

REFERENCE – drinking water Bakery Hinkel – „Die Bäckerei der Brotfreunde“ 40213 Düsseldorf, Germany



Products: 3x CLASSIC 1"

Bread, perhaps the most important staple food in Europe.

Since 1891, bread is baked here in the fourth generation according to old craftsmanship.

Alt-Obermeister Josef Hinkel proudly declares:

"We mix our own ingredients. The best flour from wheat, rye or spelt, pure water, salt and our own bred natural sour dough – that's what characterizes a really good and hearty bread."

The production is mainly done by hand, so further machine processing is deliberately avoided.

More than 70 different types of bread and many regional specialties are produced every day.

But not only bread and pastries, also a wide selection of cakes and pastries are not missing in the offer. Of course there are seasonal specialties at Christmas or Easter are available.



ewolution of water

After consulting our local partner Mr. Dienstbach, Alt-Obermeister Hinkel decided to install three devices from EWO.

„When making dough, the flour now absorbs a little more water and this also faster, the doughs are thereby finer and more plastic, the fermentation activity is much better. Depending on the quality of the flour, the dough yield can increase by 1-3 percent. Due to the intense starch swelling and the better adhesive training, the baked goods are juicier and stay fresh longer, the good taste is even better. Even the cleaning of the equipment and the bakery can now be done with this water easier and with less effort.

We are very satisfied with EWO equipment and can only recommend this method of natural water treatment to everyone.“

Josef Hinkel, master baker
www.baeckerei-hinkel.de



ewolution of water