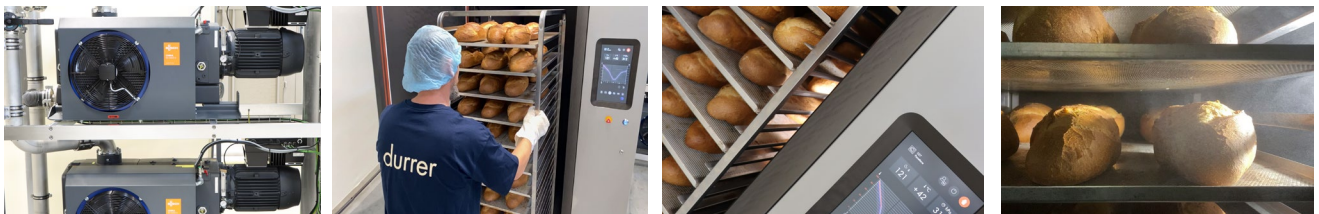


## ***VCS-Batch Vacuum Cooling Solution***

Vacuum cooling system for baked goods on batch production



### **IMPORTANT BENEFITS**

- Excellent price-performance ratio
- Built for 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**

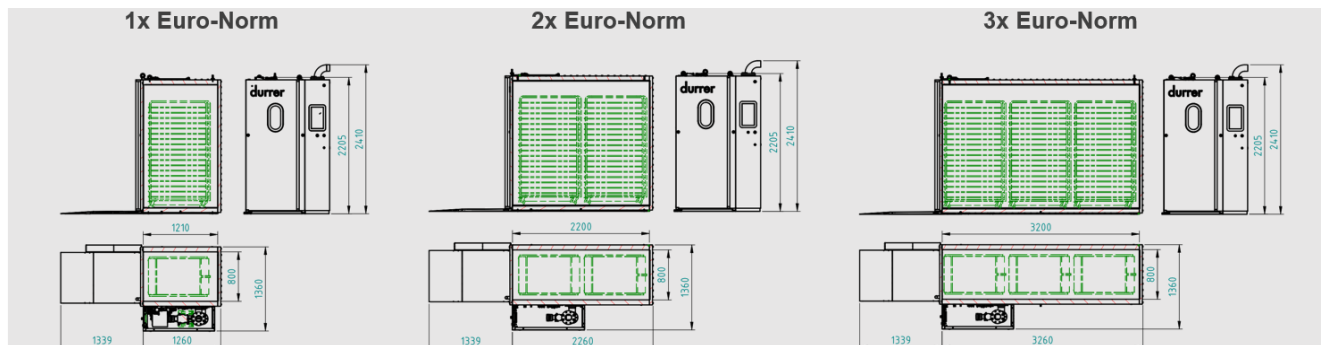
The fastest cooling method of all: Our high-performance vacuum coolers ensure greater efficiency in the bakery. Highest hygiene standards and easy integration into existing control systems are a matter of course.

**Directly from the oven, bread is cooled 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 bakery products. 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.

### Design vacuum chamber:

The standard vacuum chamber is designed for one, two or three racks (Euro standard), but is also offered as a customized version - tailored to your specifications and wishes.



### Design pump level:

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 placed in a separate technical room.

**BAKERY PRODUCTION version:** Closed pump stand with chiller. This system is installed directly in the bakery.



### Pump performance:

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

### Cooling performance:

From 95°C to ca. 35° Core temperature in 4 minutes

