



**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.



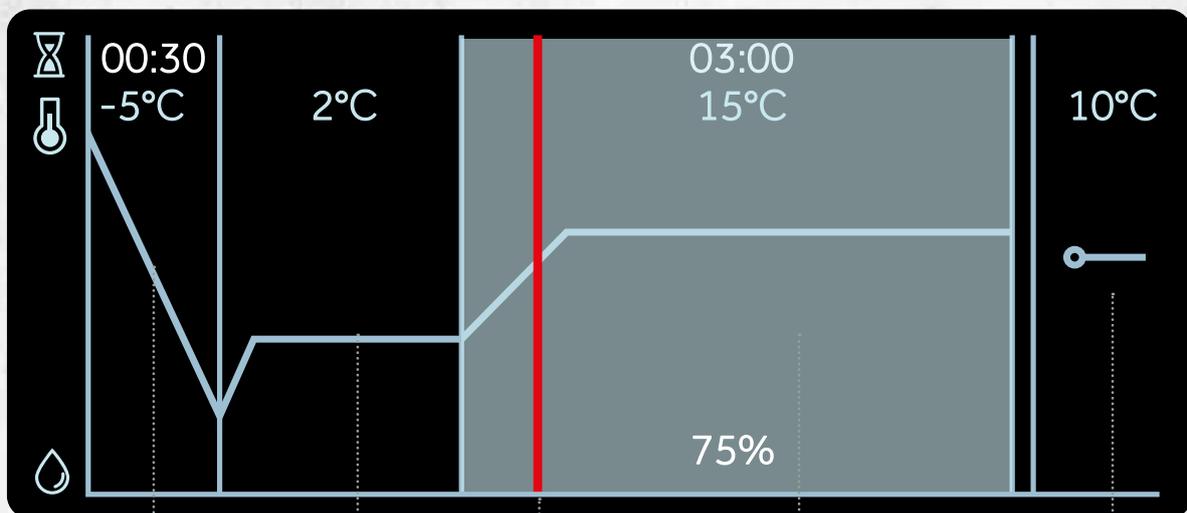
### Reversible door in your laboratory

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

## Our experts at your service

### Our sales expertise

Our sales and installation teams are here to help you carry out your project: equipment and bakery layout recommendations according 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 m<sup>2</sup> 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 - HERA with trays and ATHENA

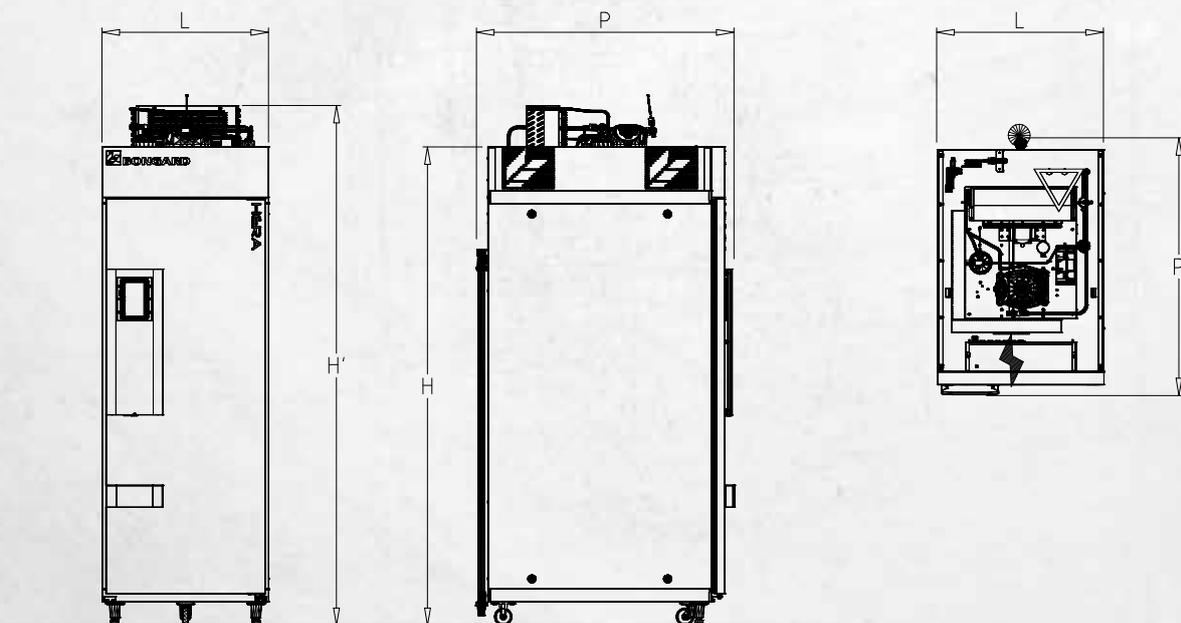
	HERA						ATHENA
	1 cell 1 door				2 cells 2 doors		1 cell 1 door
	400 x 600 mm	400 x 800 mm	460 x 800 mm	600 x 800 mm	400 x 600 mm	600 x 800 mm	600 x 800 mm
<b>Cabinet use</b>							
Standard	•	•	•	•	•	•	-
Dual mode (bakery use + Paneotrad)	€	€	€	€	€	€	-
Danish use (without hygrostat)	-€	-	-	-€	-	-	-
ATHENA (Paneotrad)	-	-	-	-	-	-	€
<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	0
<b>Interior/Exterior finish</b>							
PVC interior and exterior	•	•	•	•	•	•	•
Stainless steel interior and exterior*	€	€	€	€	€	€	€
<b>Type of refrigerant</b>							
R448A	•	•	•	•	•	•	•
<b>Refrigeration unit</b>							
Mounted tropicalised	•	•	•	•	•	•	•
Gas-free tropicalised refrigeration unit fitted	0	0	0	0	0	0	0
Non-mounted tropicalised <8 m	0	0	0	0	0	0	0
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>**</sup>	-€	-€	-€	-€	-€	-€	-€
<b>Electrical connection</b>							
230V / 1Ph+Gr/ 50Hz / T/NTT	•	•	•	•	•	•	•
208-220V / 1Ph+Gr/ 60Hz / T/NTT	0	0	0	0	0	0	0
<b>Delivered</b>							
Assembled	•	•	•	•	•	•	•
Assembled flat on its back	0	0	0	0	0	0	0
Unassembled	€	€	€	€	€	€	€

\* Only available with the Sensitiv'2 control panel

\*\* Upon request

# Technical data - HERA with trays and ATHENA

General features		Dimensions and weight					Energy characteristics	
Tray sizes (mm)	W (mm)	D (mm)	Door open (mm)	H (mm)	Weight (kg)	Dough mass max. (kg)	Connection power (kW)	Refrigeration unit
<b>1 Cell / 1 Door / 1 Temperature</b>								
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
400 x 800	560	990	1373	2285	170	29	0.9	Combined tropicalised compressor unit fitted
	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
<b>2 Cells / 2 Doors / 2 Temperatures</b>								
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	2210	270	51	1.9	Tropicalised compressor unit not fitted / remote
	760	1190	1830	2400	270	60	1.9	Combined tropicalised compressor unit fitted
<b>ATHENA 1 Cell / 1 Door / 1 Temperature</b>								
600 x 800	760	1190	1830	2400	232	30 storage tubs of 75 mm or 24 storage tubs of 95 mm	1.3	Combined tropicalised compressor unit fitted
	760	1190	1830	2210	232		1.3	Tropicalised compressor unit not fitted / remote





# 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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