



The top recipe
for **your success**



cetravac 
VACUUM BAKING & COOLING

cetravac

20 years of development

Cetravac is considered as a global leader in the vacuum conditioning sector. Cetravac's batch and continuous systems are used in bakeries all over the world, as well as by manufacturers of menu components and sushi rice.

The patented UDO* vacuum baking process and oven is another pioneering achievement by cetravac that has the potential to lift product quality, simple operation and speed to new, higher levels.

Our team is made up of experienced master bakers, food technologists, and production specialists, as well as mechanical and process engineers. Together with each customer, we develop process concepts, plants and procedures that are individually tailored to the needs of the individual company and its products.

Our team is there for you, to

- + give you all the information you need to make the best decisions for your business
- + plan the right plant and processes for your business, your products
- + plan your future
- + integrate vacuum conditioning into your day-to-day operations and provide long-term training
- + support for your staff
- + give you the right answers to all the questions that are arising now or which will arise in the future
- + assist you by providing advice and service around the clock



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cetravac a global network

AGENIAA

www.ageniaa.com

Aurora Bakery Equipment

www.aurora-bakery.com

BakeXperts

www.bakeXperts.com

Dynatec

www.dynatec.no

European Process Plant Ltd

www.eppltd.co.uk

MIWE Michael Wenz GmbH

www.miwe.de

The updated
addresses of all our
sales partners can
always be found on
our website

**DYNATEC**



**AURORA
BAKERY
EQUIPMENT**

cetravac 
VACUUM BAKING & COOLING

MIWE

Ageniaa
EQUIPEMENTS AGROALIMENTAIRES

bakeXperts
partner for success

cetravac offers:

- + 20 years of practical experience in the production of baked products
- + 20 years of practical experience with batch facilities and continuous systems
- + First-class bakery technology supervision during commissioning
- + Mobile systems for testing on site in your own local production facilities
- + A 24 hour worldwide customer service
- + Visits to users
- + TopCare-Service with a 10-year warranty
- + TopCoach-Service

More than 100 vacuum chambers are in operation worldwide

MADE IN  

Vacuum conditioning Customised



Batch system

Cetravac vacuum conditioning systems are available for batch operation, with products placed directly from the oven onto rack trolleys and from there into the respective vacuum chamber.



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

Test with our mobile systems in your company!

We offer you the chance to test thoroughly in your own company by using our mobile systems – you can convince yourself of the benefits of our systems under your own individual conditions. Our application engineers will assist you and help you develop a tailor-made solution for your company!



Continuous plant

The continuous Cetravac plant offers the advantages of automation.

It is integrated into a production line, then fed from the oven and unloaded by conveyor belt. In addition, the direct transfer of deck ovens via the automatic loader/unloader (Athlet, Ober...) into an appropriately arranged system for vacuum conditioning is possible, as is the transfer of panned bread while still in the breadpans.



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
- + 10 year warranty with our TopCare maintenance contract
- + TopCoach-Service



Customised for bakery operations of every size

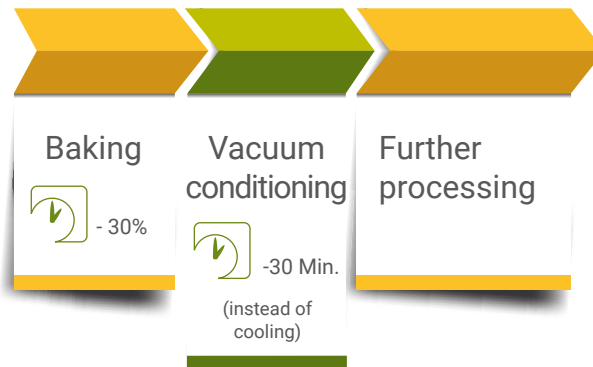
Durable crispness from the bakehouse

In the early morning, it's business is hectic at the bakery's various local branches. Rolls and pastries need to be baked, the goods that have been delivered must be taken in. Save your sales staff this stress every morning and the costs associated with it.

Deliver ready-baked, vacuum-conditioned goods from your central production facility.

- + The products remain crisp and fresh for up to 12 hours
- + Your sales staff can start work later and concentrate on their customers
- + No creases on bread rolls, no fatty bases on Danish pastries
- + Stable volume, long-lasting crispness
- + A perfect appearance and perfect pleasure
- + Reduced baking time at the production facility – and an increased capacity
- + Savings in working time and in energy at the shop

Convince yourself at top companies in Germany, Austria and Switzerland.



Removal of the baked goods after a reduced baking period



Energy costs reduced by as much as 40%
Maximum crispness, top stability and more taste

ERSTE DEUTSCHE
BÄCKERFACHSCHULE E.V.



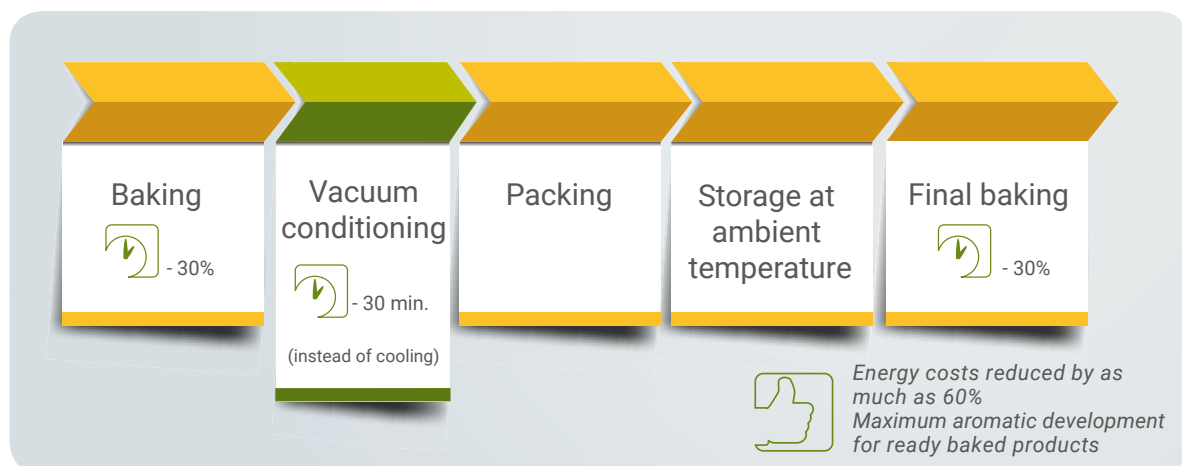
THOLLEMBEEK
— BÄCKEREI & KONFITOREI —

Partially baked goods in stock

Stockpiling for public holidays and peak times, strongly fluctuating sales volumes, and for batch optimization.

There are many reasons to stock partly baked goods and to give them a final baking when needed. Cetravac vacuum conditioning ensures that partially baked products have crusts and crumbs that exhibit perfect quality and stability.

- + 3 to 4 days at ambient temperature
- + Storage in the cold store for 5 to 7 days
- + 90 days deep freezing
- + A 30% shorter baking time in the shop
= higher capacity and/or energy savings
- + Shorter response time to changing customer flows
- + Optimized batch sizes



Vacuum conditioning?
We have made comparisons – comparing one plant with the next, again and again.
Our conclusion: cetravac is the clear winner!
Holger Thomé, General Plant Management at Junge

Junge
DIE BÄCKEREI



The advantages of the cetravac vacuum conditioner are truly unbelievable, especially in the premium segment.
Martin Dries

Rapid cooling – and on it goes

Vacuum conditioning guarantees ultra-fast cooling for greater safety
and immediate processing

- + This way, the critical temperature range of +60 to +30° C is quickly passed through
- + Germs and spores do not have a chance
- + Loaves and baguettes are ready to cut
- + Danish pastries can be coated with apricot jam and decorated straightaway
- + The cooling period is reduced from 2 to 6 hours to just 2 to 6 minutes
- + From the vacuum conditioning process directly to packaging



Vacuum conditioning and cetravac have been a key part
of my business for 15 years now.

Peter Györgyfalvay



Schollin
BACKKULTUR SEIT 1853

My pastries stay crisp for a longer time and the customers love them –
thank you, cetravac.

Thomas Schollin

READY TO EAT® – the secret of freshness

READY TO EAT®-products are already baked.

They are crisp and crusty on the outside immediately after defrosting without any further baking, while they remain succulent and fresh on the inside. The secret behind it:

They are vacuum-conditioned by cetravac's READY TO EAT®-process between final baking and deep-freezing.

- + The combination of shelf life and freshness
- + The process can be used for rolls, baguettes, deep-fried pastries and Danish pastries
- + Ideal for catering applications
- + Perfect for providing fresh products without an oven
- + Ideal for use in catering

1
faster
baking



READY TO EAT®-prozess – in just 4 steps to premium sales

2
vacuum conditioning



3
Freezing, storing
and defrosting



4
Immediate further
processing to premium
sales



HONEDER
NATURBACKSTUBE

der
Brotmacher

Schaefer
HANDWERKS
BAECKER

DFS
DIETARY FOOD SOLUTIONS

fredy's
SO SCHMECKT BROT

Bäckerei
Konditorei

häussler
Allgäuer Bäcker

UDO*: the oven that combines quality and speed



Fast, warm and tasty – customers are particularly demanding when it comes to hot snacks. Conventional snack ovens are often slow and/or they alter the quality because they affect the pastry's structure and appearance.

This is precisely the reason why Cetravac developed the UDO. **The world first in the snack trade.**

A snack oven that works with vacuum, steam and infrared and which

- + Heats up frozen goods in 60 to 90 seconds to make them ready to serve
- + Reverses volume losses
- + Ensures uniform colouring
- + Presents an attracting and tasty topping
- + Makes work easier for the sales staff



The Shop UDO is a novel type of instore oven that combines the advantages of vacuum baking and vacuum conditioning. In addition to the functions of a normal circulating air oven, the Shop UDO can:

Bake and cool in on and the same device

- + No more cooling-down time outside of the oven
- + Significantly shorter baking times
- + Better product quality

Vacuum-baking pre-baked baked products

- + Ultra-fast baking off of pre-baked baked products
- + No more baking loss during baking off
- + Clearly improved freshness retention

These features make the Shop UDO an ideal oven for bakery chains and bake-off stations. Their compact construction in conjunction with substantially quicker processing times ensure a considerably higher output in a significantly shorter time, and with the same space requirement as for a conventional instore oven.



* UnDer pressure Oven

We are there for you where and when you need us

- + Around the clock, seven days a week
- + Regardless of whether you are on site or on the phone
- + Online or via monitoring
- + You can count on us if you need help



TopCare-Service

For everyone who wants an all-round trouble-free package:

10 Years Warranty, including

- + All the maintenance costs that arise
- + Any repairs that might be needed
- + All the associated travel expenses
- + All the necessary spare parts



TopCoach-Service

Consulting, coaching and employee training

We not only help you with the commissioning of the plant, but also with all questions of baking technology

- + Professional advice from our master bakers and food technologists
- + Developing and adapting recipes according to your own specifications
- + Employee training at the business
- + Immediate telephone advice
- + Process optimisation



My employees are technically first class –
and that is also thanks to cetravac's TopCoach-Service.
Siegfried Beck, Erlangen/Tennelohe

Der Beck
Lecker. Leben. Leidenschaft.



Thanks to cetravac, my baked goods stay crisp for longer – perfect.
Raphael Bachmann



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