



▣▣ CRAFT IN FOCUS

the new **dough humidor**® for full taste and real quality

- ▣▣ noble design and intelligent technology stages dough and craft
- ▣▣ vibration-free opening for an optimal dough rest
- ▣▣ allows top-quality doughs some extra time and rest for a quality which can be tasted

SEE AND TASTE QUALITY

DOUGH REST AS A KEY FOR FLAVOUR, CONSISTENCY AND FRESHNESS

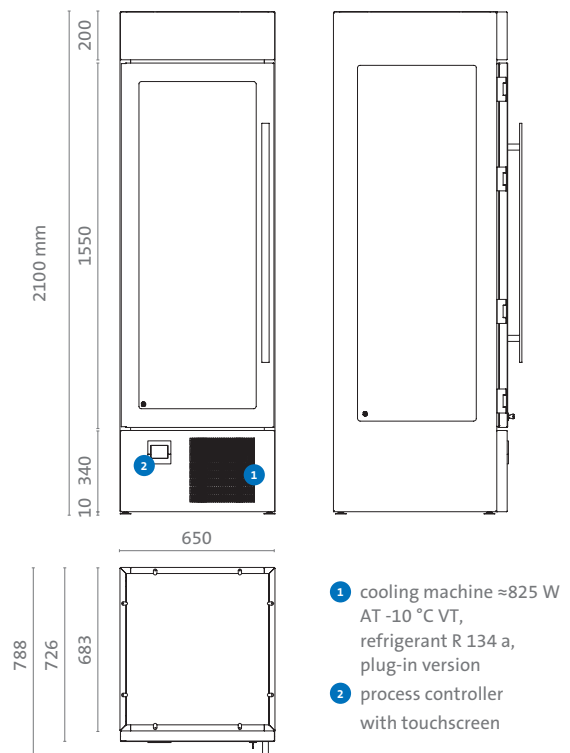
For making the real bakery quality visible and perceivable, we developed a dough humidor® which stages craft and taste to a great effect. The dough humidor® supports the natural and necessary process of dough fermentation, grants the dough and dough pieces enough space for their storage rest and at the same time, provides customers an insight into the bakehouse and the traditional baker's craft.

TECHNICAL DATA – DOUGH HUMIDOR® »BASIC«

- 1-door module: 650 x 2100 x 726 mm (W x H x D) plus legs (20 mm)
- inside and outside casing in stainless steel (1.4301) brushed surface
- side walls and rear walls either in glass (insulated glazing) or in stainless steel (1.4301) brushed surface
- stainless steel casing and doors with powder coating according to RAL colour table on request
- glass wing door DIN left or right in insulated glazing (as option: lockable)
- illumination with 4 LED-light columns (warm-white, approx. 3000 K), dimmable with remote control
- individual grid adjustment for different kind of storage possibilities and dough heights
- circulating air evaporator with lifting gears (left and right) for raising (easy cleaning); direct access through maintenance panel at the top side of the device
- connection either to external refrigeration system or as plug-in version
- ultrasonic humidifier with cold fog incl. reverse-osmosis system
- refrigerating capacity: min. 825 W at VT -10 °C (max. 32 °C ambient temperature)
- current 230 V/50 Hz/16 A

YOUR PRODUCT ADVANTAGES – VERSION DOUGH HUMIDOR® »PROCESS-OPTIMISED« (ADDITIONAL EQUIPMENT FOR MODEL »BASIC«)

- process-optimised comfort control unit
 - with multi-function display (touch) for visualisation of the processes
 - additional heating function for supporting the dough fermentation process
 - splash-proof front side (IP 65)
 - pre-set parameters for optimal dough fermentation
 - incl. Ethernet-interface for networking (data recording acc. to HACCP)



THIS IS THE IDEA – MAKING TRADITION AND CRAFT VISIBLE

A handcrafted bread is the result of craftsmanship and rich knowledge in tradition. The dough rest influences the flavour and consistency of the bread. In order to stand out from the industrial bakeries, the dough humidor® exactly shows this important production process and is whetting appetite for a good bread at the same time.



❖ VISUALIZATION OF THE PROCESS



❖ AIR HUMIDIFICATION



❖ DIFFERENT STORAGE POSSIBILITIES



❖ TOP-QUALITY WOODEN DISH



Your **HAGOLA**-advantages

- :: **competent** advice
- :: **2-years manufacturers guarantee** on material
- :: **ISO-certified** in accordance with DIN EN ISO 9001 – highest quality guaranteed!
- :: **annual** product seminars and trainings
- :: **best raw materials** – we rely on branded products like Danfoss, Störk-Tronic and Thyssen-Krupp.
- :: **weekly, packaging-free delivery** with our HAGOLA-own truck service (only throughout Germany)
- :: **service partner network** incl. service hotline – 24/7 available for you – dial +49 4444 201120
- :: **all from one source** – discover our variety!

- :: **Refrigerated Bar Counters**
- :: **Cocktail Stations**
- :: **Mobile Bar Counters**
- :: **Show Cases**
- :: **Display Cases**
- :: **Cooling Tubs**
- :: **Meat Counters**
- :: **Hot Food Serving Counters**
- :: **Wine Coolers**

Consultation | Sale | Service

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Technical and price-wise modifications reserved!