



BONGARD

Always by your side

REACH-IN DOUGH-RETARDER

ATHENA

A reach-in dough-retarder compatible with the PANEOTRAD[®] process, for greater production flexibility



FRENCH BAKERY
EQUIPMENT MANUFACTURER

SINCE 1922

ATHENA is the ideal reach-in dough-retarder for the **PANEOTRAD®** process. It can also be used for slow-proofing, as it has a temperature range of -10°C to $+10^{\circ}\text{C}$.

ATHENA is equipped with the **SENSITIV'2** touchscreen control panel and can maintain a constant low temperature (approx. $+2^{\circ}\text{C}$) for long periods of time, providing exactly the conditions your dough requires.

The ATHENA reach-in dough-retarder is suitable for a large variety of doughs, including bread doughs (white, special or traditional French doughs), brioches, leavened doughs, pizza doughs and more.



Reliable
User-friendly
Consistent

High-quality
Smart



The ideal companion for the PANEOTRAD® process

PANEOTRAD® is a unique, patented process for dough division and moulding that greatly increases **production flexibility**. It eliminates the need for a final rise, so dough pieces retarded for up to 72 hours at a temperature of 3 to 4°C can be ready for sale in just 30 minutes!

ATHENA is the ideal companion for the **PANEOTRAD®** process: the **automatic defrosting system** reduces the risk of frost build-up during extended periods at a low temperature, and the **automatically regulated ventilation speed** stops the dough from drying out.



Easy to use

The **SENSITIV'2** touchscreen control panel is **fast and intuitive**, and is mounted at **eye level** (1.50 m from the ground) for ergonomic handling and optimum readability.



Simpler handling

The ergonomic design incorporates **multiple grip points** (both on the door itself, and on the control panel casing), so the user can open the door with their **left or right hand**, allowing for **easy loading and unloading**. The door also has an assisted opening/closing mechanism that **holds the door open** when it is opened to an angle of more than 95°, and **closes the door** when the angle is less than 95°, reducing the risk of batches being spoiled because of a door being left open.



ATHENA works with bakers to make everyday tasks easier

A reliable, user-friendly cabinet

Stable temperature guaranteed:

Thanks to a sensor in the door, the ventilation speed is automatically adjusted when the door is opened.

Automatic electrical defrosting at regular intervals.



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

Tropicalised compressor unit as standard. All compressor units can be mounted directly on the machine, or installed in a remote location.

Reversible door:

The direction of opening can be decided upon installation.



Easy to clean:

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



Easy to move:

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



Stable:

The cabinet has 2 feet at the front to ensure stability.



Work in complete safety with ATHENA

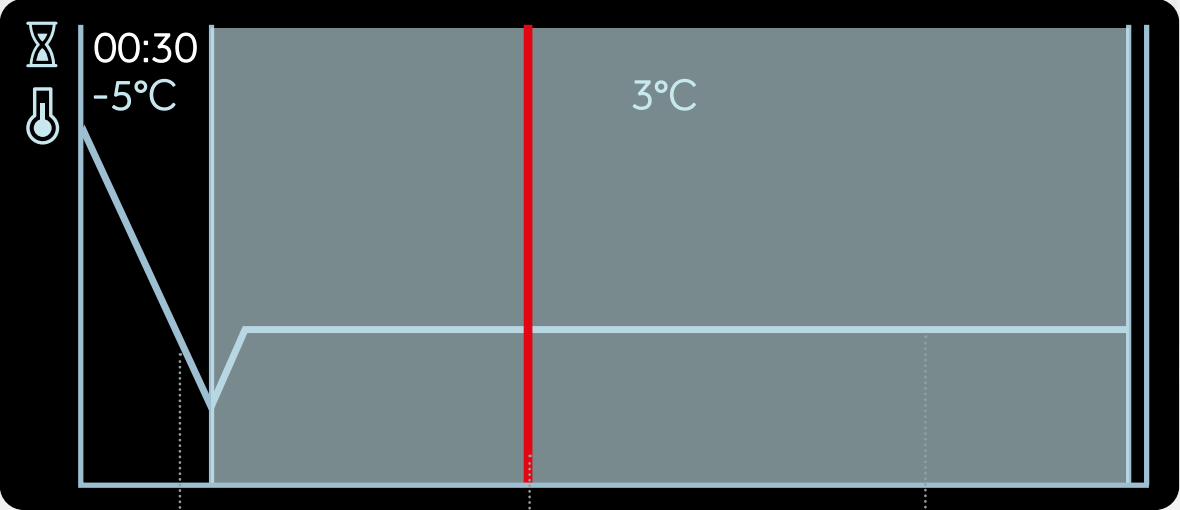


Our commitment to safety goes beyond self-certification since we have our equipment audited by an independent external body.



Fast and intuitive touchscreen control panel

The equipment has a **manual mode** and a **programmed mode**. In programmed mode, the **SENSITIV'2** control panel is used to create and save programs.



Pre-cooling:

The temperature is decreased to -10°C to cool the chamber before dough pieces are introduced, to rapidly cool fresh dough.

The red line indicates progress through the cycle.

Cold retarding:

Regulation of the retarding temperature. The cabinet automatically adjusts the duration of this phase based on the required cycle end time.

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

The temperature and duration of the current cycle are **permanently displayed** on the 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.



Technical data

		ATHENA
Control panel type		
SENSITIV'2 (proofing) touchscreen control panel		•
Electromechanical control panel		-€
Door handle side		
Left		•
Right		0
Interior/exterior finish		
PVC interior and exterior		•
Stainless steel interior and exterior*		€
Type of refrigerating fluid		
R290 on mounted refrigeration units		•
R448A on non-mounted refrigeration units and remote refrigeration units		•
Refrigeration unit		
Mounted tropicalised		•
Non-mounted tropicalised (d < 8 m)		0
Remote tropicalised (8 < d < 20 m)		0
Non-mounted silent (d < 8 m)		€
Remote silent (8 < d < 20 m)		€
Without refrigeration unit		0
Compatible with connection to a CO ₂ system		upon request
Electrical connection		
230V / 1Ph+Gr / 50Hz / T/NTT		•
208-220V / 1Ph+Gr / 60Hz / T/NTT		0
Supplied		
Assembled		•
Assembled flat on its back		0
Unassembled		€

* Only available with the SENSITIV'2 control panel

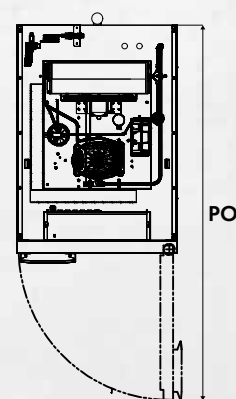
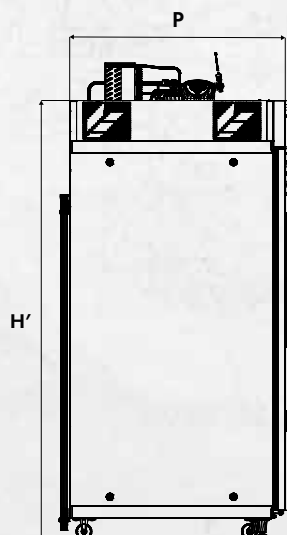
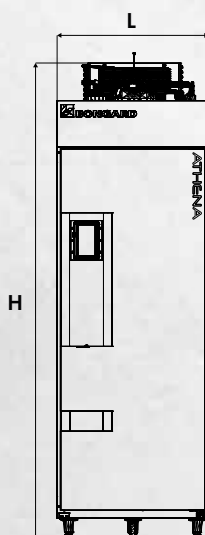
• : Standard

0: Free option

€: Option with extra charge

- €: Reduction

General features					Dimensions, weight and energy characteristics				
Tray size	L (Width)	P (Depth)	PO (Door Open)	Castor height	H (Height) Mounted tropicalised unit	H' (Height) Non-mounted/remote tropicalised unit	Weight	Max. dough mass	Power rating
(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(kg)	(in tubs)	(kW)
600 x 800	760	1090	1775	108	2420	2205	232	30 tubs (75mm) i.e 105kg or 24 tubs (95mm) i.e 168kg	1,3





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Always by your side

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/>



Follow us:     Bongard.bakery

BONGARD

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The Spirit of Excellence