N ~ 400 V	•
3 ~ 230 V	€

## INSULATING STRIP



## HOOD WITH EXTRACTOR



• Standard

0: Free option

€: Option with extra charge



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**BONGARD** is a French company that has been manufacturing bakery equipment since 1922. We have established a network of exclusive dealers who provide commercial and technical services throughout France and in the French overseas departments and territories. All dealers receive regular training on all our product ranges. We also have distributors in more than 140 countries around the world.

To find a distributor near you, please go to:  
<https://www.bongard.fr/en/distributor/>



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