



## ▣▣ CRAFTSMANSHIP IN FOCUS

the new **proofing cabinet** for full taste

- ▣▣ noble design and intelligent technology stages dough and craftsmanship
- ▣▣ »fermentation optimiser« with process-operated flow
- ▣▣ allows top-quality doughs some extra time and rest for a quality you can taste

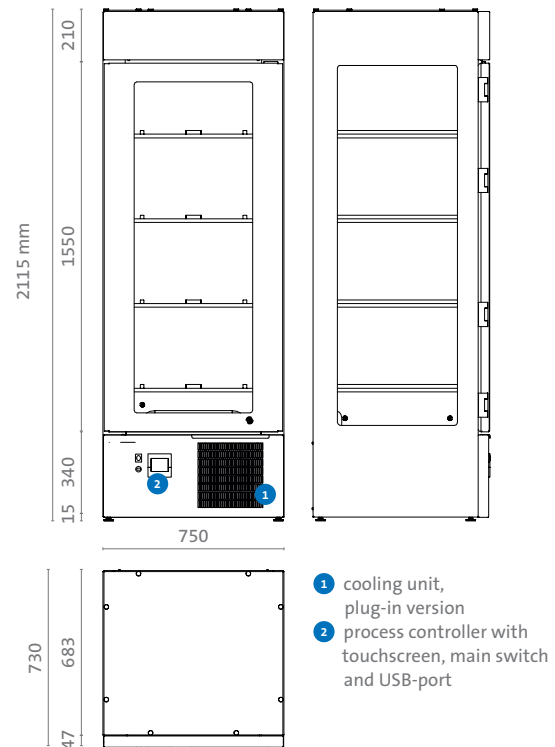
# SEE AND TASTE THE QUALITY

## DOUGH REST AS THE KEY FOR FLAVOUR, CONSISTENCY AND FRESHNESS

For making the real bakery quality visible and perceivable for the customers, we developed a proofing cabinet which stages craftsmanship and taste to a great effect. The proofing cabinet 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.

### KEY DATA AND EQUIPMENT

- »fermentation optimiser« with process-operated flow (cooling + humidity + additional heating function)
- 1-door module: 750 x 2115 x 730 mm (W x H x D), 10 mm height-adjustable feet
- eff. inner dimensions: 550 x 1475 x 655 mm (W x H x D)
- inner and outer casing in stainless steel (1.4301) brushed surface
- side walls and rear wall in glass (UV-blocking thermal insulation glazing)
- glass wing door DIN left or right in UV-blocking thermal insulation glazing (as option: lockable)
- glass wing door without handle (no protruding elements) – everlasting and modern look and flat surface
- door contact switch – when the door is opened, the fans turns off automatically
- as option: stainless steel casing and door with powder coating according to RAL colour table
- 4 LED-light columns (warm-white, approx. 3000 K), dimmable by remote control
- individual grid adjustment for different kind of storage possibilities and dough heights
- four adjustable shelf plates as basic equipment – others optionally available
- circulating air evaporator in the top section; direct access via revision panels (top/front side) for cleaning and maintenance
- connection either to external refrigeration systems or as plug-in version
- temperature range: +2 °C to +30 °C
- ultrasonic cool mist humidifier (50 % to 100 % rel. air humidity) with reverse osmosis system (water filter)
- refrigerating capacity: min. 670 W at VT -15 °C (max. 32 °C ambient temperature), refrigerant R 134a
- filter fleece in front of the cooling unit – protects the condenser/humidifier from contamination (e.g. flour dust)
- current 230 V/50 Hz/16 A



### THE SPECIAL EXTRA

#### EQUIPMENT AS »FERMENTATION OPTIMISER«

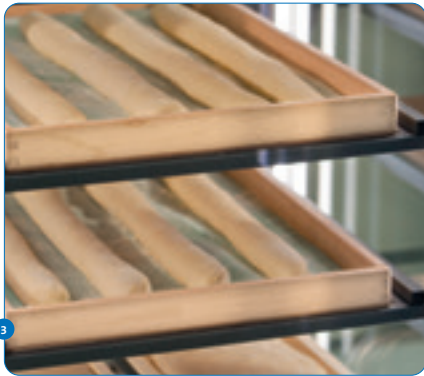
- comfort control unit for process-operated flow
  - with multi-function display (touch) for visualisation of the processes
  - additional heating function for supporting the dough fermentation process (+2 °C to +30 °C)
  - splash-proof front side (IP 65)
  - programmable parameters for optimal dough fermentation
  - incl. Ethernet-interface for networking (data recording acc. to HACCP)
- mobile control units (tablet / smartphone) with individually stored programmes (web-based) possible



1



2



3



4

**THIS IS THE IDEA – MAKING TRADITION AND CRAFTSMANSHIP VISIBLE**



A handcrafted bread is the result of craftsmanship and traditional knowledge. The dough rest influences the flavour and the consistency of the bread. In order to stand out from the industrial bakeries, the proofing cabinet for dough fermentation shows exactly this important production process and whets the appetite for a good bread at the same time.



- 1 visualisation of the process control
- 2 air humidification
- 3 different storage possibilities
- 4 top-quality wooden dough troughs  
(not in scope of our delivery)

## 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
- :: **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**

:: **Showcases**

:: **Display Cases**

:: **Cooling Tubs**

:: **Meat Counters**

:: **Hot Food Serving Counters**

:: **Wine Coolers**

Consultation | Sale | Service

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