

# ATOMISED- HUMIDIFYING SYSTEM

With movable nozzles

*Creates high quality products  
through controlled temperature  
and humidity in your proofer.*

## WHY CHOOSE JASCA ATOMISED- HUMIDIFYING SYSTEM?

- Better controllable rise process;
- Humidification with tap water, no steam
- Lower energy costs
- Less flour dust in the proofer
- Better backing results
- Improved softness, colour, taste and aroma of bread
- No stripes, holes or hard pieces within the bread
- Thinner crust shaping



## INCREASE YOUR PRODUCTION RATE

Do you want advice on how Jasca atomised-humidification system can fit into your production process?

T: +31 541 - 29 36 88

E: [info@jasca.nl](mailto:info@jasca.nl)





your innovator in the food-industry



## Atomised-humidifying system with movable nozzles

Our atomised-humidifying system has been a statement in the bakery industry for many years. During the rising process is dough extremely susceptible for dehydration. Our system can counteract this vulnerability by regulating the temperature and humidity using only cold tap water. This way your product can constantly achieve its highest quality it is meant to have.

### COOLING DOWN OF THE ENVIRONMENT

Thanks to adiabatic cooling - the process of reducing heat through a change of air pressure - the temperature drops with an average of 3-4 degrees Celsius.

### LARGER SURFACE AREAS

Jasca keeps innovating. With the new movable nozzle, your room temperature and humidity can reach their optimal, preferable condition. The so called 'dry air' belongs to the past, even for larger surfaces. In addition, Jasca atomised-humidification system works to reduce, and sometimes even prevent, the symptoms of flour dust allergy.

Jasca offers a unique and flexible for solution for many humidification solutions. For any enquiries, do not hesitate to contact us:

### Jasca Bakery Technology BV

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