



# BONGARD

*Always by your side*

ROLL-IN & REACH-IN RETARDER-PROOFERS

## HERA

Smart cabinets  
adapted to your process



FRENCH BAKERY  
EQUIPMENT MANUFACTURER



SINCE 1922

The **HERA** retarder-proofer are available in two different versions to fit all your needs: Hera-P, a reach-in cabinet, available with one or two doors, & Hera-C, a roll-in cabinet. The retarder-proofer can accelerate the rise of the dough, slow it down or even retard it for a set period. Their temperatures range from -15 to +40°C.

With its **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: bread doughs (white, special or traditional French doughs), brioches, leavened doughs, pizza doughs etc.



Versatility

Quality

Comfort

Reliability

Intelligence



## Easy-to-use cabinet

Intuitive and sleek, its **Sensitiv'2 TACTILE TOUCH CONTROL PANEL** is 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 fermentation** for better conservation and flavour development.

**Controlled fermentation 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

## HERA-P: reach-in cabinet

### Stable temperature of the cell guaranteed:

The ventilation speed is automatically adjusted when the door opens thanks to a door sensor.



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

Standard tropicalised compressor unit. All refrigeration units 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.



## HERA-C: roll-in cabinet

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

Standard tropicalised compressor unit. All refrigeration units are available mounted or remote.



**Stable temperature of the cell guaranteed:**

The ventilation speed is automatically adjusted when the door opens thanks to a door sensor.

**Homogeneous proofing:**

Guaranteed leaktightness thanks to an adjustable flap.



**Robust construction:**

Stainless steel interior protection rails to protect from racks impacts.



## Work in complete safety with HERA

  
**CERTIFIED**

Our commitment to safety goes beyond self-certification since we have our equipment 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 is mounted with the control panel and has multiple grip areas that allows the door to be opened either with the right or the left hand. Users can **easily and comfortably** open the cabinet throughout the day, even with their hand full.



### Designed to simplify handling

A pivoting hinge assists in opening and closing the door. The door can stay open at a 95° angle for **loading and unloading the cabinet more easily**. It is **self-closing** when the angle is inferior to 95°, which reduces the risk of production loss due to an open door.



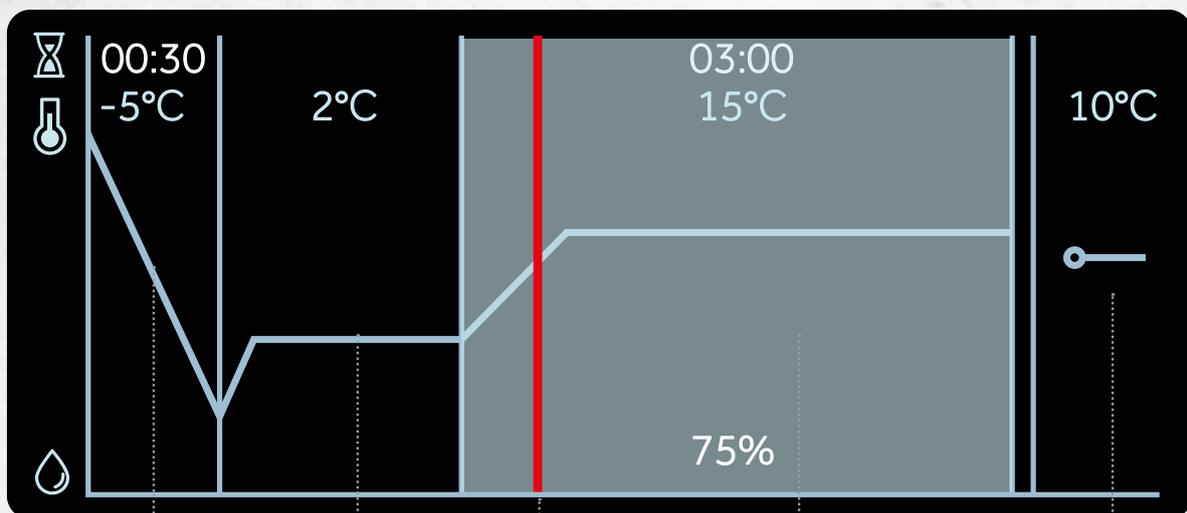
### Reversible door on the spot

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 **program mode**. In program mode, the **SENSITIV'2** control panel is used to **create and record** proofing programs.



### 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.

### 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 customisable proofing phases.

### Dormillon (sleep phase):

After a customisable period of time following the end of the proofing cycle, the cabinet will automatically reach the set temperature.

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

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

## 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

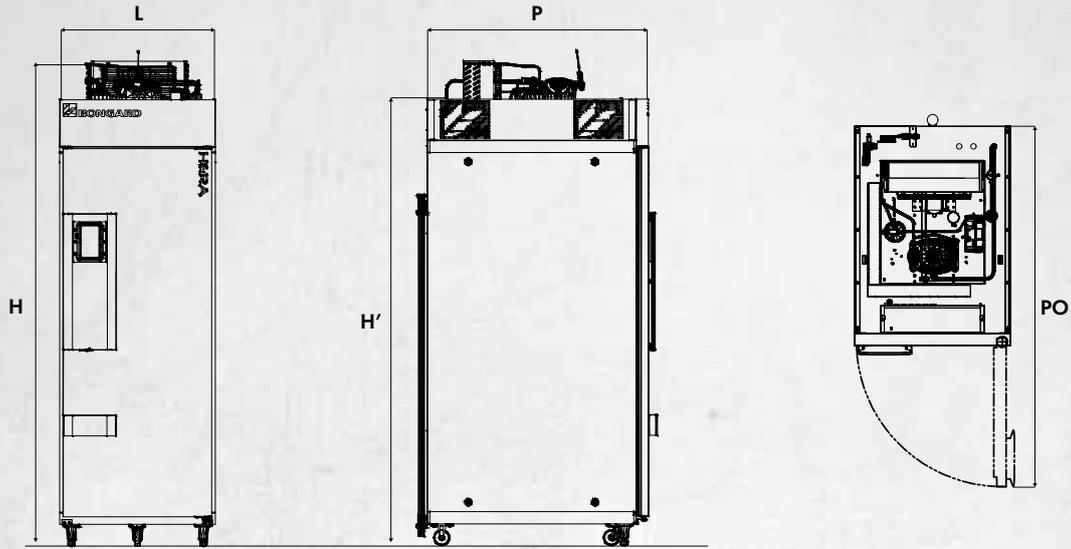
Our equipment is covered by the manufacturer's warranty from the moment of delivery. To optimise the service life of your equipment and avoid costly downtime, you can also take out a maintenance contract and/or an extended guarantee.

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.



# HERA-P Technical Data



General features					Dimensions, weight and energy characteristics					
Tray size	L	D	Po Door open	Height of the castors	Standard use Mounted tropicalised compressor unit	H Mixed use Mounted tropicalised compressor unit	H' Non-mounted / remote tropicalised compressor unit	Weight	Dough mass max.	Connection power
(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(kg)	(kg)	(kW)
1 Cell / 1 Door / 1 Temperature										
400 x 600	560	890	1375	108	2285	2285	2205	160	48	0.9
400 x 800	620	1090	1635	108	2290	2325	2205	176	58	0.9
460 x 800	620	1090	1635	108	2290	2325	2205	176	72	0.9
600 x 800	760	1090	1775	108	2325	2420	2205	232	100	1.3
2 Cells / 2 Doors / 2 Temperatures										
400 x 600	560	890	1375	108	2285	2285	2205	200	39	1.9
600 x 800	760	1090	1775	108	2325	2420	2205	270	84	1.9
1 Cell / 2 Doors / 2 Temperatures										
700 x 800	975	1090	1500	108	2325	2420	2205	265	105	1.3
765 x 800	975	1090	1500	108	2325	2420	2205	265	115	1.3
815 x 800	975	1090	1500	108	2325	2420	2205	265	128	1.9
915 x 800	1275	1090	1650	108	2325	2420	2205	295	165	1.9
1015 x 800	1275	1090	1650	108	2325	2420	2205	295	165	1.9
1115 x 800	1275	1090	1650	108	2325	2420	2205	295	200	1.9



**HERA-P**  
1 cell 1 door



**HERA-P**  
2 cells 2 doors

# HERA-P Technical Data

	HERA-P Reach-in Cabinet											
	1 Cell - 1 Door - 1 Temperature				2 Cells - 2 Doors - 2 Temperatures		1 Cell - 2 Doors - 1 Temperature					
	400 x 600 mm	400 x 800 mm	460 x 800 mm	600 x 800 mm	400 x 600 mm	600 x 800 mm	700 x 800 mm	765 x 800 mm	815 x 800 mm	915 x 800 mm	1015 x 800 mm	1115 x 800 mm
<b>Cabinet use</b>												
Standard	•	•	•	•	•	•	•	•	•	•	•	•
Dual mode (Bakery use + Paneatrad)	€	€	€	€	€	€	-	-	-	-	-	-
Pastry (Without hygrostat)	-€	-	-	-€	-	-	-	-	-	-	-	-
<b>Type of control panel</b>												
SENSITIV'2 (proofing) touch control	•	•	•	•	•	•	•	•	•	•	•	•
Electromechanical control panel	-€	-	-	-€	-	-	-	-	-	-	-	-
<b>Door handle side</b>												
Left	•	•	•	•	•	•	-	-	-	-	-	-
Right	0	0	0	0	0	0	-	-	-	-	-	-
Double-leaf door	-	-	-	-	-	-	•	•	•	•	•	•
<b>Interior/Exterior finish</b>												
PVC interior and exterior	•	•	•	•	•	•	•	•	•	•	•	•
Stainless steel interior and exterior 304*	€	€	€	€	€	€	-	-	-	-	-	-
<b>Type of refrigerant</b>												
R290 on mounted refrigeration units	•	•	•	•	•	•	•	•	•	•	•	•
R448A on non-mounted refrigeration units and remote refrigeration units	•	•	•	•	•	•	-	-	-	-	-	-
<b>Refrigeration unit</b>												
Mounted tropicalised	•	•	•	•	•	•	•	•	•	•	•	•
Non-mounted tropicalised <8 m	0	0	0	0	0	0	-	-	-	-	-	-
Remote tropicalised >8-20 m<	0	0	0	0	0	0	-	-	-	-	-	-
Non-mounted silent <8 m	-	-	-	€	-	€	-	-	-	-	-	-
Remote silent >8-20 m<	-	-	-	€	-	€	-	-	-	-	-	-
Without refrigeration unit	0	0	0	0	0	0	-	-	-	-	-	-
Compatible connection to CO <sub>2</sub> system	Upon request											
<b>Electrical connection</b>												
230V / 1Ph+Gr/ 50Hz / TNIT	•	•	•	•	•	•	•	•	•	•	•	•
208-220V / 1Ph+Gr/ 60Hz / TNIT	0	0	0	0	0	0	-	-	-	-	-	-
<b>Supplied</b>												
Assembled	•	•	•	•	•	•	•	•	•	•	•	•
Assembled flat on its back	0	0	0	0	0	0	-	-	-	-	-	-
Unassembled	€	€	€	€	€	€	-	-	-	-	-	-

\* Only available with the Sensitiv'2 control panel

•: Standard

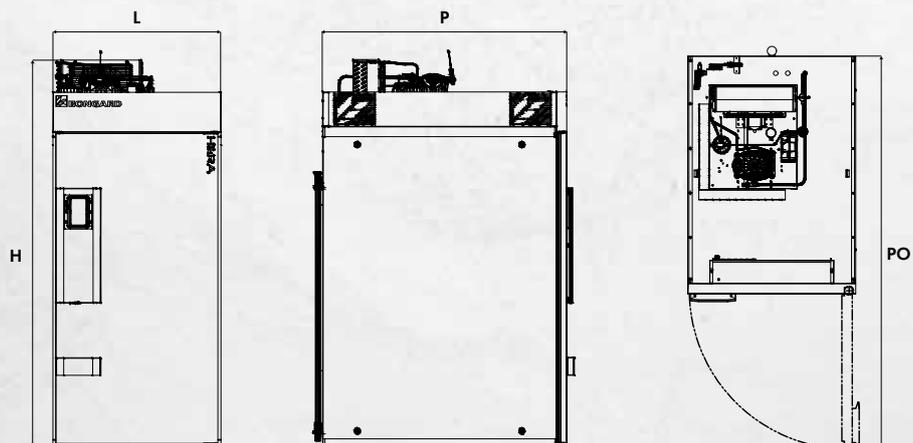
0: Free option

€: Option at extra charge

- €: Reduction

-: Unavailable

# HERA-C Technical Data



# HERA-C Technical Data

General features			External dimensions						Internal usable dimensions				Dough mass max.		Connection power
Tray size	Rack entry direction	Door type	L	P	PO Door open	H*		H*	L'	P'	Maximum rack height	Weight	Standard bakery use	Low-temperature dough retarding use	
(mm)	(mm)		(mm)	(mm)	(mm)	Standard use Mounted tropicalised compressor unit	Mixed use Mounted tropicalised compressor unit	Non-mounted / remote tropicalised compressor unit	(mm)	(mm)	(mm)	(kg)	(kg)	(kg)	(kW)
400 x 600	400	Single-leaf door	760	1090	1700	2430	2430	2310	615	845	1855	160	32	98	1
400 x 800	400	Single-leaf door	820	1280	1950	2430	2430	2310	675	1035	1855	195	52	149	1
460 x 800	460	Single-leaf door													
600 x 800	600	Single-leaf door	975	1400	2225	2430	2480	2310	830	1155	1855	215	84	196	1,5
1000 x 800	1000	Double-leaf door	1300	1280	1780	2430	2480	2310	1155	1035	1855	240	109	288	2

\*Option insulated flooring involves an additional height (H) or (H') of 15 mm.  
The total height (H) is 2325 mm if the condensing unit is not installed.

	HERA-C Rack Cabinet			
	400 x 600 1 rack 400 x 600	460 x 800 1 rack 400 x 800 mm or 460 x 800 mm	600 x 800 1 rack 600 x 800 mm or 2 racks 400 x 600	800 x 1000 1 rack 800 x 1000 2 racks 460 x 800 460 x 660 or 400 x 800
<b>Cabinet use</b>				
Standard	•	•	•	•
Combined (Standard + Paneotrad)*	€	€	€	€
<b>Type of control panel</b>				
SENSITIV'2 (proofing) touch control	•	•	•	•
<b>Hygrostat</b>				
Electronic	•	•	•	•
<b>Door handle side</b>				
Left	•	•	•	-
Right	0	0	0	-
Double-leaf door	-	-	-	•
<b>Construction</b>				
PVC interior and exterior	•	•	•	•
Stainless steel interior and exterior 304	€	€	€	€
<b>Floor</b>				
Without flooring	•	•	•	•
With PVC insulating anti-slip flooring + stainless steel access ramp	€	€	€	€
<b>Type of refrigerant</b>				
R290 on mounted refrigeration units	•	•	•	•
R448A on non-mounted refrigeration units and remote refrigeration units	•	•	•	•
<b>Refrigeration unit</b>				
Mounted tropicalised	•	•	•	•
Non-mounted tropicalised <8 m	0	0	0	0
Remote tropicalised >8-20 m<	0	0	0	0
Non-mounted silent <8 m	€	€	€	€
Remote silent >8-20 m<	€	€	€	€
Without refrigeration unit	0	0	0	0
Compatible connection to CO <sub>2</sub> system	upon request			
<b>Electrical connection</b>				
230V / 1Ph+Gr/ 50Hz / T/NTT	•	•	•	•
208-220V / 1Ph+Gr/ 60Hz / T/NTT	0	0	0	0
<b>Supplied</b>				
Assembled	•	•	•	-
Assembled flat on its back	0	0	0	-
Disassembled	€	€	€	•

\*Combined: allows for cold retarding

• : Standard

0: Free option

€: Option at extra charge

-: Unavailable



# BONGARD

*Always by your side*

**BONGARD**, French manufacturer of bakery equipment since 1922, relies on a network of exclusive dealers continuously trained on all our ranges to ensure 7/365 commercial and technical service throughout France and the French overseas departments and territories. **BONGARD** is also distributed 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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## BONGARD

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