

FERMENTATION/CONSERVATION

REACH-IN RETARDER-PROOFER



Capacities

- **24 levels** (48 slides) on the 1 Cell, 1 Door cabinet and **20 levels** (40 slides) on the 2 Cells, 2 Doors to accommodate the baking trays
- **SENSITIV'2** (proofing) touch control
- **Tropicalised unit** (room temperature up to 43°C)
- **HERA-P delivered assembled ready to be connected.**
- **Connecting power 230 V 1Ph + Gr, 50 Hz or 208-220 V 1Ph + Gr 60 Hz**
- Upon request, **one can have remote compressors or silent compressors**

Use

The **HERA-P** 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).

- 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.
- 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

- 60mm isothermal hot-galvanised 6/10 steel panels
- Coated with a food-grade PVC film 120 micron thick
- Panels of injected polyurethane foam density 42 kg/m³
- **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).
- **CONTROL PANEL**
- SENSITIV'2 Proofing 7" touchscreen control panel
- **INTERIOR LAYOUT**
- 4 vertical multi-level shelf standards, spaced every 32mm, designed to receive the tray slides
- **HERA-P 1 Cell 1 Door** with 24 levels, spaced 63mm apart
- **HERA-P 2 Cells 2 Doors** with 10 levels, spaced 63mm apart
- **WATER SUPPLY**
- Water connection Ø12mm
- Water drain Ø32mm

Important notes

- The retarder proofers are supplied without grid and linen canvas (trays not supplied)
- Warning, for disassembled 2C2D models, installation must be performed by a qualified refrigeration engineer.

Notes on refrigeration units

- **TROPICALISED STANDARD:**
Unit designed for installation up to 8m away from the chamber including the elbows (1 elbow = 1m) 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 = 1m) 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 = 1m) and for an operating environment below 43°C.
- **REMOTE SOUNDLESS:**
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 = 1m) 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

- Intuitive, sleek, touchscreen control panel
- A cabinet that respects your dough
- Adjustable humidity levels (30%-99%) and temperature (-15 to +40°C)
- Ergonomic design
- Door opening side is reversible on site
- The tropicalised unit allows for optimal use both in summer and winter.
- Proofer supplied assembled, ready to be connected

HERA-P REACH-IN RETARDER-PROOFER

Technical data

Capacity	1C1P	2C2P	1C2V
Number of levels, spaced 84mm apart	18	2 x 7	18
Number of levels, spaced 63mm apart	24	2 x 10	24

HERA	1C1P	2C2P	1C2V
Cabinet use			
Standard	•	•	•
Dual mode (Standard + Paneotrad) ⁽¹⁾	€	€	-
Danish use (without hygrostat) ⁽²⁾	-€	-	-
Control panel type			
SENSITIV'2 (proofing) touch control with electronic hygrometry sensor (not for danish use)	•	•	•
Electromechanical control with electromechanical hygrostat (not for danish use)	-€	-	-
Door handle side			
Left	•	•	-
Right	0	0	-
Double-leaf door	-	-	•
Door sensor			
Yes	•	-	•
Interior/Exterior finish			
PVC interior and exterior	•	•	•
Stainless steel interior and exterior 304 ⁽³⁾	€	€	-
Type of refrigerant			
R448A	•	•	•
Refrigeration unit			
Mounted tropicalised	•	•	•
Non-mounted tropicalised <8 m	0	0	-
Remote tropicalised >8-20 m<	0	0	-
Non-mounted silent <8 m ⁽⁴⁾	€	€	-
Remote silent >8-20 m< ⁽⁴⁾	€	€	-
Without refrigeration unit	0	0	-
Compatible connection to CO ₂ system	upon request		-
Electrical connection			
230V / MONO +T/ 50Hz / TINT	•	•	•
208-220V / MONO+T/ 60Hz / TINT	0	0	-
Supplied			
Assembled	•	•	•
Assembled flat on its back	0	0	-
Unassembled	€	€	-

⁽¹⁾ Dual mode: allows for cold retarding

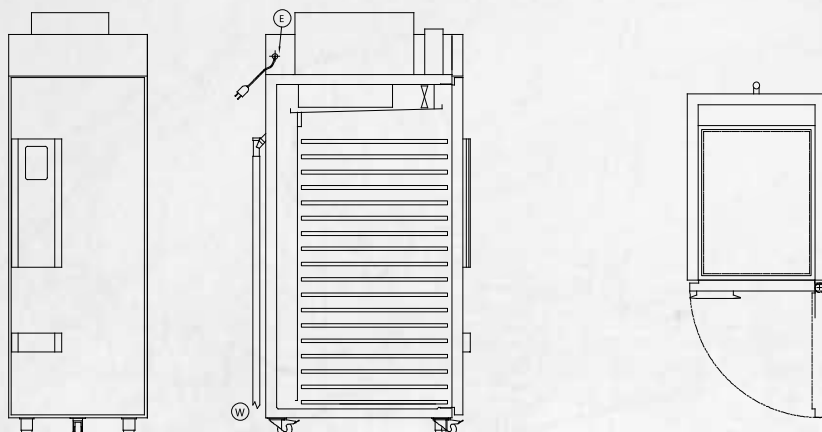
⁽²⁾ Only available for 1C1D 400 x 600 and 600 x 800 models. Supplied without water solenoid valve, hygrostat or nozzle

⁽³⁾ Only available with the Sensitiv'2 control panel

⁽⁴⁾ Only available for 1C1D 600 x 600 and 2C2D 600 x 800 models

REACH-IN RETARDER-PROOFER **HERA-P** 1 CELL - 1 DOOR - 1 TEMPERATURE

Technical data



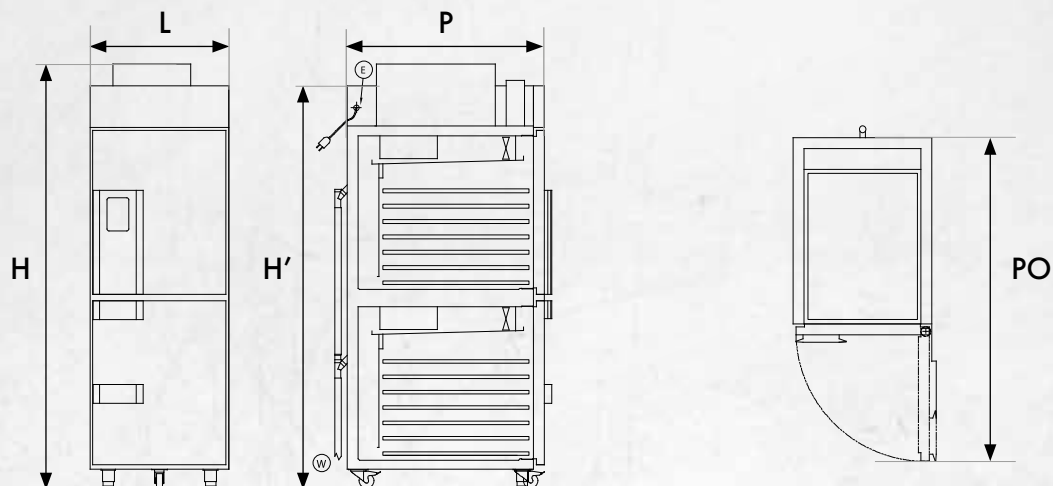
HERA-P accessories - Unit quantity	Dimensions W x L x H (mm)
Additional tray slide for HERA-P 400 x 600 model only	33 x 595 x 28
Additional tray slide for any other HERA-P models	33 x 795 x 28

General features				Dimensions, weight and energy characteristics						
Tray size	L	P	Po Door open	Height of the castors	Standard use mounted tropicalised refrigeration unit	H Mixed use moun- ted 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

*Larger shelf standards for US 460x600mm tray compatibility

REACH-IN RETARDER-PROOFER **HERA-P** 2 CELLS - 2 DOORS - 2 TEMPERATURES

Technical data

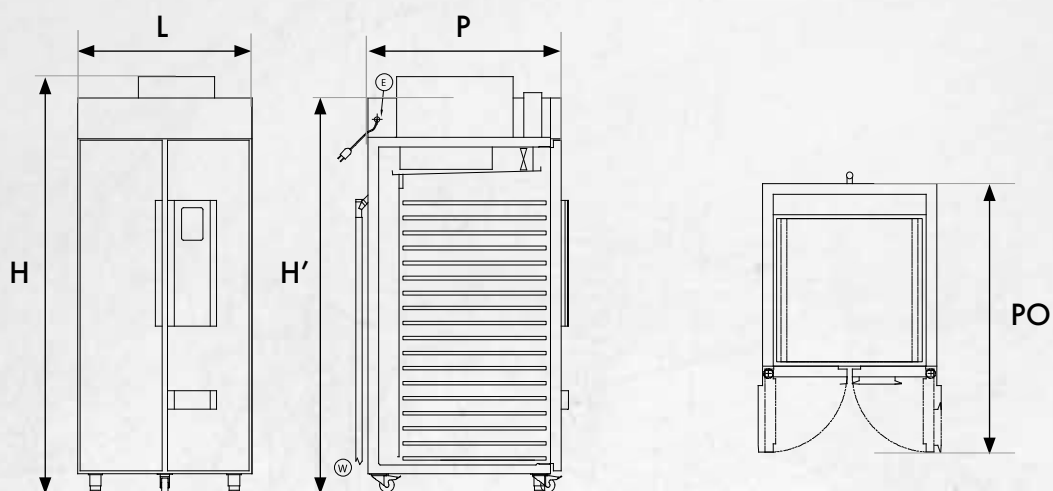


HERA-P accessories - Unit quantity	Dimensions W x L x H (mm)
Additional tray slide for HERA-P 400 x 600 model only	33 x 595 x 28
Additional tray slide for all other HERA-P models	33 x 795 x 28

General features					Dimensions, weight and energy characteristics					
Tray size	L	P	Door open	Castors height	H		H'	Weight	Dough mass max.	Connection power
(mm)	(mm)	(mm)	(mm)	(mm)	Standard use mounted tropicalised refrigeration unit	Mixed use mounted tropicalised compressor unit	Non-mounted / remote tropicalised compressor unit	(kg)	(kg)	(kW)
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

REACH-IN RETARDER-PROOFER **HERA-P** 1 CELL - 2 DOORS - 1 TEMPERATURE

Données techniques



General features					Dimensions, weight and energy characteristics					
Tray size	L	D	Po	Height of the castors	H		H'	Weight	Dough mass max.	Connection power
(mm)	(mm)	(mm)	Door open (mm)		Standard use Mounted tropicalised compressor unit (mm)	Mixed use Mounted tropicalised compressor unit (mm)	Non-mounted / remote tropicalised compressor unit (mm)			
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