



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 **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: 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 new **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.



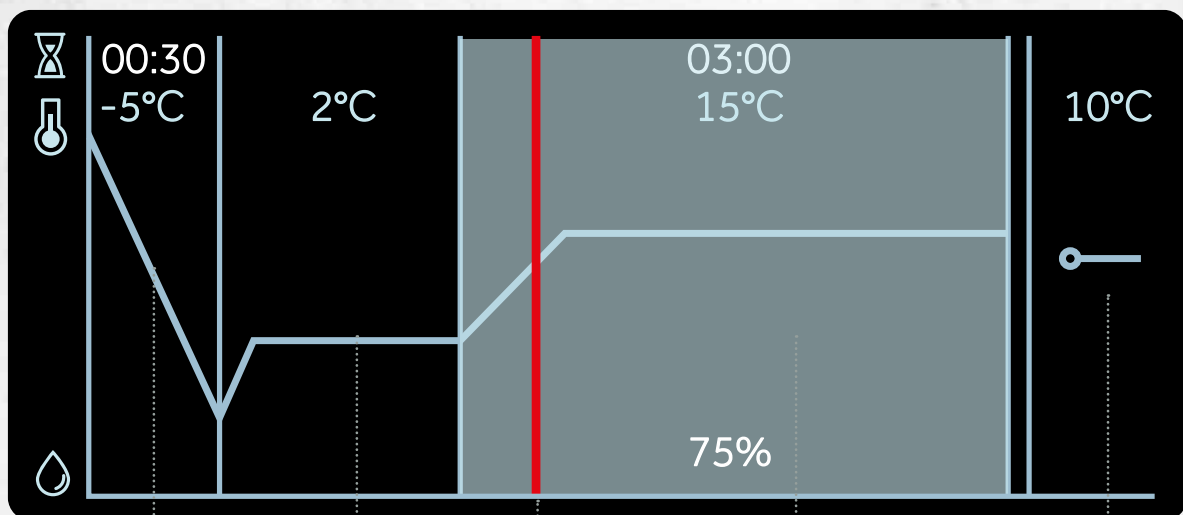
Reversible door on the spot

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.

Red pointer indicates progress through the cycle.

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

Our sales expertise

Our sales and installation teams are here to help you carry out your project: they offer equipment and bakery layout recommendations adapted to your production process.

For the French market, we also offer a service dedicated to financial leasing: Bongard Finance. An agile financing method that preserves cash flow, a first in the bakery and pastry goods market.

Our business expertise

Our 320 m² showroom and laboratory at our head office in Holtzheim is available on request for you to test our equipment according to your own manufacturing process.

Our expert master bakers come to your bakeries, at your request, all over the world, to train you on our machines.

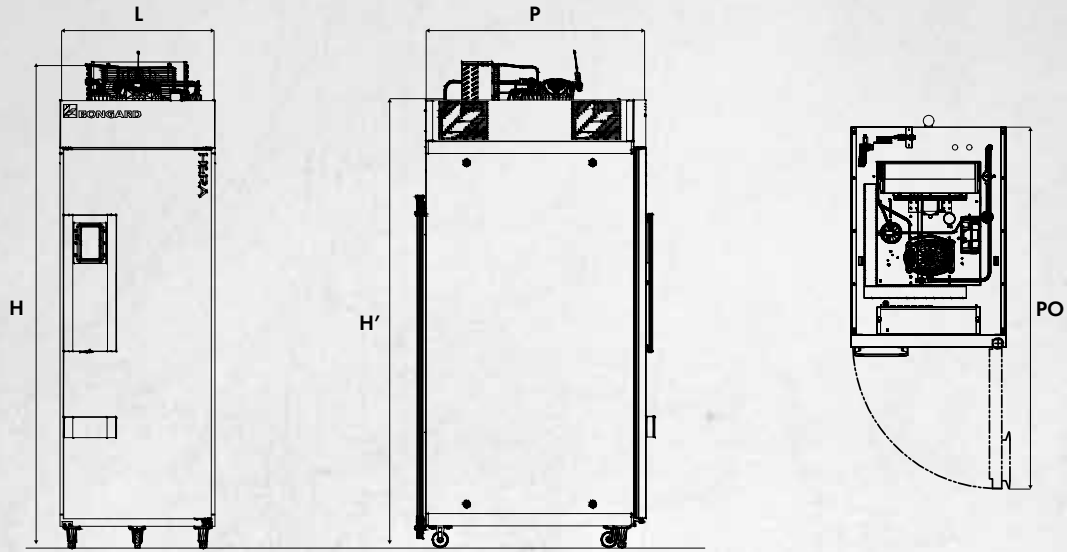
Our technical expertise

Our equipment is covered by the manufacturer's warranty from the moment of delivery. You can choose a maintenance contract associated with an extended warranty in order to sustainably optimise the operation of your equipment and avoid costly downtime.

BONGARD provides training to technicians from dealerships and distributors in order to ensure the proper functioning and durability of your equipment. Our dealers and distributors have access to an online platform containing technical information and allowing them to order some 5,000 references of original spare parts, shipped within 24 to 48 hours.



HERA-P Technical Data



General features					Dimensions, weight and energy characteristics					
Tray size	L	D	Po	Height of the castors	H		H'	Weight (kg)	Dough mass max. (kg)	Connection power (kW)
(mm)	(mm)	(mm)	Door open (mm)		Standard use Mounted tropicalised compressor unit	Mixed use Mounted tropicalised compressor unit	Non-mounted / remote tropicalised compressor unit			
1 Cell / 1 Door / 1 Temperature										
400 x 600	560	890	1375	108	2285	2285	2205	170	29	0.9
400 x 800	620	1090	1635	108	2290	2325	2205	176	35	0.9
460 x 800	620	1090	1635	108	2290	2325	2205	176	43	0.9
600 x 800	760	1090	1775	108	2325	2420	2205	232	60	1.3
2 Cells / 2 Doors / 2 Temperatures										
400 x 600	560	890	1375	108	2285	2285	2205	200	24	1.9
600 x 800	760	1090	1775	108	2325	2420	2205	270	51	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				2 Cells - 2 Doors	
	400 x 600 mm	400 x 800 mm	460 x 800 mm	600 x 800 mm	400 x 600 mm	600 x 800 mm
Cabinet use						
Standard	•	•	•	•	•	•
Dual mode (Bakery use + Paneotrad)	€	€	€	€	€	€
Pastry (Without hygrostat)	-€	-	-	-€	-	-
Type of control panel						
SENSITIV'2 (proofing) touch control	•	•	•	•	•	•
Electromechanical control panel	-€	-	-	-€	-	-
Door handle side						
Left	•	•	•	•	•	•
Right	0	0	0	0	0	0
Interior/Exterior finish						
PVC interior and exterior	•	•	•	•	•	•
Stainless steel interior and exterior 304*	€	€	€	€	€	€
Type of refrigerant						
R448A	•	•	•	•	•	•
Refrigeration unit						
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 CO2 system ^{**}	-€	-€	-€	-€	-€	-€
Electrical connection						
230V / 1Ph+Gr/ 50Hz / T/NTT	•	•	•	•	•	•
208-220V / 1Ph+Gr/ 60Hz / T/NTT	0	0	0	0	0	0
Supplied						
Assembled	•	•	•	•	•	•
Assembled flat on its back	0	0	0	0	0	0
Unassembled	€	€	€	€	€	€

* Only available with the Sensitiv'2 control panel

** Upon request

• : Standard

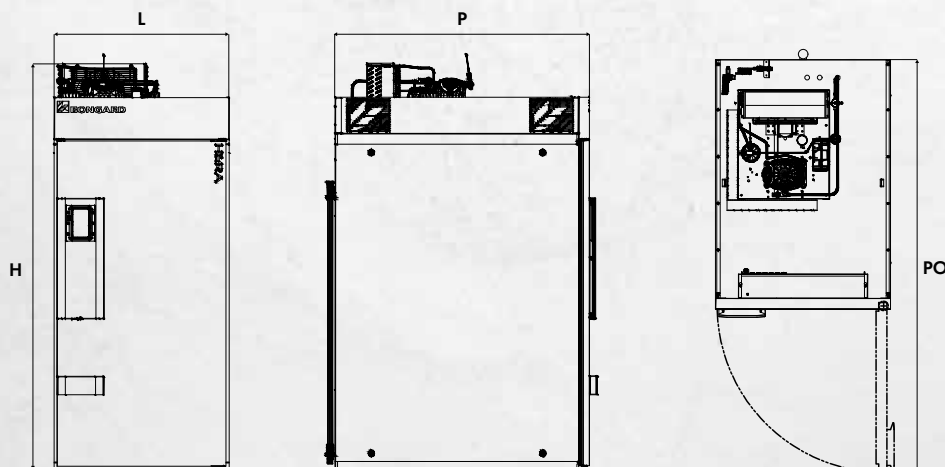
0: Free option

€: Option at extra charge

- € : Reduction

- : Unavailable

HERA-C Technical Data



HERA-C Technical Data

General features			External dimensions					Internal usable dimensions			
Tray size	Rack entry direction	Door type	L	D	Po Door open	H	Standard use Mounted tropicalised compressor unit	Mixed use Mounted tropicalised compressor unit	L'	P'	Maximum rack height
(mm)	(mm)		(mm)	(mm)	(mm)		(mm)	(mm)	(mm)	(mm)	(mm)
400 x 600	400	Single-leaf door	760	1090	1700		2430	2430	615	845	1855
400 x 800	400	Single-leaf door	820	1280	1950		2430	2430	675	1035	1855
460 x 800	460	Single-leaf door									
600 x 800	600	Single-leaf door	975	1400	2225		2430	2480	830	1155	1855
1000 x 800	1000	Double-leaf door	1300	1280	1780		2430	2480	1155	1035	1855

HERA-C Rack Cabinet			
400 x 600	460 x 800	600 x 800	800 x 1000
1 rack 400 x 600	1 rack 400 x 800 mm or 460 x 800 mm	1 rack 600 x 800 mm or 2 racks 400 x 600	1 rack 800 x 1000 2 racks 460 x 800 460 x 660 or 400 x 800

Cabinet use	400 x 600	460 x 800	600 x 800	800 x 1000
Standard	•	•	•	•
Combined (Standard + Paneotrad)*	€	€	€	€
Type of control panel				
SENSITIV'2 (proofing) touch control	•	•	•	•
Hygrostat				
Electronic	•	•	•	•
Door handle side				
Left	•	•	•	-
Right	0	0	0	-
Double-leaf door	-	-	-	•
Construction				
PVC interior and exterior	•	•	•	•
Stainless steel interior and exterior 304	€	€	€	€
Floor				
Without walk-in floor	•	•	•	•
With insulating anti-slip floor + access ramp	€	€	€	€
Type of refrigerant				
R448A	•	•	•	•
Refrigeration unit				
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
Electrical connection				
230V / 1Ph+Gr/ 50Hz / TNTT	•	•	•	•
208-220V / 1Ph+Gr/ 60Hz / TNTT	0	0	0	0
Supplied				
Assembled	•	•	•	-
Assembled flat on its back	0	0	0	-
Disassembled	€	€	€	•

*Combined: allows for cold retarding

• : Standard

0: Free option

€: Option at extra charge

-: Unavailable

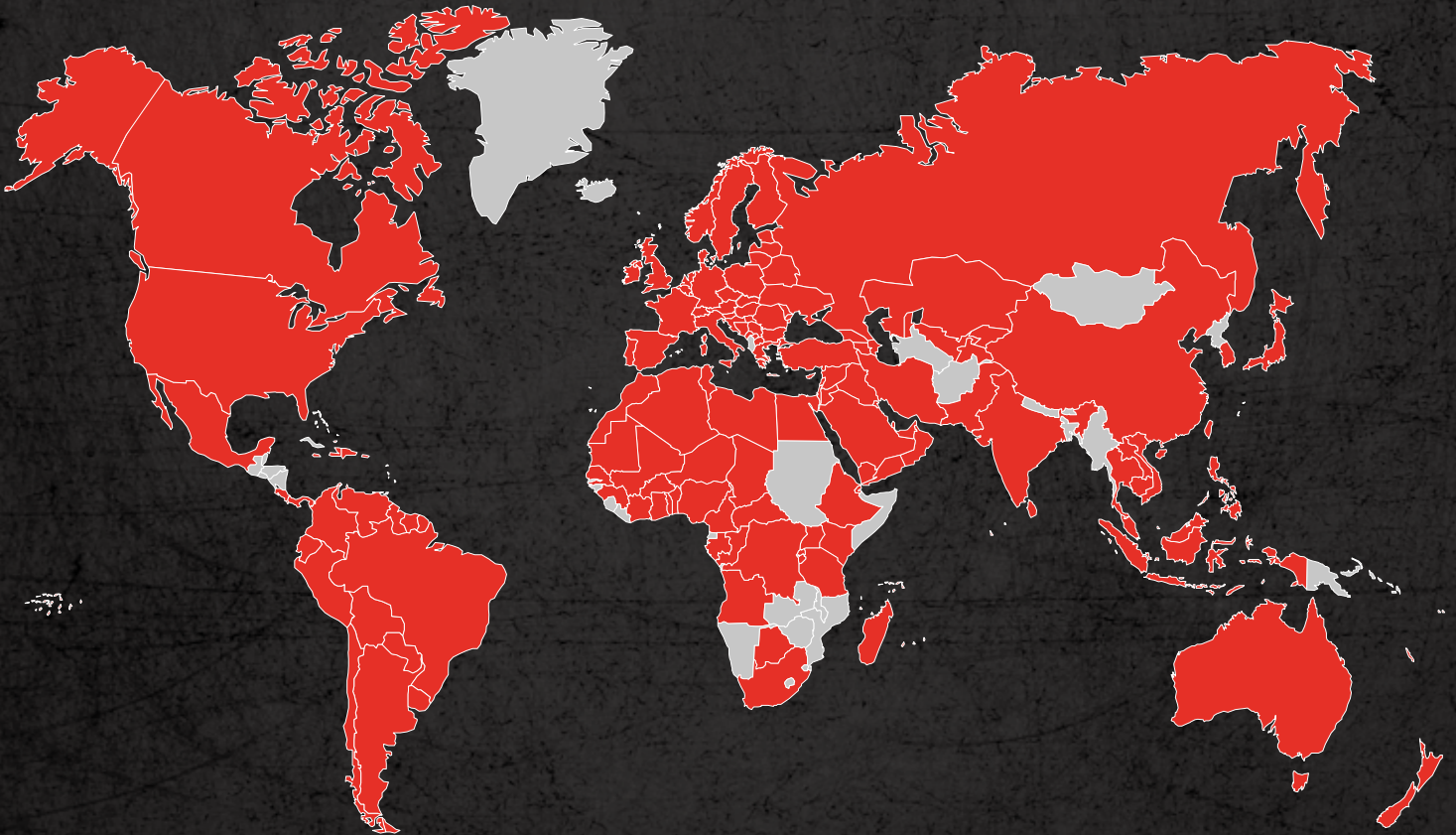


BONGARD


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/>




Follow us:

 Bongard.bakery

 Bongard_bakery

 BongardBakery

 Bongard

BONGARD

32 route de Wolfisheim - 67810 HOLTZHEIM (France) - Tel. +33 3 88 78 00 23 - www.bongard.fr - bongard@bongard.fr

an Ali Group Company



The Spirit of Excellence