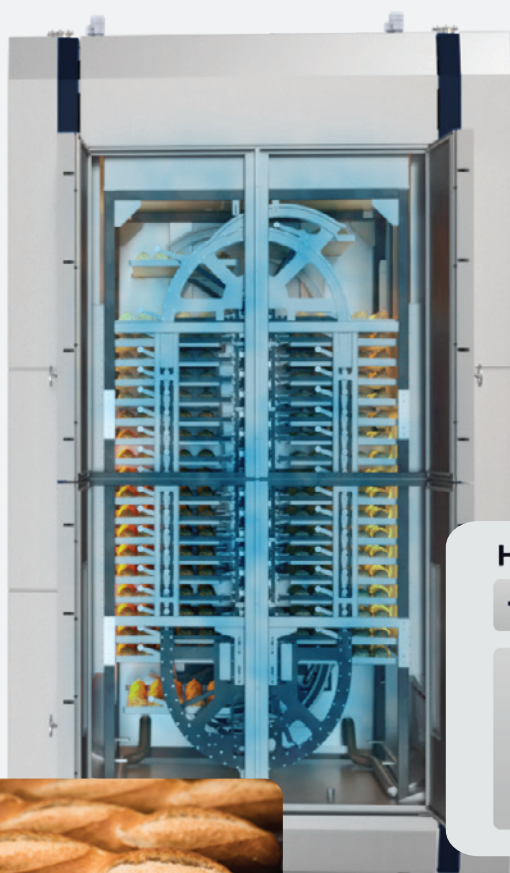


HYGRO CONTROL SYSTEM

BAKING

Enhancing product quality, reducing your environmental footprint

A smart and simple system that automatically adjusts the hygrometry level during the baking process.




- Product quality perfectly mastered
- Optimized production costs
- Easy to use for bakers




HYGROMETRY SETPOINT



 HUMID AIR
EXTRACTION

 DRY AIR
ADMISSION

 STEAM AMBIANCE
INJECTION


PATENTED SOLUTION



ENERGY EFFICIENCY & REDUCED WASTE

Smart software and automatic settings enable you to get just the right hygrometry level required for the desired product quality, with minimum energy consumption and product waste.


MECATHERM

HYGRO CONTROL SYSTEM

The Hygro Control System is an innovative solution, suitable for most MECATHERM convection ovens, that allows you to automate your hygrometry settings inside each oven module independently.



PRODUCT QUALITY

Take precise control of your products' characteristics.

- Management of major products' features such as crust thickness, crust color and aspect, as well as crumb texture and softness
- Valuable for bakery products from bread to pastries, sweet goods, and a wide range of other food products



SUSTAINABILITY

Advance your energy transition goals.

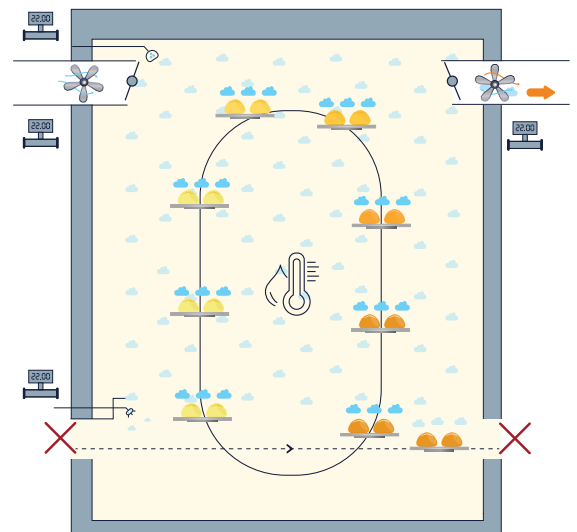
- Limited greenhouse gas emissions
- Reduced product waste
- Hygrometry automatic setting replaces the empirical damper opening setting to simplify the oven use for bakers and operators



INDUSTRIAL PERFORMANCE

Optimize your production costs.

- Minimized steam and heating supply consumption
- Ensured product quality consistency regardless of variations in external conditions, production gaps, or changeovers
- Uptime optimization thanks to reliable product drying in the last module, which helps prevent product sticking during depanning



Hygrometry probe



Flow meter



Steam ramp



Humid air extraction



Dry air inlet



Steam injection point



To discover more about the Hygro Control System scan the QR code.