

## ***VCS-Lab Vacuum Cooling Solution***

Mobile vacuum cooling system for baked goods and for R&D



### **IMPORTANT BENEFITS**

- Seamless functionality scale-up to larger VCS vacuum systems
- Best suited for training purposes or test and research laboratories
- Compact and location-independent design on rolls with closed pump stand
- Developed and built for highest quality and hygiene requirements in research & development
- Guaranteed process reliability with final pressure of < 0.01 mbar
- Recipe management and configuration via large HD touch display terminal
- Interface to the higher-level control systems (Industry 4.0) and for complete data evaluation
- Bundled Durrer know-how: everything in-house and from one source
- **3-year warranty**

The fastest cooling method of all: Our high-performance vacuum coolers ensure greater efficiency in the bakery. Highest hygiene standards and easy integration into existing control systems are a matter of course.

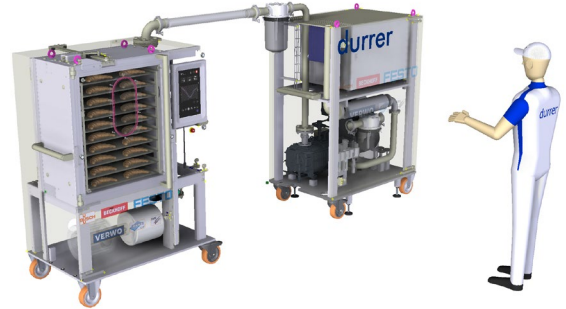
**Directly from the oven, bread is cooled down by 60° C within minutes: it does not get any faster. The powerful pump draws off the steam. Our vacuum coolers meet the highest hygienic and technical requirements. They increase productivity in the commercial and industrial production of baked goods. And they ensure optimized use of space.**

We supply standardized vacuum cooling systems, but also design customized solutions. And: We develop complete solutions – including integration into the line or into existing control systems.

### Vacuum chamber:

**Chamber size: 60 x 40 x 80 cm (W x L x H)**

The laboratory vacuum chamber is designed for several baking sheets and is suitable for different tests or for training purposes. The lab chamber offers the same functionality as all larger Durrer VCS coolers. It's the same proven Durrer technology, but much more compact and mobile. The results can be scaled up seamlessly.



### Pump level:

The 200 m3 pump achieves a final pressure of < 0.01 mbar and cools the baked goods at the same pace as the large batch vacuum coolers.

### Pump performance:

1 x 200 m3 for R&D

### Cooling performance:

From 95° C to ca. 35° C core temperature within 4 Minutes

### Scientific Research partner:

We do constant research and develop further our vacuum coolers. We regularly receive the latest research findings and forward-looking knowledge from the most renowned Swiss research institutes. After all, we want to remain a pioneer in vacuum cooling technology in the future. This enables us to tailor our developments entirely to the wishes and requirements of our globally active clientele.

