

think process!



Werner & Pfleiderer
Bakery Technologies



VACUSPEED®

High performance vacuum cooling

Freshness and crispness the entire day

WP BAKERYGROUP

think process!

VACUSPEED®

**IMPROVE TASTE, FRESHNESS AND CRISPNESS
OF YOUR BAKED GOODS THE ENTIRE DAY**



WP CleanTec

- Wet cleaning of cell interior



WP GreenEnergy

- Enormous energy savings due to reduced cooling time and low connected load ratings compared to conventional cooling



WP BakingQuality

- Little loss of flavor
- Gentle on the product thanks to differential pressure measurement
- Minimum loss of moisture
- Germ-free cooling



WP SmartControl

- Easy operation thanks to retrievable product programs
- Automatic door opening after process end

ALSO AVAILABLE WITH SLIDING DOOR:

- Automatic, program-controlled sliding door
 - Door closes automatically at program start
 - Door opens automatically at program end
- Little floor space required in front of system
- No doorway required
- At 12 cycles per hour this saves you 24 manual door movements!



**ADVANTAGES // HIGHLY EFFECTIVE AND ENERGY-SAVING
COOLING OF PARTLY AND FULLY BAKED PRODUCTS //
FREE OF GERMS // EXTENDED SHELF LIFE OF BAKED
GOODS BY UP TO 3 WEEKS // LONGER LASTING
CRISPNESS AND STABILITY OF THE BAKED GOODS**



DIMENSIONLESS COMPARISON (RATIOS)

of vacuum cooling (VACUSPEED®) and conventional cooling (storage and flash freezer of the same production capacity)

	STORAGE FREEZER	FLASH FREEZER	VACUSPEED (TYPE 1140)
Trolley	1	1	1
Energy consumption	6.4	7.3	1.0
Floor space required	6.5	8.8	1.0
System cost	2.0	1.6	1.0
Production output	1.0	1.0	1.0

FIELDS OF APPLICATION

Rapid pre-cooling:

Oven-hot goods are cooled to a low temperature level in the vacuum cell in 6 to 8 minutes on average. Conventional cooling methods require about 45 minutes and two-thirds more energy input.

ADVANTAGE: minimum loss of moisture, time savings, energy cost savings

Extending shelf life:

VACUSPEED cools down goods hot from the oven free of germs within minutes to a temperature of +4 °C to 8 °C. The cooling process extends shelf life of baked goods by up to 3 weeks since germs are killed during the evacuation process and the products are put into the packaging free of germs.

ADVANTAGE: minimum loss of moisture, expansion of shelf life by up to 3 weeks

Longer lasting crispness and stability of the baked goods:

With its patented, dough-specific technological procedure the VACUSPEED vacuum cell cools quickly, gently and with minimal loss of moisture. The result is juicy and firm baking goods of the highest quality.

ADVANTAGE: juicy and stable baked goods in best quality, quality increase, improved freshness, independence from weather influences

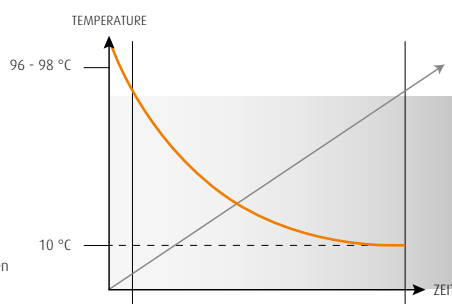
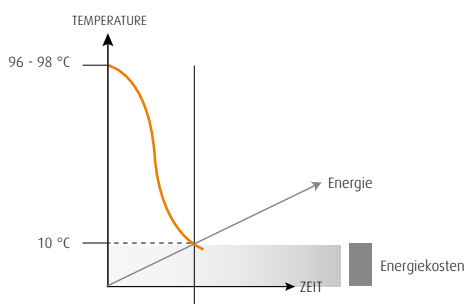
ENERGY EFFICIENCY AND TIME SAVINGS WITH VACUSPEED® compared to conventional cooling



VACUSPEED® cooling



Oven-fresh baked goods cooled in the room



BENEFITS

- Maximum product quality
- Minimum loss of moisture
- Longer lasting crispness and stability of the baked goods with reduced baking time
- Independence from weather influences
- Immediately ready to be cut after cooling
- Reproducible results thanks to storable cooling programs
- Shelf life of baked goods improved and extended up to 3 weeks
- Enormous energy saving
- Cost advantage – production capacity 80 % less expensive than flash freezing
- Time savings – time effort only approx. 30 % compared to flash freezing
- Little floor space required
- Simple handling

VACUSPEED®

TECHNICAL DETAILS

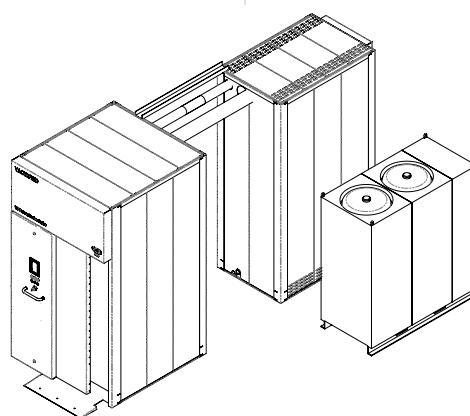
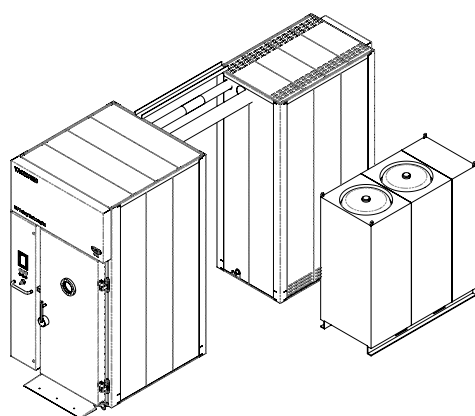
		VACUSPEED 13,5.9	VACUSPEED 25.9
Outer dimensions	(W x D x H) mm	1,606 x 1,780 x 2,985	1,606 x 2,972 x 2,985
Trolleys (tray dimension)	mm	1 (980 x 580 oder 780 x 580)	2 (980 x 580) 3 (780 x 580)
Door clearance	mm	860 x 1,950	860 x 1,950

PUMP STAND

		VACUSPEED 13,5.9	VACUSPEED 25.9
Outer dimensions	(W x D x H) mm	1,100 x 1,725 x 2,985	1,100 x 1,725 x 2,985
Connected load	kW	19	860 x 1,950
Building insertion opening (insertion in parts)	(W x H) mm	1,350 x 2,400	1,350 x 2,400
Total weight	kg	4,200	5,000

WATER COOLER

		VACUSPEED 13,5.9	
Outer dimensions	(W x D x H) mm	875 x 1,820 x 2,005	
Connected load	KW	21.5	



WP BAKERY GROUP USA

2 Trap Falls Road, Suite 105, Shelton, CT 06484 // Phone 203-929-6530 // Fax 203-929-7089
 info@wpbakerygroupusa.com // www.wpbakerygroupusa.com