



# Data sheet

## Batch vacuum conditioning







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

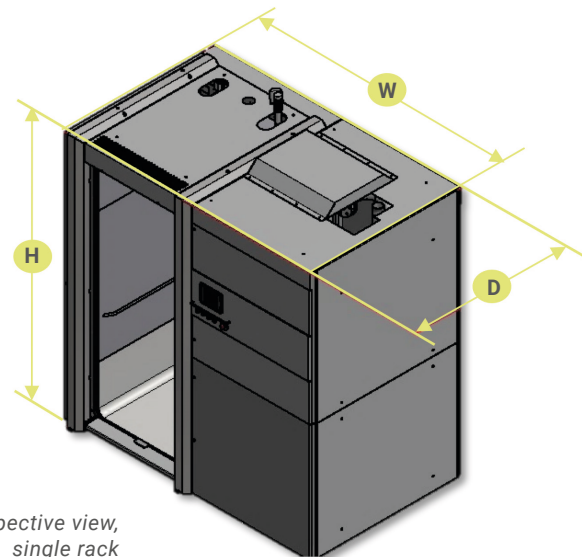


*Vacuum conditioning permanently stabilizes the structure and volume of partly baked products*

# 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



*Perspective view,  
single rack*

Batch vacuum conditioning				
	Single Rack		Modules	
	Junior	(SR)	Double Rack (DR)	Triple Rack (TR)
External dimensions (WxDxH)	221 x 129 x 241	221 x 154 x 241	221 x 253 x 273	221 x 363 x 273
Internal dimensions (WxDxH)	78 x 85 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 58x 78 cm	1 rack lengthways 58x 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, 300 standard litres/minute			
Power requirement	10,1 kW	18,7 kW	18,7 kW	18,7 kW

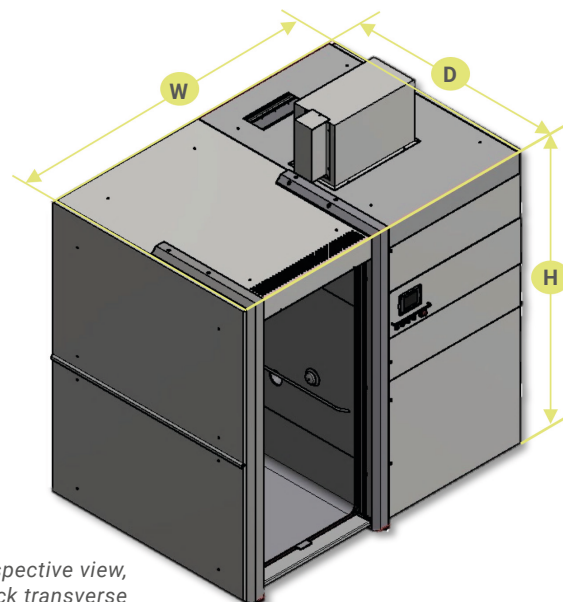
## Our competitive edge



MADE IN



- + 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



Perspective view,  
double rack transverse

### Batch vacuum conditioning

	Double Rack Transverse (DRT)	Modules	
		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, 300 standard litres/minute		
Power requirement	18,7 kW		





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