

hengel 

30

YEARS

OF INNOVATION

Press release
Chocolate storage cabinet



Hengel chocolate storage cabinet

To keep chocolates according to professional standards

Hengel pursues its development and proposes this year a chocolate storage cabinet intended for chocolate makers and pastry chefs who wish to keep their chocolates in optimal conditions. Stored in environment protected from the light, smells and in a regulated atmosphere (temperature and hygrometry), chocolates will keep all their original qualities.

Hengel's research and development team worked on the development of a new range of positive storage cabinet especially dedicated to keeping chocolate. Chocolate makers and confectioners have the choice between 2 versions according to their habits: with a large door or with 2 doors. Both versions are available for 400x600 mm or 600x800 mm grids / plates.

Combining quality, resistance and precision, chocolate storage cabinets are designed to ensure maximum comfort for the user. The stainless steel slide ways are adjustable every 15 mm in order to adjust the height of chocolate boxes. The humidity sensor is electronic to offer a precise management of the humidity.

The cabinets are controlled by an ultra-easy interface with a complete display which indicates permanently the temperature, the hygrometry rate and the current state.

To simplify maintenance and cleaning operations, the cabinets are equipped with a removable magnetic door seal, with high feet of 15 cm and with easy access to wear parts.

More details on <https://www.hengel.com>

Visuals available on request.

