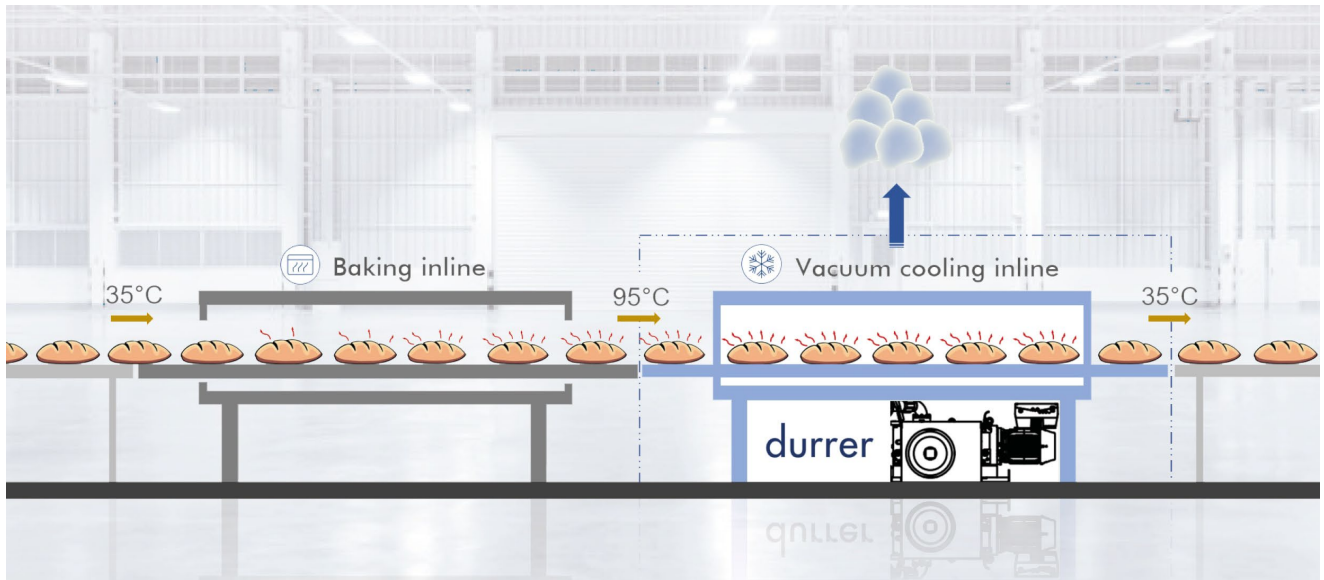


VCS-Inline Vacuum Cooling Solution

Vacuum cooling system for the cooling of baked goods for inline production



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.

The inline vacuum cooling system is a continuous system. The baked goods are fed from the oven via a conveyor belt line to the cooling chambers - fully automatically and in one pass. Within minutes, the baking material is cooled by 60°C and then transported directly to the further processing: 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 bakery products. And they ensure optimized use of space.

In addition to large-scale systems, we also supply smaller and standardized vacuum cooling systems. And we design customized solutions.



IMPORTANT BENEFITS

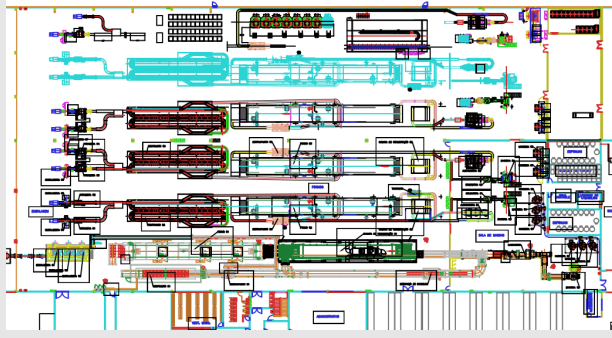
- Excellent price-performance ratio
- Built to respond to the highest quality and hygiene requirements
- Process reliability / pulsating
- Latest and most efficient pump technology
- Minimal space requirements thanks to modular concept
- Simple and intuitive input and configuration via large HD touch display terminal
- Interface to higher-level control systems (Industry 4.0)
- Remote maintenance via Internet connection to VPN router
- Pre- and Aftersales Services
- Bundled Durrer know-how: everything in-house and from one source
- **3-year warranty**

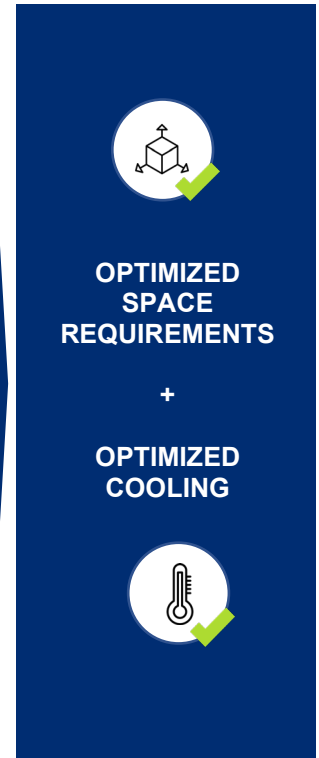
Design vacuum chamber:

The vacuum chamber of the inline system is offered as a customized version. Our engineers design the size and capacity of the system according to the parameters and objectives previously defined with the customer. The following objectives are defined:



The following factors lead to optimal definition:

OVEN OUTPUT	<ul style="list-style-type: none"> - Conveyor speed - Conveying width
PRODUCT DEFINITION	<ul style="list-style-type: none"> - Bread weight per hr - Dimension of conveyed goods (backware or moulds) - Number of goods received per hr - Weight of the baking material
COOLING PROCESS	<ul style="list-style-type: none"> - Vacuum cooling or stabilization
LAYOUT SPECIFICATIONS	<ul style="list-style-type: none"> - Positioning of oven vacuum cooling further processing - Inline, L or U positioning - Configuration vacuum cooling chambers: horizontally or vertically - Placement of the vacuum pump stands - Piping, wiring
INTERFACE for oven and further processing	<ul style="list-style-type: none"> - Mechanical, electrical and data communication - Industry 4.0
LAYOUT PLANNING	



Design pump stand:

As with the vacuum chamber, the optimal pump for the system is evaluated after an initial product analysis. We offer two pump stand versions:

TECHNICAL ROOM VERSION: Open pump stand. The pumps are installed in a separate technical room.

BAKERY VERSION: Closed pump cabinet with chiller. This system is installed directly in the bakery.

Pump performance:

- 1 x 200 m3 for cooling ca. 20 kg Bread
- 1 x 450 m3 for cooling ca. 40 kg Bread
- 1 x 950 m3 for cooling ca. 80 kg Bread
- 2 x 950 m3 for cooling ca. 160 kg Bread
- 3 x 950 m3 for cooling ca. 240 kg Bread
- Customized-Version according to your specifications

Cooling performance:

From 95°C to ca. 35°C core temperature in 4 Minute

