

Bakery Industry



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Humidity

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Cold Douch storage (Coolcel)

The Bakery industry using the Shira's fogging technology for the use of cold storage (coolcel). For all kind of dough you can use it especially the buns is ferry sensitive it cracks open by the joint after the baking process. All kinds of dough products having problems with losing humidity (Dehydration). The dough get a dry skin when it is longer than about 6 hours in a cold storage at specially in the weekend. The temp in the coolcel is between +3 till 6 degrees and the Humidity is between 75 and 85% RH. The Shira fogger have less than 5 micron cold droplets and no condense on the Floor and wall.



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