

Case study

Kenis bakery

Kenis bakery improves bread quality with Munters dehumidification expertise





Kenis Bakery started as a family business in 1986.

Passionate bakers known for their delicious breads and pastries, the team at Kenis Bakery, a cherished family-owned bakery based in Belgium faced a challenge during the hot summer months. The existing air treatment system in their production facilities was unable to control the relative humidity, which affected product quality.

A summertime challenge

After expanding to larger premises, Kenis Bakery discovered that the existing air treatment system was not sufficient to address summertime humidity, resulting in spongy bread andpistolets (small Belgian bread rolls), which lacked the desired crispness. To ensure consistent and optimal bread quality, regardless of weather conditions, Kenis Bakery turned to Munters for help.

As an air treatment specialist, Munters understood the importance of optimum air quality in the bakery and offered a tailor-made air-drying solution. The Munters solution efficiently extracts moist air from the room, creating a perfectly balanced environment for the bread andpistolets to cool quickly and evenly without affecting quality.

“With the help of the Munters industrial dehumidification system, we can always serve our customers the crispest breads, even during the hottest summer days! The investment in a Munters dehumidifier has brought about a significant quality improvement for both our bread andpistolets”

Glenn Kenis, the owner of Kenis Bakery

CASE STUDY: KENIS BAKERY

Irresistibly fresh and crisp bread, no matter the weather

The Munters system reduces humidity in the production area by blowing dry air over the bread and pistols when they come out of the oven. The dry air absorbs the moisture that the bread releases as it cools, which ensures that both the pistols and bread are crispy and maintain optimal texture during transport to sales locations. As a result, Kenis Bakery's customers can always enjoy fresh, crisp bread and pistols all year round.

"We have found the perfect balance between craftsmanship and technology," says Glenn Kenis, the owner of Kenis Bakery. "With the help of the Munters industrial dehumidification system, we can always serve our customers the crispest breads, even during the hottest summer days! The investment in a Munters dehumidifier has brought about a significant quality improvement for both our bread and pistols."



Munters dehumidification ensures even bread and pistol cooling, without impacting quality.



Pistoles and bread retain optimal texture when they are transported.

Quick facts

- Perfect year-round bread quality
- Efficient dehumidification for optimal results
- Optimal bread and pistol texture
- Advanced dehumidification system



Munters MX² 60:

A future-proof solution for optimal air quality

With Munters MX² 60, Kenis Bakery gets the most out of their bakery all year round. This advanced dehumidification system offers optimum performance and energy efficiency, taking product quality to the next level.

As part of the decision-making process, Kenis Bakery was careful to consider both current and future needs. The MX² 60 not only meets their present air treatment needs but also provides the flexibility to expand seamlessly with the bakery's growth.

The MX² 60 also features an innovative option that harnesses heat from a technical room for rotor regeneration, enabling Kenis Bakery to not only benefit from improved air quality and energy efficiency but also combine sustainability with cost savings.



Munters service engineer sets up the MX² 60 at Kenis Bakery.



Do you want to know if Munters also have a solution for your company?
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