



Capacities

- **5 chamber sizes available for the following** tray sizes: 400 x 600, 400 x 800, 460 x 800, 600 x 800 (or 2 racks 400 x 600) 1000 x 800 (or 2 racks 460 x 800)
- **SENSITIV'2** (proofing) **touch control**
- **Tropicalised unit** (room temperature up to 43°C)
- **HERA delivered assembled ready to be connected.**
- Connecting power **230 V 1Ph + Gr, 50 Hz or 208-220 V 1Ph + Gr 16 Hz**
- Upon request, **one can have remote compressors or silent compressors**

Use

The **HERA-C** retarder proofer is designed to control dough proofing. It allows to speed up the rise of the dough, slow it down or even retard it for a set period of time.

Operating principle

Thanks to the **SENSITIV'2** touchscreen control panel, two modes are available to start a proofing cycle: manual or programmed. Proofing can then be divided into 4 cycles: pre-cooling, retarding, fermentation and dormillon (sleep phase).

- Pre-cooling lowers the temperature (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.
- During retarding, the dough pieces will be preserved in the cabinet (between 2 and 5°C) in order to retard rising.
- During the fermentation cycles, **HERA-C** controls the rise in temperature depending on the information previously entered by the user.
- To avoid over-proofing, a Dormillon (sleep) phase is also available. After a set period of time at the end of the proofing cycle, the temperature in the cabinet is lowered to keep the production cool.

Construction

- **INTERIOR**
 - 60 mm isothermal hot electro-plated zinc panels, pre-lacquered, painted and coated with a protective food grade PVC of 120 micron thick.
 - Panels of injected polyurethane foam density 42 kg/m³
 - PVC insulating anti-slip flooring with its stainless steel access ramp available as an option
- **REFRIGERATION CIRCUIT**
 - Ceiling-mounted evaporators in aluminium (body and fins) and copper (tubes) with cataphoresis treatment as standard (for sour dough bread, acidified dough, slow-rising).
 - Refrigeration unit assembled on top of the cabinet
- **CONTROL PANEL**
 - SENSITIV'2 Proofing 7" touchscreen control panel.
- **INTERIOR LAYOUT**
 - Protected against impacts with inner stainless steel (304) rails of 1.5mm thickness.
- **HYDRAULIC connections**
 - Water connection Ø12mm.
 - Water drain Ø32mm.

Important notes

- The retarder proofers are supplied without racks and (supports not supplied)

Notes on refrigeration units

- **STANDARD UNIT**
Designed for installation up to 8m away from the chamber including the elbows (1 elbow = 1 m) and for an operating environment below 43°C.
- **REMOTE TROPICALISED UNIT**
Higher power unit designed for installation from 8 up to 20m away from the cabinet, including the elbows (1 elbow = 1 m) and for an operating room temperature up to 43°C.
- **SILENT**
Silent streamlined unit (at least 7 to 12 dB lower than the standard unit) designed for installation up to 8m away from the chamber including the elbows (1 elbow = 1 m) and for an operating environment below 43°C.
- **REMOTE SILENT UNIT**
Noiseless streamlined unit (at least 7 to 12dB lower than the standard unit) designed for installation 8 to 20 m away from the chamber including the elbows (1 elbow = 1 m) and for an operating room temperature up to 43°C.

Note: Connection of the refrigeration units must be carried out by a qualified refrigeration engineer.

Advantages

- Cabinet shipped assembled, ready to be connected
- Intuitive, sleek, touchscreen control panel
- Adjustable humidity levels (30%-99%) and temperature (-15 to +40°C)
- Doors reversible on-site
- New design for easy cleaning
- Hermetic unit built-in on top of the cabinet
- Ready-to-use refrigeration system with R 448A refrigeration fluid

HERA-C ROLL-IN RETARDER-PROOFER

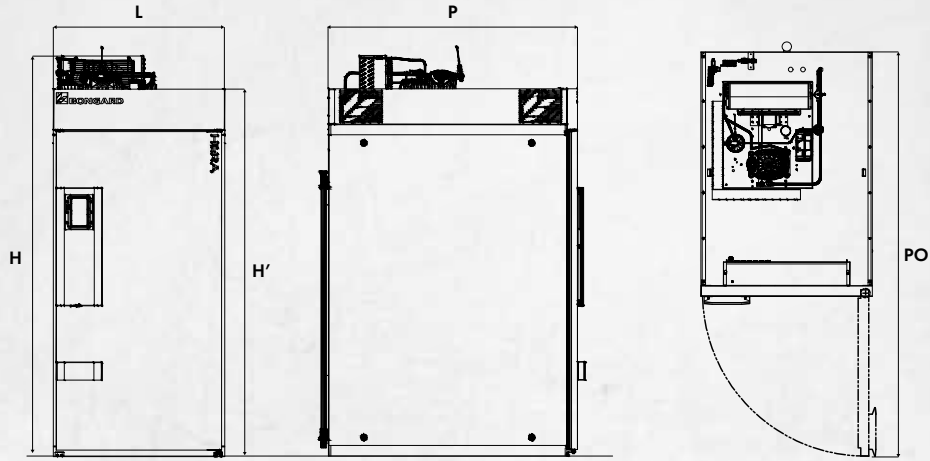
Technical data

HERA-C	400 x 600	460 x 800	600 x 800	800 x 1000
	1 rack 400 x 600	1 rack 400 x 800 or 460 x 800	1 rack 600 x 800 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				
Standard	•	•	•	•
Dual mode (Standard + Paneotrad) ⁽¹⁾	€	€	€	€
Control panel type				
SENSITIV'2 (proofing) touch control	•	•	•	•
Hygrostat				
Electronic	•	•	•	•
Door handle side				
Left	•	•	•	-
Right	0	0	0	-
Double-leaf door	-	-	-	•
Construction				
PVC interior and exterior	•	•	•	•
304 Stainless steel interior and exterior	€	€	€	€
Floor				
Without flooring	•	•	•	•
With PVC insulating anti-slip flooring + stainless steel access ramp	€	€	€	€
Type of refrigerant fluid				
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 raccord sur centrale CO ₂			upon request	
Electrical connection				
230V / 1Ph+Gr/ 50Hz / TTT	•	•	•	•
208-220V / 1Ph+Gr/ 60Hz / TTT	0	0	0	0
Delivered				
Assembled	•	•	•	-
Assembled flat on its back	0	0	0	-
Unassembled	€	€	€	•

⁽¹⁾Dual mode: allows for cold retarding

HERA-C ROLL-IN RETARDER-PROOFER

Technical data



Dimensions (for a model without insulating floor and with a fitted refrigeration unit)

General features			External dimensions						Useful interior dimensions				Masse de pâte maxi		Connection power (kW)
Tray size (mm)	Rack entry direction (mm)	Door type	L (mm)	P (mm)	PO Door open (mm)	H* (mm)		H' (mm)	L' (mm)	P' (mm)	Maximum rack height (mm)	Poids (kg)	Standard bakery use (kg)	Low-temperature dough retarding use (kg)	
400 x 600	400	Simple leaf door	760	1090	1700	2430	2430	2310	615	845	1855	160	32	98	1
400 x 800	400	Simple leaf door	820	1280	1950	2430	2430	2310	675	1035	1855	195	52	149	1
460 x 800	460	Simple leaf door													
600 x 800	600	Simple 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.