

# Klimahaube!

Safely protects the dough pieces from skin formation and improves the Gare in the oven rack.



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Backprozess-Optimierung

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# Klimahaube!

Schützt die Teiglinge sicher vor Verhautung und verbessert die Gare im Stikkenwagen.

- The breathable material maintains an ideal climate.
- Air can circulate and improves the Gare in the oven rack.
- The surface of the bakery products remains tender, and skin formation is prevented.
- Side part can be opened to allow individual planks or trays to be removed.
- Material is durable and washable.
- The edges in the upper part are double reinforced and the corners are triple reinforced.
- The cover can be stored in a space-saving way.
- Dimensions for format 58/78: 67 x 83 x 170 cm.  
Dimensions for format 58/98: 68 x 101 x 170 cm  
Special formats are possible



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