



**BONGARD**

*Always by your side*



REACH-IN RETARDER-PROOFER

# HERA & ATHENA

Smart cabinets  
adapted to your process



FRENCH BAKERY  
EQUIPMENT MANUFACTURER

SINCE 1922

**HERA** is a reach-in retarder proofer, available with 1 or 2 doors according to the model. It allows to speed up the dough rising process, slow it down or even retard it for a set period of time.  
Its available temperatures range from -15 to +40°C.

With its **brand new Sensitiv'2 touchscreen control panel**, **HERA adapts** to the working habits of **all bakers** and guarantees **consistent production**.

It allows a large variety of doughs to rise: from bread doughs (white, special or traditional French doughs), brioches, leavened doughs, pizza doughs etc.



Versatility  
Quality  
Comfort

Reliability  
Intelligence





## An easy-to-use cabinet

New intuitive, sleek, touchscreen control panel located **at eye level** (1.50m above the floor) for ergonomic handling and optimal readability.



## A cabinet suited to your working habits

**Direct fermentation**, for an accelerated production.

**Bulk fermentation** for flexibility of organisation. The dough is available when required.

**Slow proofing** for better conservation and flavour development.

**Controlled proofing with retarding** to limit night work.

**Pre-proofing with retarding** to quickly respond to unexpected demand (lean production).



## A cabinet that respects your dough

Ventilation speed is **automatically regulated** throughout the proofing cycle, which protects the dough from drying out.



# HERA has been designed to make proofing more ergonomic

## A reliable, ergonomic cabinet

### Stable temperature of the cell guaranteed:

Automatic adjustment of ventilation speed on door opening with the door sensor as standard.



Optimal use both in summer and winter (temperature up to 43°C):

Standard tropicalised compressor unit. All compressors are available mounted or remote.

### Easy to clean:

A simple scraper is all that is needed to clean its flat floor.



### Easy to move:

2 fixed wheels at the rear and 1 swivel castor at the front.



### Cabinet stability:

2 feet at the front to ensure stability.



## Work in complete safety with HERA



Our commitment to safety goes beyond self-certification since our equipment is audited by an external independent body.



## Ingenious door design to make every day easier

### A variety of hand-grip areas to open the door

The door itself is mounted with the **touchscreen control panel** that allows for the door to be opened with either the right or the left hand, further **adapting to your needs** throughout the day and to the various users of your laboratory. The door can be opened easily, even with hands full.



### Reversible door in your laboratory

Last minute installation change? Our cabinet **adapts to changes in your laboratory**. The door's ingenious design allows your technician to reverse its opening direction on the spot.

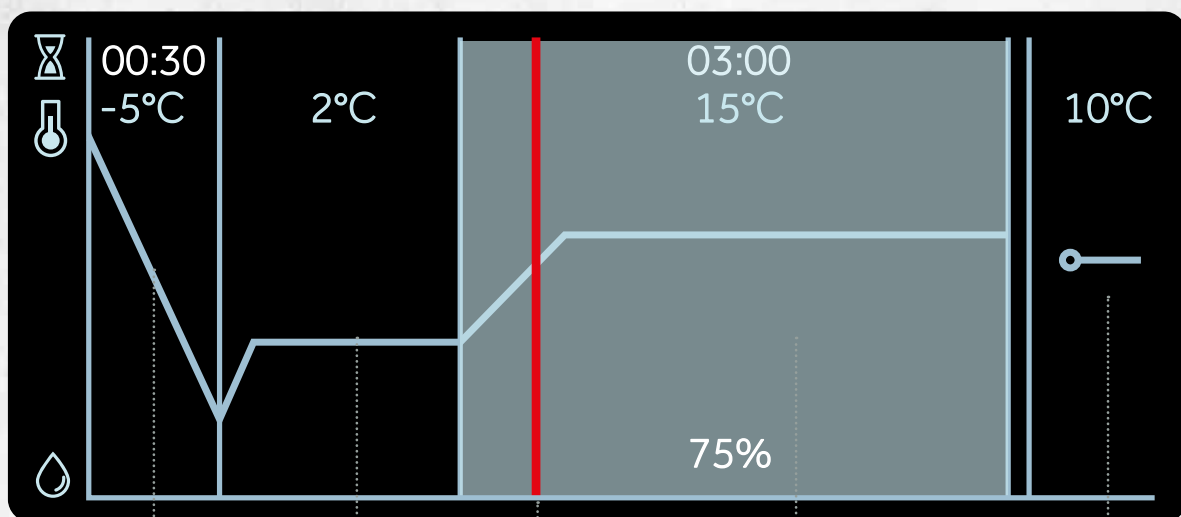






## Intuitive, sleek, touchscreen control panel

The equipment can be used in **manual mode** or **programmed mode**.



### Pre-cooling:

Temperature lowers to -15°C in order to cool the interior of the chamber before introducing the doughs, for gentle and gradual defrosting or to rapidly cool fresh dough.

Red pointer indicates progress through the cycle

### Retarding at low-temperature:

The duration of this phase is automatically adjusted by the cabinet based on the required cycle end time.

### Proofing:

Up to 20 fully customised proofing phases.

### Dormillon (sleep phase):

After a customisable period of time following the end of the proofing cycle, the cabinet will automatically be reduced to the required temperature.

All useful information  
can be seen at a glance on a 7" display

Temperature and relative duration of the current cycle are **permanently** displayed on a standby screen.



**ATHENA** is the ideal reach-in dough-retarder for your Paneotrad process or for slow-rising. Its available temperatures range from -10 to +10°C.

It is **adapted to low-temperature retarding** over long periods of time.

Also fitted with our brand new **SENSITIV'2** (proofing) touch control, **ATHENA** is a reliable and ergonomic cabinet, respectful of your doughs.



Reliability  
Comfort

Quality  
Intelligence



# HERA WITH TRAYS

FERMENTATION/CONSERVATION

REACH-IN RETARDER-PROOFER

Fits 18x26" Trays



## Capacities

- ~~24 levels (48 tray slides) for the baking trays~~
- **SENSITIV'2** (proofing) touch control
- Tropicalised unit (room temperature up to 43°C)
- **HERA delivered assembled ready to be connected.**
- Connecting power 230 V 1Ph + Gr, 50 Hz or **208-220 V 1Ph + Gr 60 Hz**
- Upon request, **one can have remote compressors or silent compressors**

## Use

The **HERA** retarder proofer is designed to control dough proofing. It allows to speed up the dough rising process, slow it down or even retard it for a set period of time.

## Operating principle

Thanks to the **SENSITIV'2** touchscreen control panel, two modes are available to start a proofing cycle: manual or programmed. Proofing can then be divided into 4 cycles: pre-cooling, retarding, proofing and dormillon (sleep phase).

- Temperature lowers to -15°C in order to cool the interior of the chamber before introducing the doughs, for gentle and gradual defrosting or to rapidly cool fresh dough.
- During retarding, the dough pieces will be preserved in the cabinet (between +2 and +5°C) in order to retard rising.
- **HERA** controls the rise in temperature depending on the information previously entered by the user.
- To avoid over-proofing, a Dormillon (sleep) phase is also available. After a set period of time at the end of the proofing cycle, the temperature in the cabinet is lowered to keep the production cool.

## Construction

- **CHAMBER**
  - 60 mm isothermal hot-galvanised steel panels
  - Coated with a food-grade PVC film 120 micron thick
  - Panels of injected polyurethane foam density 42 kg/m<sup>3</sup>
- **REFRIGERATION UNIT**
  - Ceiling-mounted evaporators in aluminium (body and fins) and copper (tubes) with cataphoresis treatment as standard (for sour dough bread, acidified dough, slow-rising)
- **CONTROL PANEL**
  - **SENSITIV'2** Proofing 7" touchscreen control panel
- **INTERIOR LAYOUT**
  - 4 vertical multi-level hook racks designed to receive the tray slides
  - **HERA 1** Cell 1 Door with 24 levels, spaced 63mm apart
  - **HERA 2** Cells 2 Doors with 10 levels, spaced 63mm apart
- **WATER SUPPLY**
  - Water connection Ø12mm
  - Water drain Ø32mm

## Important notes

- The retarder proofers are supplied without grid and linen canvas (trays not supplied)
- Warning, for disassembled 2C2D models, installation must be performed by a qualified refrigeration engineer.

## Notes on refrigeration units

- **TROPICALISED STANDARD:**  
Unit designed for installation up to 8m away from the chamber including the elbows (1 elbow = 1 m) and for an operating environment below 43°C.
- **REMOTE TROPICALISED UNIT:**  
Higher power unit designed for installation from 8 up to 20m away from the cabinet, including the elbows (1 elbow = 1 m) and for an operating room temperature up to 43°C.
- **SOUNDLESS:**  
Silent streamlined unit (at least 7 to 12 dB lower than the standard unit) designed for installation up to 8m away from the chamber including the elbows (1 elbow = 1 m) and for an operating environment below 43°C.
- **REMOTE SOUNDLESS:**  
Noiseless streamlined unit (at least 7 to 12dB lower than the standard unit) designed for installation 8 to 20 m away from the chamber including the elbows (1 elbow = 1 m) and for an operating room temperature up to 43°C.

Note: Connection must be carried out by a qualified refrigeration engineer.

## Advantages

- Intuitive, sleek, touchscreen control panel
- A cabinet that respects your dough
- Adjustable humidity levels (30%-99%) and temperature (-15 to +40°C)
- Ergonomic design
- Door opening side is reversible on site
- The tropicalised unit allows for optimal use both in summer and winter.
- Proofer supplied assembled, ready to be connected

# HERA REACH-IN RETARDER-PROOFER

## Technical data

Capacity	1C1P	2C2P
Number of levels, spaced 84mm apart	18	2 x 7
Number of levels, spaced 63mm apart	24	2 x 10
HERA	1C1P	2C2P
Cabinet use		
Standard	•	•
Dual mode (Standard + Paneotrad) <sup>(1)</sup>	€	€
Danish use (without hygrostat) <sup>(2)</sup>	-€	-
Type of control panel		
SENSITIV'2 (proofing) touch control with electronical hygrometry sensor (not for danish use)	•	•
Electromechanical Control with electromechanical hygrostat (not for danish use)	-€	-
Door handle side		
Left	•	•
Right	o	o
Door sensor		
Yes	•	-
Interior/Exterior finish		
PVC interior and exterior	•	•
304 Stainless steel interior and exterior <sup>(3)</sup>	€	€
Type of refrigerant		
R448A	•	•
Refrigeration unit		
Mounted tropicalised	•	•
Gas-free tropicalised refrigeration unit fitted	o	o
Non-mounted tropicalised <8 m	o	o
Remote tropicalised >8-20 m<	€	€
Non-mounted silent <8 m	€	€
Remote silent >8-20 m<	€	€
Without refrigeration unit	-€	-€
Compatible connection to CO <sub>2</sub> system <sup>(4)</sup>	-€	-€
Electrical connection		
230V / 1Ph+Gr/ 50Hz / TTT	•	•
208-220V / 1Ph+Gr/ 60Hz / TTT	o	o
Delivered		
Assembled	•	•
Assembled flat on its back	o	o
Unassembled	€	€

Note: Electromechanical control can be switched to Farenheit after the installation.

<sup>(1)</sup> Dual mode : allows for cold retarding

<sup>(2)</sup> Only available for 1C1P 400 x 600 and 600 x 800 models. Supplied without water solenoid valve, hygrostat or nozzle

<sup>(3)</sup> Only available with the Sensitiv'2 control panel

<sup>(4)</sup> Upon request

• : Standard

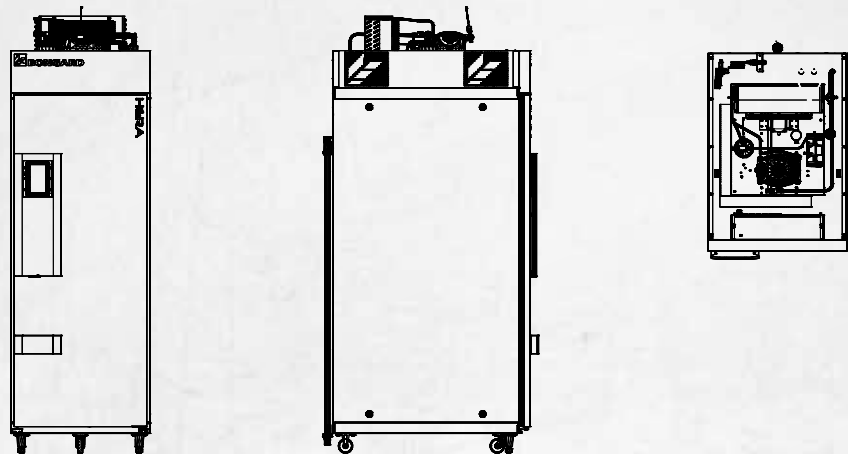
o : Free option

€ : Option at extra charge

- : Unavailable

REACH-IN RETARDER-PROOFER WITH TRAYS **HERA**  
**1 CELL - 1 DOOR - 1 TEMPERATURE**

Technical data



HERA Accessories - Unit	Dimensions W x L x H (mm)
Additional tray slide for HERA 400 x 600 model only	35 x 595 x 28
Additional tray slide For any other HERA models	35 x 795 x 28

General features		Dimensions and weight					Energy characteristics	
Tray size	W	D	Door open	H	Weight	Dough mass max.	Connection power	Refrigeration unit
(mm)	(mm)	(mm)	(mm)	(mm)	(kg)	(kg)	(kW)	
400 x 600	560	990	1373	2285	170	29	0.9	Standard tropicalised compressor unit fitted
	560	990	1373	2205	170	29	0.9	Tropicalised compressor unit not fitted / remote
	560	990	1373	2285	170	29	0.9	Combined tropicalised compressor unit fitted
400 x 800	620	1190	1633	2325	176	35	0.9	Standard tropicalised compressor unit fitted
	620	1190	1633	2205	176	35	0.9	Tropicalised compressor unit not fitted / remote
	620	1190	1633	2325	176	35	0.9	Combined tropicalised compressor unit fitted
460 x 800	620	1190	1633	2325	176	43	0.9	Standard tropicalised compressor unit fitted
	620	1190	1633	2205	176	43	0.9	Tropicalised compressor unit not fitted / remote
	620	1190	1633	2325	176	43	0.9	Combined tropicalised compressor unit fitted
600 x 800	760	1190	1830	2350	232	60	1.3	Standard tropicalised compressor unit fitted
	760	1190	1830	2210	232	60	1.3	Tropicalised compressor unit not fitted / remote
	760	1190	1830	2400	232	60	1.3	Combined tropicalised compressor unit fitted



## REACH-IN RETARDER-PROOFER WITH TRAYS **HERA** 2 CELLS - 2 DOORS - 2 TEMPERATURES

### Technical data

HERA Accessories - Unit	Dimensions W x L x H (mm)
Additional tray slide for HERA 400 x 600 model only	35 x 595 x 28
Additional tray slide for all other HERA models	35 x 795 x 28

General features		Dimensions and weight					Energy characteristics	
Tray size	W	D	Door open	H	Weight	Dough mass max.	Connection power	Refrigeration unit
(mm)	(mm)	(mm)	(mm)	(mm)	(kg)	(kg)	(kW)	
400 x 600	560	990	1373	2285	200	24	1.9	Standard tropicalised compressor unit fitted
	560	990	1373	2205	200	24	1.9	Tropicalised compressor unit not fitted / remote
	560	990	1373	2285	200	29	1.9	Combined tropicalised compressor unit fitted
600 x 800	760	1190	1830	2350	270	51	1.9	Standard tropicalised compressor unit fitted
	760	1190	1830	2250	270	51	1.9	Tropicalised compressor unit not fitted / remote
	760	1190	1830	2400	270	60	1.9	Combined tropicalised compressor unit fitted



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