

GRAND ER

BAKERY & MILL JOURNAL

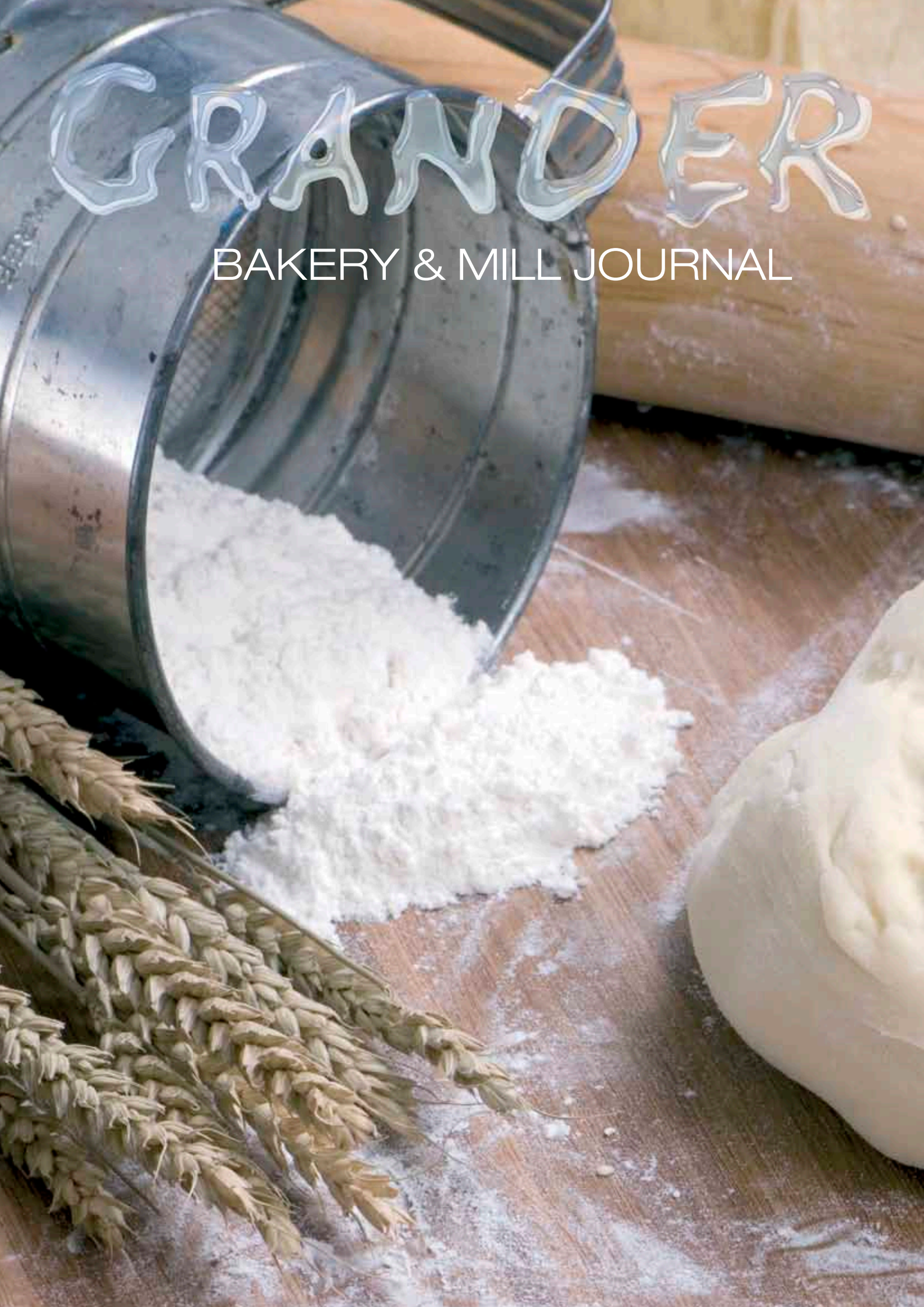









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Water and Grain

An extraordinary encounter

A miller needs water in order to make the grain pliable - which sounds easier than it actually is. Particularly if the weather has been hot during the ripening period, the grain can be very hard and does not necessarily accept the water easily. The water itself is not always able to gain access through the husk of the grain into its interior without resistance. This is a problem every miller is familiar with.

Any disharmony between water and grain costs time and money. Every miller therefore looks for the ideal way to introduce the right quantity of water into the grain within the most efficient time frame.

Johann Taubinger, owner of the Kittel Mill in Erlauf in Lower Austria, heard about the beneficial

effects of Grander water revitalisation during the baking process from a corporate client, a baker nearby.

“Does what applies to the bread also apply to the grain?” he asked himself. The hard grain from the dry Pannonian region rejected the water. After seven years of using revitalised water, Johann Taubinger concludes: “I have no idea how it works and I don’t really care. The main thing is that it works and that the water does not slide off the grain any longer but is absorbed gently.”

Since then, many others have followed miller Taubinger’s example or have come to the same or a similar conclusion independently.



Robert Limmer, Nestler Mill:

“The benefits became visible on our maintenance computer overnight. We had a higher yield despite using less energy. The grain absorbed more water in a shorter period of time and was easier to process.”

Clemens Schilcher, Rösselmühle:

“Since we installed Grander water revitalisation the water absorption time has been reduced from ten to six or seven hours. The separation of bran and grain has also become much easier and the bran itself which we sell as fodder stays drier and can be stored for up to a year instead of eight months.”

Johann Taubinger, Anton Kittel Mühle:

“Even the driest grain absorbs revitalised water. While it is being stored the grain must not have more than a maximum of 13% moisture and during the milling process it must have 15.5% moisture. With Grander the dosage works perfectly and without problems.”

INFO

Grander introduced since: 2007

Nestler Mühle

D-07407 Rudolstadt-Schwarza,
Schwarzburger Straße 57
www.nestlermuehle.de

INFO

Grander introduced since: 2005

Rösselmühle

A-8020 Graz, Elisabethnergasse 45
www.roesselmuehle.at

INFO

Grander introduced since: 1998

Anton Kittel Mühle

A-3253 Erlauf, Plaika 6
www.kittelmuehle.at



Our daily bread

Fire and water are the two elements which shape our daily bread. The best possible raw materials and the high art of blending them together correctly produce the noble victuals. Grander water revitalisation has become an essential part of the art of baking in Austria, Germany, Switzerland and Italy. And the master bakers are proud of their results.

The experiences of bakers who use Grander water revitalisation would fill a big book (Some of them are documented on the DVD "Baking with Grander"). Longer shelf life, a better crust, a fuller and more aromatic taste as well as other positive effects which can sometimes only be recognised by connoisseurs of the baking business have been noticed by bakers from one end of the country to the other.

The vocational academy for bakers and pastry chefs in Baden near Vienna carried out a comprehensive series of tests. Manfred Stefan, the principal who holds a degree in education, conducted an extensive experiment with water revitalisation according to Johann Grander. 40 people took part in the experiment and the results were astonishing and conclusive, particularly where organic wholegrain flour was concerned. Manfred Stefan defines the aim of the experiment as follows: "The goal was to determine the different effects of Grander revitalised water on dough development, baking volume, taste and freshness after three days of organic rye wholegrain flour.

For specialists (Experiment process: The dough is kneaded with a minimum distance of 1.5 metres, placed in black metal baking forms, in 2 identical proofing rooms and in the oven on different levels at the same temperature and with the same processing method. Kneader type 2: Kemper. Proofing rooms: Pregesbauer climate control unit. Oven: Werner & Pfleiderer, Matador 4 levels. Certified organic wholegrain)

The extensive results of the experiment can be summarised as follows:

Teigentwicklung:



A = Grander: Sourdough rises better, more consistent dough development during proofing, proofing stability and proofing tolerance are higher than compared to regular wholegrain bread.



B = Regular wholegrain bread: Irregular, sluggish proofing of the dough.

Baking volume:

Grander: Higher volume. 16 more percent by volume (85cm³ more), regular pores when cut.
Regular wholegrain bread: Slightly less volume, the high water percentage leads to a slight bread defect during cutting, irregular pores.

Taste and freshness after 3 days:

Grander: Succulent, fresh impression, milder (rounder), more harmonious taste. Assessment higher by a mark of 1.06 than regular wholegrain bread.

Regular wholegrain bread: Slightly drier impression, subjectively more intense taste of acidity.

In the overall evaluation by the expert jury, composed of graduates of the vocational academy, the bread prepared with revitalised water received a grade of 4.78 (the highest possible grade being 5.0). 'Regular bread' made with tap water received the grade 3.72.

Manfred Stefan gives the following summary: "The combination of organic wholegrain flour and revitalised water produces a striking difference: Grander bread is much more aesthetically pleasing, stays fresh for longer and tastes exquisite!"



With loaf and soul

Baking with revitalised water is a special experience

Austria must be the most committed country when it comes to using revitalised water for baking. From the typical ‘Semmel’ bread roll to dark wholegrain bread, trendy Sportweckerln

rolls and sweet nut swirls, Grander is used for everything. The small but distinctive difference has been confirmed by master bakers and pastry chefs throughout Austria.

Haubi’s Bakery

Haubi’s preformed dough pieces are baked in the shops every day and sent to the breakfast table fresh from the oven. Approximately 800.000 dough pieces are produced in the Anton Haubenberger GmbH in Petzenkirchen. Max Leonhardsberger had Grander water revitalisation installed in connection with the organic production and would not want to be without it today: “We are experiencing less deposits, less corrosion and the consumers stated after a blind tasting that the products taste more rounded. The dough rises better, we have improved dough production and we can save yeast.” Production manager

Thomas Leitner has discovered another triumph: “The water in the vaporisation machinery was always dirty. One and a half months after the Grander installation the water was clean again. What is particularly striking is that we now have to use less salt in the water treatment facility.” Leonhardsberger adds: “That is industrial salt in tablet shape which is used to make water softer. We have been able to save approximately 18 palletes. Previously we had to use 24 palletes. We are getting the same readings for our measurements, which is inexplicable – but it works.”

INFO

Grander installed since : 1997

Haubi’s Bäckerei GmbH, Anton Haubenberger
 A-3252 Petzenkirchen, Wienerstraße 45
 Tel.: +43 (0) 7416 / 503
www.haubis.at





Revitalised bread from a man who pampers you

INFO

Grander installed since: 1998

Kurt Mann Bäckerei & Konditorei GmbH & Co KG

A-1230 Wien, Perfektastraße 100

Tel.: +43 (0) 1 / 866 99-0

www.dermann.at

Bakery Mann

Kurt Mann is the man who pampers his customers. He comes from a traditional family of bakers and the history of his firm reaches back as far as 1860. He created one of the largest bakery businesses in Austria from a small venture with only 25 employees. Despite this, it has stayed a family business which places great emphasis on tradition. The delicacies are mostly still made by hand. Flour, water, salt and

sourdough have been the basic ingredients for making bread and pastries for 2000 years. The Mann bakery sources all its types of flour and grain from a mill in Lower Austria. The mixing ratio of the ingredients, such as grains and seeds, milk products and spices, create the distinctive taste of the Mann bakery products. Pure butter emphasises the flavour of Kipferl-biscuits and Danish pastries. The secret of the rolls, cookies and cakes is that the dough pieces are not reheated but freshly baked. Apart from the flour, water is an essential part of all products. Kurt

Mann has also introduced water revitalisation in his bakery in Liesing due to the excellent experiences he has made with the heating system and the in-house well. "All our products are made with revitalised water," he proudly says. Mann's revitalised baked goods are supplied to 70 branches in and around Vienna.

Bakery Kröll



Bakery Kröll is situated right under the 'Goldenes Dachl' in the centre of the historic part of Innsbruck. The business has been in the family since 1938. Marion Erhart-Kröll arranges different kinds of bread in the wooden shelves of her bakery every morning. Her buttermilk bread is the current bestseller. The Tyrolean has long been familiar with Johann Grander's invention. The dough is easier to handle and more velvety, the bread has a more rounded taste and harmonises well with the other ingredients. Less salt needs to be added to the bread and the vapour pipe is easier to clean.

INFO

Grander installed since: 2006

Bäckerei Kröll

A-6020 Innsbruck, Riesengasse 9

Tel.: +43 (0) 512 / 58 80 74



Grander has to be installed only once and then carries on running



INFO

Grander installed since: 2005
Kämmerer GesmbH
 A-8934 Altenmarkt bei St. Gallen, Marktplatz 19
 Tel.: +43 (0) 3632 / 381
 www.kaemmerer.cc

Bakery Kämmerer

“I heard that it is much better for the pipes, so I had water revitalisation installed.” Grander was a revelation for Günter Kämmerer. “The products are finer and last longer, the machinery does not put on scale so quickly. Our customers love it so much that we are now selling 8% more bread products.” As a baker in the Obersteiermark region, patience is usually of the essence when a

new machine has been acquired. “This is not the case with Grander. It is installed and then just works. I do not have to have the system serviced or pay for expensive repairs when a technician has to travel all the way from Graz or Wels.” The 72-year old business uses organic sourdough and revitalised water for its bread and pastries and bakes various kinds of bread in a wood-fired oven. All grocery shops in the region benefit from the revitalised Kämmerer bread. Their customers can choose between 28 kinds

of bread and 32 kinds of pastries. The bakers knead 600 kg of dough every day and form 2000 pieces of seeded bread and rolls with their quick hands. The bestseller is the ‘Alpinistenbrot’ or mountaineer’s bread. “This is the most popular bread; my grandfather used to bake it and it has been made according to a family recipe for four generations.”

Bäckerei Felber

Master baker Erich Felber thought “Let’s see what happens,” when he had the Grander water revitalisation system installed. “The proofing process has changed drastically, the dough has become smoother and is easier to work with,” he says. “Our customers value Grander. You can only stay in business nowadays if you have something special to offer.” His house bread, a pure wholegrain bread with oats, has to be tasted – it is only baked on Fridays. Customers with a particularly sweet tooth can spoil themselves with the home-made chocolates which this son sells in the same shop.

Master baker Felber offers something very special to his customers

INFO

Grander installed since: 2003
Bäckerei Erich Felber GmbH & Co KG
 A-8190 Birkfeld, Oberer Markt 2
 Tel.: +43 (0) 3174 / 45 46
 www.felber-schokoladen.at



Bakery Brewery Restaurant Mill Kraschowitz

Family Kraschowitz in Wolfsberg in the Kärnten region could easily be self-sufficient. Franz Kraschowitz is not just director of the in-house bakery, he also owns a brewery, a grocery shop and a restaurant. He starts to prepare his sour-dough late in the afternoon for the next morning and it rises much more quickly now. The scale on the heating pipes in the vaporiser has been reduced drastically. Kraschowitz uses approximately 10-15% less detergent for the dishwasher and Grander has even helped him to create better rolls: "We always had the problem that the dough for the rolls would rise very slowly. I read in a baking journal that Grander is supposed to help. Now we use 10% less yeast, but the dough rises faster."



INFO

Grander installed since: 2007

Backhaus Kraschowitz GesmbH

A-9400 Wolfsberg, Herrengasse 14

Tel.: +43 (0) 4352 / 24 53

Family Kraschowitz is happy:
less yeast, better proofing

Bakery Schmid

One of the best breads in Europe comes from the hands of the 'Hallerbäck' Alfred Schmid. The master baker won gold at the 14th international competition 'Bread from Europe' in the category 'bread' and silver for his Bavarian Country Bread. He won bronze for his 'filled pastries' and 'various confections'. "We use revitalised water

for baking and now only use 20 grams of yeast per two kg of flour instead of three grams. The bread looks better and tastes better. Less scale accumulates on the vapour pipes. I now clean the system once a year instead of every two months."

INFO

Grander installed since: 2003

Bäckerei Schmid

A-8911 Admont, Hall 165

Tel.: +43 (0) 3613 / 25 73



Bread from Bakery Schmid is
worth its weight in gold



INFO

Grander installed since: 1997

Bäckerei E. A. Maislinger

A-4820 Bad Ischl, Auböckplatz 11

Tel.: +43 (0) 6132 / 237 28

www.baeckerei-maislinger.at

Only the very best ingredients are used

Bakery Maislinger

Ernst Maislinger's motto is: "Good nutrition is the foundation of our life." He is constantly asking an important question: "How can human beings influence their life span and wellness through their lifestyle?" This is the reason why the Maislinger

bakery only uses the very best ingredients for their products. Revitalised water has been blended with organic flour for the last 11 years. The dough absorbs more water and needs less yeast. This is better for the digestion, results in a more refined taste and the products stay fresh longer.

Bakery Albrecht

Gerhard Albrecht uses revitalised water for baking in the small hamlet of Klösterle am Arlberg. The 'Steinofenperle', the 'pearl of the wood-fired oven', a pastry which is baked in a wood-fired oven, is his triumph and he has been a confident Grander user for the last four years. He has experienced the beneficial effects himself from the beginning. "It feels different when you drink it, when you wash with it and when you shower with it. It causes less scale to develop in the vapour pipes.

Less scale also accumulates on the vaporiser in the proofing space. The heating tubes had to be changed every five years but this is not necessary any longer." He has advertised Grander in four of his branches and it has been worthwhile: "It has improved our image tremendously."

Grander means quality

INFO

Grander installed since: 2004

Bäckerei Albrecht

A-6754 Klösterle am Arlberg, Hausnummer 64

Tel.: +43 (0) 5582 / 227



Village Bakery Badgastein

Robert Egger has his village bakery in Bad Gastein. He states that water revitalisation has added considerable value to his business. He supplies the local hotel industry with his goods and says: "The people in the hotel business know what I am talking about – Grander stands for quality." The dough is easier to work with, bread and pastries stay fresh longer and the vapour pipes only have to be cleaned once a year, not every two months.

Eggers' specialty products can be bought in five branches in the Gastein valley as well as straight from the place of production and from one mobile branch. The trade mark of the bakery is a rustic loaf, made from an old in-house recipe, imprinted with a water jug, the symbol of the Gastein valley. This rarity is only available once a week, though, so the customers have to be quick in order to get a loaf.

Bakery Confectionery Café Schnallinger

Bakery Schnallinger near Pramet in Upper Austria was first mentioned in an official document in the 14th century and bread has been made here for 24 generations. Master baker Josef Schnallinger specialises in products for diabetics and allergy sufferers. All his ingredients are organic and the bakery has been certified as organic since 2004 and is therefore subject to frequent checks by the Austria-Bio-Garantie (Austrian Organic Guarantee). He installed Grander water revitalisation clandestinely: "I had it installed privately and in the business but did not tell anybody. Soon the bakers came to me and said that there was something wrong – the sour dough kept rising far too much. The dough is softer and much easier to work with. The bread is fluffier and much more tender, and the crust is softer and stays fresh longer." The vapour pipes in the oven have also benefited: "We let water into the vapour pipes which then evaporates and

makes the dough rise. In the past we had to de-scale them every four to six weeks and drill into them with a power drill. Now they last for half a year or longer before we have to clean them. I am absolutely sure that this is 100% the result of the Grander water revitalisation."

Schnallinger knows: The bread is fluffier, the crust is lovely and soft and the bread stays fresh for longer.

INFO

Grander installed since: 1998

Bäckerei-Konditorei-Café Schnallinger

A-4925 Pramet 10

Tel.: +43 (0) 7754 / 84 54

www.schnallinger.at



A traditionally made rustic loaf imprinted with a water jug is the trademark of the village bakery Bad Gastein.

INFO

Grander installed since: 2006

Badgasteiner Dorfbäckerei GmbH

A-5640 Bad Gastein, Schareckstraße 27

Tel.: +43 (0) 6434 / 24 00



Rise and shine

Revitalised bread from Sylt to Bavaria.

The best results usually stem from research and love of the materials. The roughly 16.000 artisan bakeries in Germany reinvent themselves daily with experience, creativity and vision. Their 300

types of bread and pastry as well as their range of cakes are well known even beyond the borders, and Grander water revitalisation has broadened their horizon.



Bakery Knoll

Baking is more than just a profession for master baker Rainer Knoll from Bremen, it is a philosophical act. Bread is not just bread, only the very best ingredients are good enough for the number one dietary staple according to Knoll. His bakery has produced organic goods since 1983 because of his conviction and sense of responsibility for humanity and nature. Grander was the obvious next step: "Bread consists of up to 40% water. This is why it is so important to pay attention to good water quality. We use

good Grander water for our products. The baked goods taste rounder, and I swear that this is 100% the result of Grander water revitalisation." Knoll has to use considerably less cleaning agents in his bakery. Everything that came into contact with flour and water used to get very sticky, but particularly areas like the vessel for kneading the dough do not get as soiled any longer. "Grander stands for a different quality of life for me", Knoll says.



INFO

Grander installed since: 1996

Bäckerei Knoll

D-28755 Bremen, Lindenstraße 21

Tel.: +49 (0) 421 / 66 63 91

www.backstubebremen.de

Kupferkanne Sylt

In the far North, nestling in between lovely pine forests with a view over the mudflats of Sylt, stands the Kupferkanne (Copper Kettle) in Kampen. The café has been a refuge for its guests for generations. The air is filled with the scent of freshly roasted coffee and the cakes which are baked every day in the in-house bakery after special recipes with butter. The Kupferkanne offers a tranquil place of rest and indulgence, far away from the hustle and bustle of the popular Baltic island. Whether you wish to start your day with an opulent breakfast in the spring sunshine,

sit in one of the coveted seats in the shade under the imposing umbrellas on a hot summer afternoon or spend the afternoon reading a book by the roaring fire with a hot cup of tea in the winter months – the Kupferkanne is always in season and is an experience at any time during the year. Apart from the generous portions of cake for which the Kupferkanne is famous, their coffee is also a specialty. The choice of coffee and cake is a challenge for many guests. 30 different trays of cake are baked daily and each baking tray holds 50 pieces of cake. In addition to this,

up to 400 litres of coffee are brewed every day. All of this with revitalised water, of course. "We have had water revitalisation for eight years now. We were the first ones on the island who had it installed. We roast our coffee ourselves, bake our own cake and bread, and we use Grander water for everything", Knut Paysen from the Marketing Department confides. Maybe this is the reason why the cake tastes so seductively soft and fluffy. "The cake smells different and we have better dough proofing", master baker Peter Lorenzen says.

Kupferkanne Sylt – a place of tranquillity and indulgence – Grander is in everything

INFO

Grander installed since: 2001

Kupferkanne Sylt

D-25999 Stapelhooger Wai, Kampen, Sylt

Tel.: +49 (0) 4651 / 410 10

www.kupferkanne-sylt.de





Bakery Confectionery Nowosad

“Through Grander we have been able to improve the taste of our products, the bread is moister and more aromatic and the cakes and pastries stay fresh for longer. We have won more clients because of this. I would recommend Grander to anybody, just not to the baker next door”, says master baker Alexander Nowosad. “We work with hot vaporised water, and a machine to lessen the pressure ensures that the magnetic valves are not under too much pressure. The water in this machine was always dirty and brown, but

now it is clean and clear. Even the representatives from the local company were surprised”, Nowosad tells us with a smile. In 1956 his father arrived from the German Democratic Republic (DDR) in Schlangen just with a wooden suitcase, but with all recipes in his head. Nowosad still uses the traditional recipes; ready-made products do not exist in his bakery and neither does margarine. The specialty of the house and local favourite is Mohnbrot (poppy bread), covered with a butter crumble topping. “I do everything myself, just like a housewife would prepare it. Before we started using Grander water I used to mix the poppy mixture with milk but now I add revitalised water because it acts as an excellent binding agent and emphasises the poppy

taste.” Everybody can tell from the characteristic taste and the appearance of the products that this bread must have been baked by Alexander Nowosad.

Master baker Nowosad shows what he has got

INFO

Grander installed since: 2006

Nowosad Alexander Bäckerei Feinkost
D-33189 Schlangen, Paderborner Straße 14
Tel.: +49 (0) 5252 / 73 73

Stone oven bakery Klemp

This is how master baker Dieter Klemp summarises his experiences with water revitalisation: “We must be the cleanest business ever. We use 30% less chemicals and yet it is easier than ever before to clean the vapour tubes and the trays etc. I must have conducted over 200 tests with revitalised water and I am 100% convinced of its benefits. I have tested grain in regular and in revitalised water, and after three days in regular water the grain started to smell and turned white and frothy. The grain in the revitalised water stayed in perfect condition for more than three weeks and developed flawlessly.” Klemp was even able to infect people with his enthu-

siasm during his travels: “I have baked bread in a mobile oven in Russia and Spain and even underneath the Eiffel Tower and the public was always astonished and pleasantly surprised.”

INFO

Grander installed since: 2004

Steinofenbäckerei Klemp
D-58730 Fröndenberg, In der Twiete 3
Tel.: +49 (0) 2378 / 27 23

Bakery Schumacher

Master baker Rudi Schumacher has been using revitalised water for his bread for 14 years. This makes him one of the Grander 'veterans'. "I bake three to four times more rolls than I used to. That really is quite something", Schumacher says. He knows all the benefits of Grander after having observed the effects for a long time. "The rolls always stay crusty, don't become soft so quickly and keep their quality for longer. My bread has tastes better, and that has become known in the area and has improved my sales." He can use up to 3% less yeast, but the dough is more stable than before. "I don't just believe in Grander – I can see the positive results." He originally installed the water revitalisation system because of a customer: "A Grander representative who was also my customer gave me some information about it and was so dedicated

that I was concerned about losing an important customer if I did not start using Grander. After half a year the results he had told me about actually came true. I was astonished and turned from sceptic to staunch supporter. I have experimented with it a bit, for example through raising the water ratio. The taste of the bread has improved and the bread itself is firmer and moister. The results speak for themselves and I am proud of them." Schumacher has got a sign in his window which proclaims: "We bake with revitalised water." The locals approve.

Schumacher: I don't just believe in Grander, I can see the results.



INFO

Grander installed since: 1994

Bäckerei Schumacher

D-33415 Verl, Fürst-Wenzel-Platz 8

Tel.: +49 (0) 5246 / 92512-0

Bakery Confectionery Schwerdtner

In Löbau in Saxony great store is set by using organic products from the region. Schwerdtner creates cakes for special occasions and weddings; a traditional layered cake (Baumkuchen) is made using an old house recipe and bread for healthy nutrition is also baked here. The bread is specially baked on a stone slab. The director of production, Uwe Dehne, has noticed that the bread is much firmer since Grander has been installed. Stability during proofing has been extended by ten minutes and the sales turnover has increased by 5%. The use of baking agents has been reduced by 30%. The feedback from customers has been a universal: "Very satisfied!" Dehne discovered Grander during a holiday: "A baker at the Mondsee Lake advertised it and that made me curious."

Use of baking agents reduced by 30%, proofing stability extended by 10 minutes and turnover has been increased by 5%



INFO

Grander installed since: 2006

Bäckerei und Konditorei Schwerdtner GmbH

D-02708 Löbau, Breitscheidstraße 36

Tel.: +49 (0) 3585 / 86 24 05

www.baecckerei-schwerdtner.de



Jäger:
Simply good for you!

INFO

Grander installed since: 2002
Backhaus Jäger
 D-98597 Breitungen, Hauptstraße 65
 Tel.: +49 (0) 36848 / 872 13
www.backhaus-jaeger.de

Bakery Jäger

Master baker Andreas Jäger shares the experience of the other Grander users. Salt and sugar dissolve more easily, the yeast rises better and gelatinisation is more consistent during the actual baking process. His customers asked him what had changed: "I do not really have to advertise – we are selling more goods than ever before and the customer notice that they benefit from eating them." A little while ago he started

baking spelt bread with fresh spelt flakes. The grain is only ground just before the dough is made and it contains more carbohydrates, more minerals and more beneficial fats. The aim is to pass it on to the customer in as natural a condition as possible. "This gives people the feeling of a holistic nutrition," according to the master baker from Thuringia.

Bakery Confectionery Restaurant Café Lund

Visitors and tourists can find Café Lund at the Southernmost tip of the island Sylt, in Hörnum. Early in the morning, visitors can smell the delicious scent of freshly baked rolls and connoisseurs know that a wide range of 30 types of rolls as well as 20 kinds of artisan bread awaits them. Master baker Dieter Lund only uses freshly ground grain from his own mill for the spelt, oat and Frisian bread. He follows the slow-baking-principle which stipulates that bakers should take their time during the baking process in order to ensure that their bread and pastries unfold their best taste and offer a culinary pleasure to the customer. Dieter Lund has been very plea-

sed by the effects of Grander water revitalisation: "I feel that the dough is much easier to work with. Both the coffee machine and the vapour pipes have shown that the limescale does not attach itself as strongly and is easier to clean."

INFO

Grander installed since: 2001
Café Lund
 D-25997 Hörnum, Rantumer Straße 1-3
 Tel.: +49 (0) 4651 / 88 10 34
www.cafe-lund.de

Bakery Gschwill

Martin Gschwill has been baking with revitalised water in Halblech-Berghof in Bavaria for approximately ten years. As board member and grandmaster of the guild of bakers in the Ostallgäu region he knows what is important when it comes to baking. After the catastrophic flood in 1999, all running water had a brown tinge and was full of germs. Grander water revitalisation was the only solution for him. "The water became clean and clear again. The dough was suddenly lighter and less difficult to work with," he enthuses. In the past he had to clean the vapour pipes every four months with hydrochloric acid and he still

cannot believe that he no longer needs to do this. He recommends Grander to his colleagues at every board meeting: "My experience speaks for itself. I need less chemicals for descaling and my products look nicer and taste better." Bakery Gschwill is usually showered with medals at the examinations by the German Agricultural Guild (Deutsche Landwirtschaftsgesellschaft). "The revitalised water certainly contributes to this," Gschwill states. In 2007, the wheat loaf, rolls and rye bread received awards.

The board member and grandmaster of the guild of bakers of the Ostallgäu region is convinced by Grander water revitalisation

INFO

Grander installed since: 1999

Bäckerei Gschwill

D-87642 Halblech-Berghof, Illasberger Straße 25

Tel.: +49 (0) 8368 / 293



Bakery Brotgarten

"Organic products are very important for us and we have been certified 100% organic by Bioland. Our wholegrain products are unique. We grow our own grain and it is milled in a mill in the East Tyrol region," says Rainer Neugebauer, director of the bakery Brotgarten in Frankenberg. They put emphasis on high quality and local produce early on and revitalised water is inseparable from this organic philosophy. "The water pistols which are used to moisten the bread before and after baking were always full of limescale and clogged up. The dishwashing machine was even worse – the limescale led to the formation of an unusual fungus called

'Rotschmiere'. We had to take the machine apart and clean it every day. Grander solved all these problems."

Grander is an essential part of organic baking

INFO

Grander installed since: 2007

Bäckerei Brotgarten

D-35066 Frankenberg, Marburger Straße 38

Tel.: +49 (0) 6451 / 89 79





While everybody is fast asleep...

... the bakers are hard at work!

In Switzerland, the baking tradition consists of much more than just baking bread. French pâtisserie is combined with the rustic Swiss tradition, modern machines meet artisan craftsmanship. And the Swiss know: the aesthetic aspect is important, too. Sweet delights and elaborate pastries, everything a connoisseur could wish for, is artfully decorated and displayed.

One of the most popular specialties is the original 'Schweizer Biber', gingerbread with honey. Whether round or square, it is decorated with a traditional motive and has taken all hearts by storm. Each piece is made by hand and is unique, a special gift for someone special.



Bakery Confectionery Café Mohn

It is easy to notice that the bakers know their handiwork when walking through the bakery Mohn. Nimble hands are at work everywhere, kneading dough, filling the oven, decorating elaborate cakes and making sandwiches. Everything has to be done with precision because customers and delivery vehicles are waiting outside to make sure that nobody receives their breakfast rolls late. Delicacies for every taste are available here. From elegant Champagne-Truffles to rustic Buure-Bread, sweet butter plaits to Handbüürli from St Gallen, Cherry-Amaretti and traditional

Thurgauerli: All these are the signature products of the Mohn bakery. The products are as natural as possible. The wheat comes from certified organic growers in Kemmen valley and the installation of the Grander water revitalisation was only a question of time for Roger Mohn. "Since we had the Grander technology installed the dough has been velvety, our products have got a fuller flavour and the ice cream we produce in-house has been softer and more homogenous," Roger Mohn tells us. Curious enquiries from customers meant that the employees of the Mohn business had to be

informed about the use of the water revitalisation and trained. Roger Mohn has one last piece of advice: "Everybody should experience the fascinating element water for themselves, particularly Grander water."

INFO

Grander installed since: 2006

Mohn AG

CH-8572 Berg/TG, Obere Kirchstrasse 11

Tel.: +41 (0)71 / 636 11 58

www.beckmohn.ch

Bread, pastries and sweets
are created with much love and skill





Grander has added value to the business

Café Confectionery Laimbacher

Das Haus an der Weissbadstrasse 3 gilt als ältestes. The house in the Weissbad-Street is the oldest confectionery in town. A vast variety of sweet temptations for gourmets and people with a sweet tooth has been created here since 1872. The "Laimbacher" is known throughout the town as a creative confectionery and a traditional café. Only high quality ingredients are used for the products and they are still handmade according to traditional recipes. The 'Appenzeller Biber' is only one of many unique specialties. "Grander water has added value to my business," enthuses owner Reto Laimbacher. He came across this discovery by Johann Grander purely by accident. A neighbouring café had installed it and he was impressed by their excellent results. "I use revitalised water for ice cream, fruit fillings, the filling of the 'Appenzel-

ler Biber' and almost all the products in the café. The taste has improved and they stay fresh for up to four days longer than before." Laimbacher is delighted with the results. The 'Appenzeller Biber' is made and packed with great love and care. It is packaged in a smart carton or wooden box and shipped throughout the world.

INFO

Grander installed since: 2004

Café-Confiserie Laimbacher

CH-9050 Appenzell, Weissbadstrasse 3

Tel.: +41 (0)71 / 787 17 44

www.laimbacher.ch

Artisan Bread Organic Bakery

The Artisan Bread Organic (ABO) Bakery produces around 3,000 loaves per week, sold in health food shops and increasingly by mail order delivered throughout the UK. The product range is all organic using Demeter ingredients whenever possible with regular orders going to the Rudolf Steiner House in London. ABO also produces an unusual range of breads made with gluten free ingredients like rice, quinoa, buckwheat and even peas and beans those avoiding gluten and those with allergies and intolerance. Ingrid's passion has been to create traditional long fermentation great tasting gourmet breads and if you have ever tasted her breads you will know that she has exceeded her aim. No gums, potato flour, yeast or additives are used here – it is all fresh and pure.

Ingrid started her bakery 12 years ago with a vision inspired by a German baker. She saw a beautiful huge round sour dough loaf decorated with the Demeter flower symbol in his window and the energy of this loaf literally sprang out at her and she set her mind to making her bakery happen in the UK. She was already researching the inner alchemy of bread baking and had realized that the fundamental ingredient required was the highest quality water along with organic and biodynamic grains freshly milled on site. On further discussion with the baker she found that he was bringing in spring water from a local spring to bake his bread. These were high standards to follow and sadly the cost of bringing Kentish Hills spring water to her bakery in Whitstable soon became prohibitive and an alternative source of quality water had to be found. Baking bread requires expensive proving chambers

and ovens with steam that are ideally fed with soft water to keep them working efficiently. Steam is needed to moisten the bread while proving and steaming prior to baking to help the bread expand in the heat of the oven without tearing the crust. It quickly became apparent that using tap water was not good enough even with a carbon filter as stipulated by local public health officials.

“Our bakery is situated in a very hard water area (around 350 ppm dissolved solids). We installed a Grander water revitalization unit to our mains water in May 2004. Within a few months we were surprised by an unexpected Grander effect. In the past every 2 months we had to descale our water boiler for the proving cabinet with descaling acid with all the associated health and safety risks associated with such dangerous chemicals. As we only use ecological cleaners for all other cleaning needs – this was a bit of an issue! When we came to open the tank to descale we found that the lime scale had formed into the most beautiful crystalline formation, which we could just lift out! The remaining lime scale came away easily just by brushing it off.

We are saving around £ 1400 per year on servicing costs. Our service engineer Nick recently came to carry out a service – he should have come much sooner but somehow it got forgotten to arrange a service in 12 months! He spent very little time in the bakery and when he finished he said ‘Don’t call me for a routine service for at least another two years – your prover is squeaky clean! My London bakers need to know about your system here – I have to call on them every 3-4 months to descale the prover’.

Ingrid's special care in both the correct selection of grains and fresh milling and the specialist system of water treatment has now paid off; there were headaches with getting the plumbing right and a very large water bill when the system was leaking undetected for a few months – but now all is quiet! She uses a basic carbon filter and a flow through 1” Grander Unit after the filter on the mains water. She then incubates the water with a Grander Water Revitalisation large double pond rod in a dedicated holding tank and then lastly introduces trace minerals from an organic source of seaweed to make sure every loaf has the appropriate measure of trace minerals. The water for the oven and the steam chamber are further treated with a reverse osmosis system. The commercial reverse osmosis systems are very expensive so she fitted a domestic RO unit which is not very efficient. But that is a good thing in this case, as totally de-mineralised water which shows no dissolved solids, will corrode pipes. 20-50 ppm dissolved solid are inefficient as far as RO is concerned but just right to stop corrosion. It could ruin your expensive oven in a few years if you fed it totally pure water. Our oven engineer told me of a bakery where this happened!

INFO

Grander installed since: 2004

The Artisan Bread Organic Bakery

UK-CT5 3QJ Whitstable, Harvey Drive, Chestfield

Tel.: +44 1227 77 18 81

www.artisanbread-abo.com





Dolce Vita!

Italian baking tradition with heart

Artisan know-how, high quality raw materials and technically advanced production techniques in environmentally friendly surroundings gua-

rantee the freshness and superlative quality of the products. It was only a question of time and conviction until the master bakers and confec-

tioners of the South Tyrol region and Italy started to use revitalised water for their bread and sweet baked goods.

Panificio Grazioli

The news about revitalised water spread like wildfire throughout Northern Italy and soon afterwards bakers throughout the rest of the country discovered the benefits of revitalised water. Initially, Massimo Grazioli was not sure what to make of the Grander technology. He explains his original doubts: "I had heard a lot about it. I was not quite prepared for it but I was open-minded. I can be quite sceptical." His products have now received their finishing touches: "The crusts are thinner, the bread has a more delicate taste and is easier to digest. We are using much less yeast, both dry yeast and natural yeast. Of course it is possible to bake bread without using revitalised water, but if you want a better product and better quality it is an immense improvement."

The revitalised water does not just have benefits for the products themselves but also for the machinery. "The vaporisers used to accumulate limescale despite the use of special softening agents, but since we started using Grander they stay clean for much longer and get blocked less."

Revitalised water is beneficial for the products and the machinery

INFO

Grander installed since: 2004

Panificio Grazioli

I-21040 Caronno Varesino, Via Rossini 15

Via Rossini 15

Tel.: +39 0 331 / 54 45 44



Bakery Überbacher

“The water tastes softer and better. Our customers have confirmed that the bread is crustier and stays fresh for longer. Particularly our Semmel rolls used to become spongy and soft quickly in the summer, but now they still taste good in the evening.” Master baker Alfred Überbacher from Lajen in the South Tyrol region has been working with Grander for the last five years. The Überbacher bakery from Lajen is a family business which is committed equally to tradition and progress. Good quality and tradition are the secret of their success and prerequisite for the production of all their artisan goods. “We do everything by hand. We only use butter – margarine is out of the question. This is also the reason why we installed the Grander water revitalisation. We want to make sure that our customers only receive the highest possible quality. There is a notice in each of our branches to inform our clients that we use water revitalised by Grander.”

Überbacher tries to detect and implement innovative trends early on to ensure that their products are as advanced as possible. Revitalised water has become a popular talking point amongst the inhabitants of Lajen since the bakery started using it. “Other people in the village also say that there is something to it,” Überbacher confirms. The master baker has experienced the changes himself:



“I used to have to change the gaskets of the automatic taps every 6-7 months because they would break so quickly. I still have 7 in reserve but I have only had to change them once in five years since we installed Grander. That has been a massive reduction in cost – I used to pay 80 euros per gasket every six months. Now the pipes are clear and we also have to do less maintenance work on the vapour tubes.”

INFO

Grander installed since: 2003

Gebr. Überbacher & Co. OHG

I-39040 Lajen, Mitterweg 6/B

Tel.: +39 0 471 / 65 57 71

www.baeckerei-ueberbacher.it

Bakery Happacher

The results of the test conducted by the vocational academy in Baden impressed master baker Matthias Happacher from the South Tyrol region so much that he decided to acquire the Grander water revitalisation technology straight away. “I had it installed and just thought ‘Let’s see what happens.’” He did not expect any major improvements, but then: “I can feel the difference. The dough has more volume and the bread stays fresh for longer. The limescale deposits in the vapour tubes are easier to remove. I used to have to clean them laboriously once a year, but now this only has to be done every three years. I use 5% less yeast per year.”

Happacher’s customers have always been happy with the wide range of bread he offers and with the quality of his products but the Grander water revitalisation is the icing on the cake.

INFO

Grander installed since: 2005

Happacher Matthias KG

I-39030 Sexten-Moos, St. Josefstrasse 12

Tel.: +39 0 474 / 710 348



GRANDER
Belebtes Wasser

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