

Dreem

For Powder Dessert Mixes, Baking Aids
& Instant Powder Drink





Who we are

Dreem S.A.E is a “Rachid family” owned company founded in 1991.

Today, Dreem is the leading brand in Egypt in the “ Ready to prepare desserts “ market, with a comprehensive range of desserts products and baking aids..

Dreem also is the market leader of the powder beverages market in Egypt with it’s famous “Fruty” brand. Dreem expanded it’s business further and entered the food services market , and today it’s considered one of the top suppliers of desserts premixes with a wide range of products designed especially for HORECA Driven by a strong brand and a highly qualified team, Dreem’s business goes beyond the Egyptian market to include many export markets in the “MENA” region and others such as, Sudan, Libya, Kuwait, KSA, Palestine, Qatar,etc.



Quality & Food Safety

An absolute priority

Food safety and quality mastery and control are essential factors in consumer satisfaction.

We cooperate closely with our suppliers to ensure that our ingredients, raw materials, and packaging meet strict safety and quality standards.

The Quality Assurance policy covers the entire production process, from raw materials to shipment of finished products .

Research and Development

In view of tomorrow

At “Dreem “ we believe that innovation is the cornerstone of the success of any organization that is why Research and Development is a vital aspect of “Dreem” business.

The strategy of R&D is to strengthen the brand and support future long-term growth and competitiveness through innovation and renovation.

The people

Dreem’s most valuable asset

We attract and recruit the finest calibers, build our organization from within, promoting and rewarding people without regard to any difference unrelated to performance.

Dreem’s management team is young and ambitious characterized by a passion to win and an insatiable appetite for learning and acquiring new skills.

Dreem

Certification



ISO 22000



OHSAS 18001



FDA



HALAL

Dreem

*Treat Them Every Day
in a Different Way*

Dreem

Jelly

Item Name	Pack Size	Dimensions	Pack Weight		20" FCL Load	40" FCL Load	40" HC Load
		L X W X H	Net	Gross			
Jelly Strawberry	12 X 12 Grm 85	48 x 35 x 24 cm	kgs 12.24	kgs 14.94	670	1340	1580
Jelly Pineapple	12 X 12 Grm 85	48 x 35 x 24 cm	kgs 12.24	kgs 14.94	670	1340	1580
Jelly Apricot	12 X 12 Grm 85	48 x 35 x 24 cm	kgs 12.24	kgs 14.94	670	1340	1580
Jelly Raspberry	12 X 12 Grm 85	48 x 35 x 24 cm	kgs 12.24	kgs 14.94	670	1340	1580
Jelly Mango	12 X 12 Grm 85	48 x 35 x 24 cm	kgs 12.24	kgs 14.94	670	1340	1580
Jelly Cherry	12 X 12 Grm 85	48 x 35 x 24 cm	kgs 12.24	kgs 14.94	670	1340	1580



Dream

Topping

Item Name	Pack Size	Dimensions	Pack Weight		20" FCL Load	40" FCL Load	40" HC Load
		L X W X H	Net	Gross			
Whipped Topping (45 GM) Vanilla-Strawberry	12 X 12 Grm 45	38.5 x 32.5 x 27 cm	kgs 6.48	kgs 7.31	870	1770	2000
Whipped Topping (65 GM) Chocolate	10 X 12 Grm 65	38.5 x 32.5 x 27 cm	kgs 7.08	kgs 8.06	870	1770	2000
Whipped Topping (2 Set)	24 x Grm 36	23 x 22 x 16 cm	kgs 0.86	kgs 1.00	3560	7250	8160
Whipped Topping (4 Set)	48 x Grm 36	46.5 x 24.5 x 25.5 cm	kgs 1.73	kgs 2.00	1980	4030	4550
Whipped Topping (Cans)	24 x Grm 400	42 x 31 x 27 cm	kgs 9.60	kgs 10.85	820	1670	1885



Dreem

Custard

Item Name	Pack Size	Dimensions	Pack Weight		20" FCL Load	40" FCL Load	40" HC Load
		L X W X H	Net	Gross			
Custard Vanilla	12 X 12 Grm 70	48 x 35 x 25 cm	kgs 10.08	kgs 11.26	670	1340	1580
Custard Vanilla	48 X Grm 220	34 x 26 x 27 cm	kgs 11.52	kgs 14.14	670	1340	1580
Custard Vanilla - Tin	24 X Grm 350	42 x 31 x 27 cm	kgs 8.40	kgs 9.84	670	1340	1580



Dreem

Cream Caramel

Item Name	Pack Size	Dimensions	Pack Weight		20" FCL Load	40" FCL Load	40" HC Load
		L X W X H	Net	Gross			
Cream Caramel	12 X 12 Grm 70	49 x 36 x 26 cm	kgs 10.08	kgs 11.80	670	1340	1580
Cream Caramel	12 X 12 Grm 92	49 x 36 x 26 cm	kgs 13.25	kgs 14.77	670	1340	1580



Dreem

Ice Cream

Item Name	Pack Size	Dimensions	Pack Weight		20" FCL Load	40" FCL Load	40" HC Load
		L X W X H	Net	Gross			
Ice Cream chocolate	12 X 12 Grm 80	49 x 36 x 25 cm	kgs 11.52	kgs14.22	670	1340	1580
Ice Cream Vanilla	12 X 12 Grm 80	49 x 36 x 25 cm	kgs 11.52	kgs14.22	670	1340	1580
Ice Cream strawberry	12 X 12 Grm 80	49 x 36 x 25 cm	kgs 11.52	kgs14.22	670	1340	1580
Ice Cream Mango	12 X 12 Grm 80	49 x 36 x 25 cm	kgs 11.52	kgs14.22	670	1340	1580



Dreem

Pound Cake

Item Name	Pack Size	Dimensions	Pack Weight		20" FCL Load	40" FCL Load	40" HC Load							
		L X W X H	Net	Gross										
Pound Cake Mix (Chocolate)	24 X Grm 400	44 X 35 X 22 Cm	Kgs 9.60	Kgs10.36	850	1740	1970							
Pound Cake Mix (Vanilla)	24 X Grm 400	44 X 35 X 22 Cm	Kgs 9.60	Kgs10.36	850	1740	1970							
Pound Cake Mix (Orange)	24 X Grm 400	44 X 35 X 22 Cm	Kgs 9.60	Kgs10.36	850	1740 </tr <tr> <td>Pound Cake Mix (Strawberry)</td> <td>24 X Grm 400</td> <td>44 X 35 X 22 Cm</td> <td>Kgs 9.60</td> <td>Kgs10.36</td> <td>850</td> <td>1740</td> <td>1970</td> </tr>	Pound Cake Mix (Strawberry)	24 X Grm 400	44 X 35 X 22 Cm	Kgs 9.60	Kgs10.36	850	1740	1970
Pound Cake Mix (Strawberry)	24 X Grm 400	44 X 35 X 22 Cm	Kgs 9.60	Kgs10.36	850	1740	1970							



Dreem

Cake Mix

Item Name	Pack Size	Dimensions L X W X H	Pack Weight		20" FCL Load	40" FCL Load	40" HC Load
			Net	Gross			
Brownies Cake Mix	12 X 400 Grm	31 x 29 x 21 cm	kgs 4.8	kgs 5.2	1700	3400	3800
Sponge Cake Mix Vanilla	12 X 500 Grm	31 x 29 x 21 cm	kgs 6	kgs 6.5	1700	3400	3800
Sponge Cake Mix Chocolate	12 X 400 Grm	31 x 29 x 21 cm	kgs 4.8	kgs 5.2	1700	3400	3800
Pan Cake Mix	12 X 440 Grm	31 x 29 x 21 cm	kgs 5.28	kgs 5.7	1700	3400	3800



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Instant Powder Drink

Item Name	Pack Size	Dimensions	Pack Weight		20" FCL Load	40" FCL Load	40" HC Load
		L X W X H	Net	Gross			
Fruty Concentrate: Mango - Orange - Peach- Tangerine - Pineapple- Lemon	12 X 20 Grm 12	25.5 x 17.5 x 20.5 cm	kgs 2.88	kgs 4.26	3150	6400	7250
Fruty Single Serve: Tangerine Pineapple- Orange - Lemon Peach- Mango	12 X 24 Grm 11	35 x 17.5 x 20.5 cm	kgs 3.3	kgs 4.25	2300	4680	5300
Fruty jar: Mango- Orange Tangerine - Pineapple Peach - Lemon	15 X Grm 750	48 x 29.5 x 21 cm	kgs 11.25	kgs 18.70	970	1970	2240
Fruty Tin: Orange - Tangerine Pineapple- Peach - Lemon Mango	4 X 2.5 KG	30 x 24 x 20 cm	kgs 10	kgs 11.70	1050	2150	2150



Dreem

Oriental

Item Name	Pack Size	Dimensions	Pack Weight		20" FCL Load	40" FCL Load	40" HC Load
		L X W X H	Net	Gross			
Hibiscus	10 X 12 Grm 75	31 x 37 x 24 cm	kgs 7.5	kgs 8.5	1100	2200	2500
Sobia (Coconut-Vanilla Milk Flavored)	10 X 12 Grm 75	31 x 37 x 24 cm	kgs 7.5	kgs 8.5	1100	2200	2500
Kamar Eldin	10 X 12 Grm 55	31 x 37 x 24 cm	kgs 6.5	kgs 7.25	1100	2200	2500



Dreem

Chocolate Drink & Creamer

Item Name	Pack Size	Dimensions	Pack Weight		20" FCL Load	40" FCL Load	40" HC Load
		L X W X H	Net	Gross			
Cooking Cocoa	6 X 8 Grm 100	38 x 28.5 x 30 cm	kgs 4.80	kgs 5.55	885	1800	2050
Choco Drink	6 X 8 Grm 100	38 x 28.5 x 30 cm	kgs 4.80	kgs 5.55	885	1800	2050
Creamer (S)	12 x Grm 150	30 x 24.5 x 15 cm	kgs 1.80	kgs 1.97	2620	5350	6050
Creamer	12 x Grm 300	30 x 24 x 22.5 cm	kgs 3.60	kgs 3.95	1750	3650	4100



Dreem

Mousse

Item Name	Pack Size	Dimensions	Pack Weight		20" FCL Load	40" FCL Load	40" HC Load
		L X W X H	Net	Gross			
Mousse Vanilla	12 X 12 Grm 70	48 x 35 x 25 cm	kgs 10.08	kgs 11.26	670	1340	1580
Mousse Strawberry	12 X 12 Grm 75	48 x 35 x 25 cm	kgs 10.80	kgs 11.98	670	1340	1580
Mousse Chocolate	12 X 12 Grm 80	48 x 35 x 25 cm	kgs 11.52	kgs 12.70	670	1340	1580





Baking Ingredients

Item Name	Pack Size	Dimensions	Pack Weight		20" FCL Load	40" FCL Load	40" HC Load
		L X W X H	Net	Gross			
Baking Powder	6 X 50 Grm 16	49 x 19 x 25 cm	kgs 4.80	kgs 5.13	1240	2450	2850
Vanilla	12 X 100 Grm 1	26 x 26 x 15 cm	kgs 1.20	kgs 2.04	2750	5600	6350
Gelatine	28 X Grm 50	29 x 24 x 19 cm	kgs 1.40	kgs 1.63	2240	4250	4330
Cake Chef	300 x Grm 18	27 x 35 x 25 cm	kgs 5.40	kgs 6.64	1200	2460	2755



Dreem

Oriental

Item Name	Pack Size	Dimensions L X W X H	Pack Weight		20" FCL Load	40" FCL Load	40" HC Load
			Net	Gross			
Sahlab	48 X Grm 100	41 x 30.5 x 34 cm	kgs 4.80	kgs 5.62	680	1380	1560
Basboussa	12 X Grm 450	36 x 26 x 29.5 cm	kgs 5.40	kgs 5.68	1050	2140	2420
Om Ali	12 X Grm 140	36 x 28 x 29.5 cm	kgs 1.68	kgs 1.92	1050	2140	2440
Dumplig Mix	24 x Grm 200	36 x 26 x 29.5 cm	kgs 5.40	kgs 5.78	1050	2140	2440
Muhallabeya (Vanilla)	12 x 12 Grm 80	48 x 35.5 x 25 cm	kgs 11.52	kgs 12.70	680	1380	1560
Meshmeshya	10 x 12 Grm 75	45 x 33 x 28 cm	kgs 9	kgs 10	870	1770	2000





Service From The Heart

Dreem

Food Services



Bread Improvers

Bread Mate (10 Grm) Sachet

- Recipe Suggestion**

add 1 sachet 10 gm to 50 kg flour

- Pack Size**

300 sachet / pack



Universal 3000 (0.3 %)

Recipe suggestions

- Type**

wheat flour
water
sugar
fat
fresh yeast
salt
universal 3000
if dry yeast is used, use only 1/3 the quantity of the indicated fresh yeast

	Soft Rolls	Baguettes
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	1000 gm	1000 gm
	550 gm	600 gm
	60 gm	-
	50 gm	-
	50 gm	40 gm
	10 gm	15 gm
	3 gm	3 gm

- Recommended Use:**


























add 0.3 % of the total weight of flour (3gm per 1 kg flour)

- Pack Size:**

10 Kg Bag
(9 X 1 kg bucket)



Direction For Use

	Soft rolls	Baguettes
		
Mixing time approx	5min	5min (depend on type)
		
Dough temperature	26:28 c	26:28 c
		
Resting time	20min	30min
		
Dough weight approx	50 g	300 g
		
Proving time	45min	45min
		
Proving temp	35 C	35 C
		
Baking time	10:15 min	15:20 min
		
Baking temp	250 C	250 C
	No	Yes
Steam insertion		

Cream Patisserie

- **Advantages**

- Easy to prepare
- can be stored overnight in the refrigerator

- **Recipe Suggestion**

- creme patisserie powder 400 gm
- water / milk 1 litre

- **Pack Size**

10 Kg Bag



Cream Patisserie Extra

- **Advantages**

- Easy to prepare
- Stable at high temperatures
- Rich creamy taste

- **Recipe Suggestion**

- creme patisserie powder 400 gm
- water / milk 1 litre

- **Pack Size**

10 Kg Bag



Direction For Use

- 
 - 
 - 
- 2 - 3 min.
- 15 min.
- Leave the mixture to set before use

The logo for Dreem, featuring the brand name in a stylized, rounded font with a red outline.

Food Services



Glazing Jelly

- **Advantages**

- Transparent
- Fast forming and setting
- Gives good results when applied by the spraying machine

- **Pack Size**

(4 x 5 kg bucket)



Direction For Use

- Heat until complete melting

- Use brush or spraying machine



Mousse

Directions for use

- Add (430) grm vanilla powder, (550) grm for chocolate or strawberry, to (1 litre) of cold milk in a deep mixing bowl, mix with an electric mixer at slow speed.
- Then whip for 3 min at high speed till you get a loose and fluffly cream.
- Put the mix in dessert bowl and leave in the refrigerator for minimum 1 hour.

● Flavors

- Vanilla
- Chocoolate
- Strawberry

● Pack Size

5 kg Bag
carton (6 x 1 kg pouch)



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Food Services



Jelly

Recipe Suggestions

- Dreem Jelly Powder 1 kg
- Water 5 litre

● Flavors

- Strawberry
- Apricot
- Pineapple
- Mango
- Cherry
- Rasperry

● Pack Size

- carton (6 x 1 kg Pouch)
- 10 kg bag



Direction For Use

- 
Dissolve 1 Kg of Dreem Jelly

- 
In 2½ litres of boiling water

- 
Add 2½ litres of cold water and stir again

- 
Pour into Jelly moulds or glasses
and chill for several hours until set

The logo for Dreem, featuring the word "Dreem" in a stylized, rounded font with a red outline and white fill.

Food Services



Ice Cream

- **Advantages**

- Suitable for soft ice cream and hard ice cream

- **Recipe Suggestions**

- Ice Cream Powder 1 kg
- Cold Water / milk 2.5 litres

- **Flavors**

- Vanilla
- Chocolate
- Strawberry
- Mango

- **Pack Size**

- 10 kg bag
- Carton (800 gm pouch x 12)



Direction For Use

- Mix 2.5 litres cold water or cold milk, then whip at high speed till complete firmness
- Put in the freezer at least for 2 hrs

Dream

Food Services



Topping

● With Sugar

Deli Cream

Advantages

- High overrun
- Bright white colour
- Thick consistency
- Strong creamy taste
- Easy to spread and shape

Creme Chantilly

Advantages

- Easy to prepare
- Light creamy taste
- Smooth consistency
- Shiny white
- High overrun
- Easy to spread and shape

Directions for use

Recipe suggestions

- Deli/ Creme Chantilly Topping Cream 1 kg
- Cold Water / Milk 2 litres

Whip 1 kg of deli cream - creme chantilly powder with 2 liters cold water or milk at highest speed until getting thickness and volume required



Pack Size

10 kg bag
25 kg bag



● Without Sugar

Topping Cream

Advantages

- Rich creamy taste
- Thick and stable consistency
- Bright white colour
- Sugar may be added to taste
- Easy to spread and shape

Matrix Topping Cream

Advantages

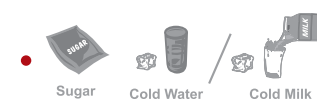
- High overrun
- Thick and stable consistency
- Bright white colour
- Sugar may be added to taste
- Easy to spread and shape

Directions for use

Recipe suggestions

- Matrix/Topping cream powder 1 kg
- Cold water / Milk 2 litres
- Sugar 400 gm

whip 1 kg of topping cream - matrix powder with 2 liters cold water or milk at highest speed until getting thickness and volume required



Pack Size

10 kg bag
25 kg bag



Dreem

Food Services



Piping Jelly



Piping Jelly

- **Flavors**

- Neutral
- Strawberry
- Mango
- Caramel
- Chocolate
- Pineapple
- Greenapple

- **Pack Size**

- Carton (4 x 4.8 kg bucket)
- Carton (9 x 1 kg bucket)



Glitter Jelly

- **Flavors**

- Blueberry
- Cherry
- Greenapple
- Pineapple



- **Pack Size**

- Carton (4 x 3 kg bucket)





Dream

Food Services



Tiramisu

Suggestion 1

- Add 750 gm tiramisu powder to (2 1/4) litre chilld milk in a deep mixing bowl
- Whip with an electric mixer at medium speed for 2 min then at high speed for 1 min
- Soak sponge cake or finger biscuits into coffee syrup (water - suger - nescafe)
- Spread obtained cream on top and sprinkle with coca powder or nescafe.
- Put it in the refrigerator for at least one hour.

Suggestion 2

- Add 750 gm tiramisu powder to (1 1/2) litre chilld milk + 750 ml whipped cream in deep mixing bowl

● **Pack Size**

carton (750 gm pouch x 15)





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Food Services



Chocolate Sponge Cake

Advantages

- Just add eggs and water
- Saves in the amount of eggs used
- Maintains the spongy consistency for a long period

Recipe Suggestion

	1	2	3
- Sponge Mix Powder	1000 g	1000 g	1000 g
- Eggs	1000 g	600 g	500 g
- Water	-	250 g	375 g
- Vanilla	1 g	1 g	1 g

Flavor

Chocolate
Black Forest

Pack Size

10 Kg Bag



Direction For Use

- Pour all ingredients in a bowl and mix with electric mixer



8 - 10 min



At High speed

- **Round Chocolate sponge cake:** suggestion 1 & 2




180° - 190° C



40 - 50 min

- Pan Size



- **Chocolate swiss roll:** suggestion 3




240° C



5 - 6 min



Dreem

Food Services



White Sponge Cake

Advantages

- Just add eggs and water
- Saves in the amount of eggs used
- Maintains the spongy consistency for a long period

Recipe Suggestion

	1	2	3
- Sponge Mix Powder	1000 g	1000 g	1000 g
- Eggs	750 g	600 g	500 g
- Water	100 g	200 g	300 g
- Vanilla	1 g	1 g	1 g

Flavor

Plain / Vanilla

Pack Size

10 Kg Bag



Direction For Use

- Pour all ingredients in a bowl and mix with electric mixer



8 - 10 min



At High speed

- **Round Sponge Cake:**
suggestion 1 & 2



180° - 190° C



40 - 50 min

- Pan Size



24
cm

- **Swiss Roll:** suggestion 3



240° C



5 - 6 min



Food Services

Cake Improver

● Advantages

- just add eggs and water
- saves in the amount of eggs used
- maintains the spongy consistency for a long period
- saves in ingredients and labour

● Suggestions Dosage

3 - 4 % of whole mixture weight

● Pack Size

Carton (4 x 4 kg bucket)



Suggested recipe to make sponge cake

- 500 gm Whole Egg
- 350 gm Flour
- 350 gm Sugar
- 40 gm Improver
- 10 gm Baking Powder
- 1 gm Vanilla
- 100 gm Water

Direction For Use

- **Sponge cake, swiss roll, and pound cake:**
ingredients are mixed all-in for 5 min.



All-in



5 min.

- Pour mixture into a greased pan
- Bake in a moderate oven
175° - 180° C 40 - 50 min.

English Cake Mix

● **Advantages**

- Consistency in quality
- Easy to prepare
- A good base for various cakes:
 - English cake chocolate
 - Orange english cake
 - Cup cake

● **Recipe Suggestion**

<ul style="list-style-type: none"> - Dreem english cake mix - Eggs - Butter - Milk 	Suggestion (1) 400 g 150 g 100 g 50 g	suggestion (2) 400 g 150 g 150 g -
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● **Flavors**

Plain / Vanilla
 Chocolate
 Orange

● **Pack Size**

4 kg bag



Direction For Use

- Yield: one mould, size 26



- Pour all ingredients in a bowl and mix with electric mixer



5 min



At High speed

- Pour the mixture into a greased rectangle pan

- Bake in moderate oven




175° - 180° C



30 - 40 min



Instant Powder Drink

- Available in 750 gm and 2.5 kg

- Pack Size

Carton (4 x 2.5 kg Pouch)

Carton (15 x 750 Grm Pouch)



Tangerine



Mango



Peach



Green Apple



Orange



Apple



Pineapple



lemon



watermelon



Berries

Brownies

Recipe Suggestion

- Preheat the oven to medium temperature degree 175° - 180° C (350 F)
- Grease bottom of brownies mold with butter
- Mix brownies powder (1000 g) with 150 gm whole egg (3 eggs) + (150 gm) of oil or butter (150 ml) of water in bowl
- Mix with electric mixer for 1 min. at low speed then for 5 min, at high speed
- Spread the dough in brownies mold (1.5 cm thickness) and put in the oven for 20 min.
- Cool down completely before cutting, then cut squares as desired.

● **Pack Size**

Carton (1 kg Pouch x 14)





Couverture Chocolate

Chocolate Compound

- Plain Chocolate
- White chocolate
- Milk chocolate

- **Pack Size**

Carton 2.5 kg x 12 Moulds



Suitable for

- Making chocolate decorations
- Making ganache and sauces
- Coating
- Moulding both solid and hollow shapes

Suggested Recipes

Ice Cream-Cookie Cake Recipe

1. Ingredients

- 1 cup heavy cream
- 1 /3 cup granulated sugar
- 2 tbsp orange juice
- 2 cups Dreem vanilla ice cream, softened
- 1 cup crackers crumbs, crushed
- 3/ 4 cup miniature semisweet chocolate chips
- 1 /2 cup raisins
- 1 cup heavy cream
- 2 tbsp icing sugar
- 1 tsp Dreem vanilla extract

2. Steps

- Line a 2 metal bowl with plastic wrap. Beat the cream, sugar and orange juice in a large bowl with an electric mixer at high speed until stiff. Use a large rubber spatula to fold in the ice cream, crumbs 1/ 2 cup chocolate chips and raisins.
- Spoon the mixture into the prepared bowl, pressing down firmly. Freeze for 3 hours.
- With mixer at high speed, beat the cream, icing sugar and vanilla in a medium bowl until stiff.
- Turn out on to a serving plate. Remove the wrap. Pipe the cream on top in a decorative manner. Sprinkle with the remaining 1/ 4 cup chocolate chips.



Strawberry Mousse Cake

1. Sponge cake

- Prepare a 1 full round (24cm) **Dreem white sponge cake** according to instructions at the bag.

2. Strawberry Mousse Layer

- Prepare a 1 full portion **Dreem Strawberry Mousse** according to instructions at the bag.

2. Steps

- Cut sponge cakes according to the height of the cake ring you have chosen and place it into the cake ring. Lay a layer of sponge cake into the cake ring as base. Pour in half of the strawberry mousse on top of the cake then top up with another layer of sponge cake. Pour the balance mousse on top of the sponge cake. Leave in the chiller to let it set for at least 2 hours. Grated some strawberry, chocolate on top or decorated as desired.

Topping

- 10 g **Dreem Strawberry instant jelly powder**
- 180 ml water
- 1 tbsp castor sugar
- few drops of red colouring

Bring instant jelly powder, water and sugar to a boil. Add in coloring and leave to cool, then pour over mousse layer after coming out of chiller, then put back again to set for 1 hour.



Dreem

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