



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.



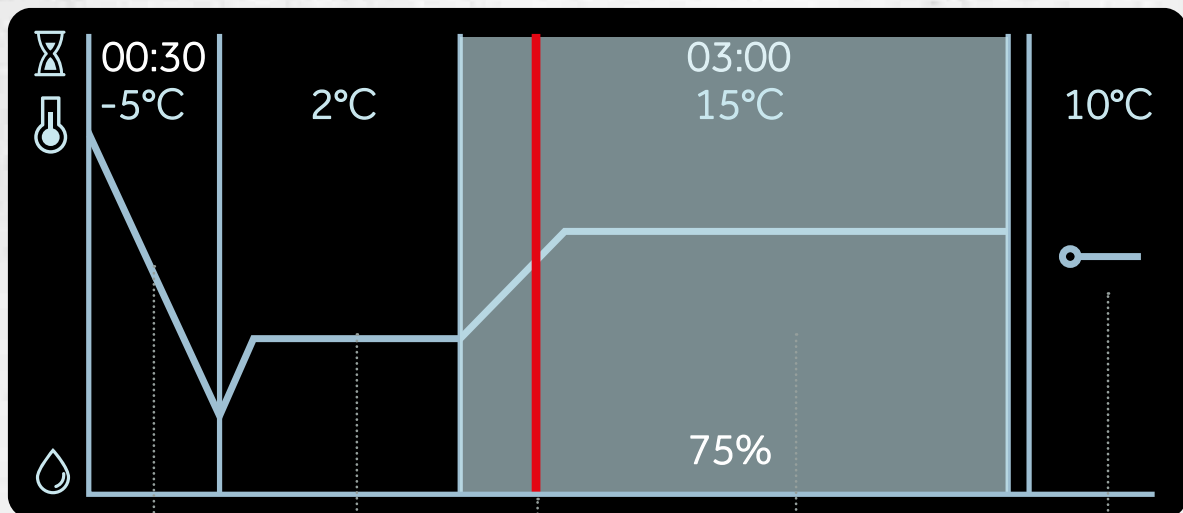
Reversible door on the spot

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.

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

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 m² 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

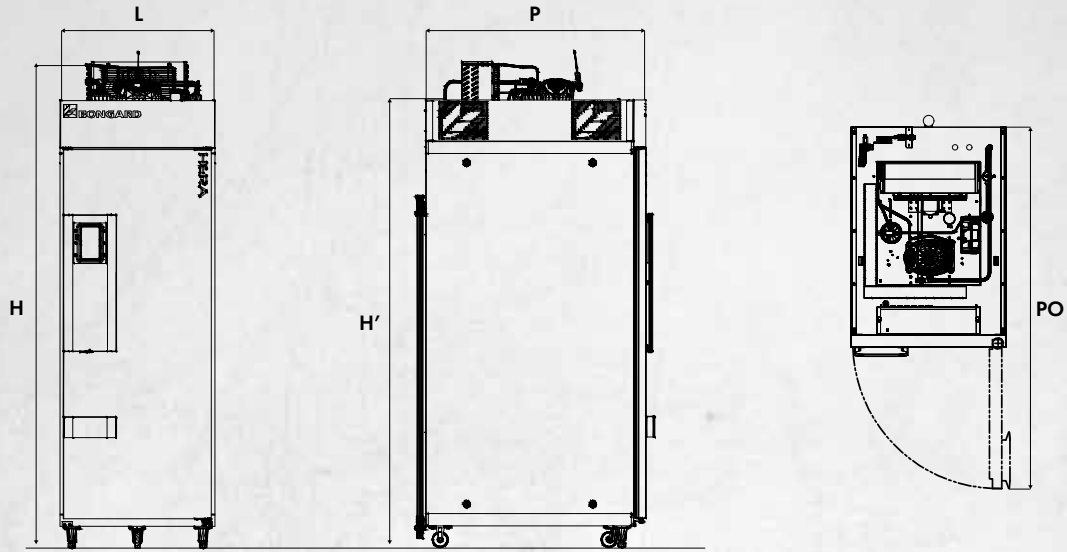
Our equipment is covered by the manufacturer's warranty from the moment of delivery. To optimise the service life of your equipment and avoid costly downtime, you can also take out a maintenance contract and/or an extended guarantee.

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 |
| Cabinet use | | | | | | | | | | | | |
| Standard | • | • | • | • | • | • | • | • | • | • | • | • |
| Dual mode (Bakery use + Paneotrad) | € | € | € | € | € | € | - | - | - | - | - | - |
| Pastry (Without hygostat) | -€ | - | - | -€ | - | - | - | - | - | - | - | - |
| Type of control panel | | | | | | | | | | | | |
| SENSITIV'2 (proofing) touch control | • | • | • | • | • | • | • | • | • | • | • | • |
| Electromechanical control panel | -€ | - | - | -€ | - | - | - | - | - | - | - | - |
| Door handle side | | | | | | | | | | | | |
| Left | • | • | • | • | • | • | - | - | - | - | - | - |
| Right | 0 | 0 | 0 | 0 | 0 | 0 | - | - | - | - | - | - |
| Double-leaf door | - | - | - | - | - | - | • | • | • | • | • | • |
| 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 CO ₂ system | Upon request | | | | | | - | - | - | - | - | - |
| Electrical connection | | | | | | | | | | | | |
| 230V / 1Ph+Gr/ 50Hz / TNTT | • | • | • | • | • | • | • | • | • | • | • | • |
| 208-220V / 1Ph+Gr/ 60Hz / TNTT | 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

•: Standard

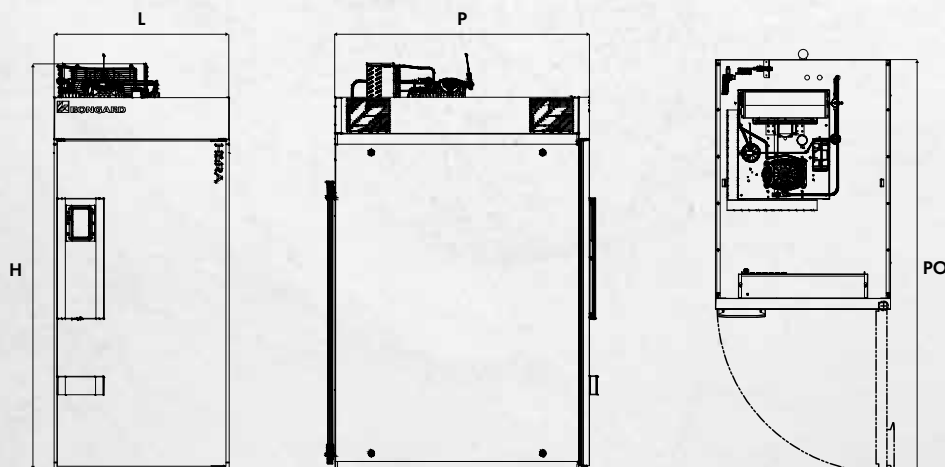
0: Free option

€: 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 (mm) | Rack entry direction (mm) | Door type | L (mm) | P (mm) | PO Door open (mm) | H* | | H** Non-mounted / remote tropicalised compressor unit (mm) | L' (mm) | P' (mm) | Maximum rack height (mm) | Weight (kg) | Standard | | |
| | | | | | | Standard use Mounted tropicalised compressor unit (mm) | Mixed use Mounted tropicalised compressor unit (mm) | | | | | | bakery use (kg) | Low-tempe- rature dough retarding use (kg) | |
| 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 |
| Cabinet use | | | | |
| Standard | • | • | • | • |
| Combined (Standard + Paneotrad)* | € | € | € | € |
| Type of control panel | | | | |
| SENSITIV'2 (proofing) touch control | • | • | • | • |
| Hygostat | | | | |
| 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 flooring | • | • | • | • |
| With PVC insulating anti-slip flooring + stainless steel 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 |
| Compatible connection to CO ₂ system | upon request | | | |
| Electrical connection | | | | |
| 230V / 1Ph+Gr/ 50Hz / TTTT | • | • | • | • |
| 208-220V / 1Ph+Gr/ 60Hz / TTTT | 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


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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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