

Data sheet Batch vacuum conditioning





Vacuum conditioning ensures lasting flakiness and prevents fatty bases with fine bakery wares such as croissants or Danish pastries

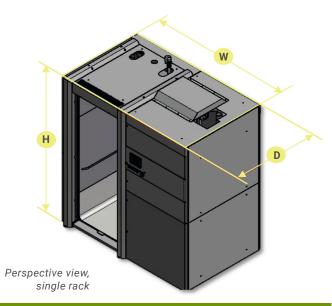


Vacuum conditioning permanently stabilizes the structure and volume of partly baked products

## You profit twice

## 2 plant types, modularly expandable

- + Plant dimensions adapted to meet customer's requirements
- + 24-hour plant availability
- + Automatic sliding doors
- + Satisfies the highest hygiene requirements
- + Energy, low-noise, low maintenance
- + Oil-free pump



Batch vacuum conditioning						
	Single Rack		Modules			
	Junior	(SR)	Double Rack (DR)	Triple Rack (TR)		
External dimensions (WxDxH)	221 x 154 x 241	221 x 154 x 241	221 x 253 x 273	221 x 363 x 273		
Internal dimensions (WxDxH)	72 x 110 x 196	72 x 110 x 196	72 x 215 x 196	72 x 325 x 196		
Doors	1	1	1 oder 2	1 oder 2		
Capacity Maximum tray size	1 rack lengthways 58 x 78 cm	1 rack lengthways 58 x 98 cm	2 racks lengthways 58 x 98 cm	3 racks lengthways 58 x 98 cm		
Electricity supply	Standard 3 x 400 (protective earth/neutral)					
Compressed air	6 bar, 160 standard litres/minute					
Power requirement	9 kW	18.7 kW	18.7 kW	18.7 kW		

## Our competitive edge











- + Energy-efficient:
- 25 30% lower energy consumption
- + Low noise: 30 50% lower noise emission
- + 24 hour plant availability: no downtimes
- + Compact construction: only approx. 50% of the footprint
- + Reduced overall process time
- + Shortened baking times
- + Rapid cooling
- + Fast further processing
- + Energy-intensive processes are eliminated
- + Reduced investment requirements (deep freezing, footprint, etc.)
- + Costs reduced by as much as 60%
- + Higher quality: volume, stability and crispness
- + Defined qualities, such as soft or harder crumbs and crust
- + Extended shelf life and freshness

- + Improved profitability
- + High flexibility on the base of the modular system
- + Easy handling
- + 10 year warranty with our TopCare maintenance contract
- + TopCoach-Service



Batch vacuum conditioning					
		Modules			
	Double Rack Transverse (DRT)	Triple Rack Transverse (TRT)	Double Palett Transverse (DPT)		
External dimensions (WxDxH)	249 x 178 x 273	249 x 261 x 273	249 x 314 x 273		
Internal dimensions (WxDxH)	87 x 140 x 196	87 x 226 x 196	87 x 275 x 196		
Doors	1	1 oder 2	1 oder 2		
Capacity Maximum tray size	2 racks transverse 58 x 78 cm or 1 pallet 80 x 120 cm	3 racks transverse 58 x 78 cm	Special dimension racks or 2 pallets		
Electricity supply	Standard 3 x 400 (protective earth/neutral)				
Compressed air	6 bar, 160 standard litres/minute				
Power requirement	18.7 kW				