



WEBER

COOLING



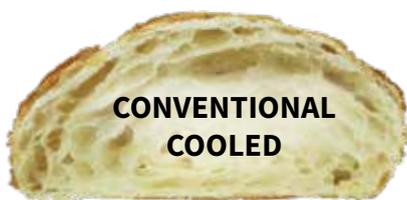
VACUUM COOLING SOLUTIONS

FOR BREAD
AND BAKERY

At affordable cost!

Vacuum Baking!

Learn how vacuum cooling can offer you multiple advantages on quality, structure and freshness!



40%

Higher
production
capacity
possible



100%

Potential
increase
in bread
volume

Vacuum cooling...

With vacuum cooling, bread and bakery products are put into a strong, air tight room. Then the air is removed, and vacuum is created.

Due to the vacuum, a small portion of the product's own moisture starts cooking. This cooking requires large energy, energy that is taken from the food. Energy = temperature; the food cools down.

As cooling takes place at all available surface, vacuum cooling ensures ultra-fast and homogeneous cooling for bread and bakery products.

...or vacuum baking?

For bread & bakery products, vacuum offers much more than only cooling! As you continue to cook water during the cooling, you will shift the final phase of your baking process (up to 30%!) to the vacuum cooler, offering you extra advantages!

You will (strongly) decrease your baking time, and will profit from the stabilizing effect & volume growth achieved through the final baking / cooling under vacuum conditions.

You are also able to keep more moisture in your bread – generating an optimal bread structure.

It's like magic for bread!

With vacuum cooling you can:

- Cool most bread & bakery products in minutes
- Cut your bread hours sooner than with conventional cooling
- Improve your bread structure & increase the bread volume
- Reduce bacterial growth, increasing your asepsis conditions
- Improve shelf life, increase crispiness, reduce waste
- Easier produce more difficult recipes (e.g. for gluten-free bread)

... and increase the overall output of your bakery – with the same equipment – at lower energy cost.

Vacuum

Weber Vacuum...

Weber Cooling is changing the world of vacuum cooling. From the Netherlands we're quickly making a reputation as a leading supplier for affordable, high quality vacuum cooling solutions. We ONLY do vacuum cooling, and have developed vacuum cooling solutions for ALL vacuum cooling applications. We're THE vacuum cooling specialists.

We provide high quality solutions, at reasonable costs, thanks to our: economies of scale (we are the largest vacuum cooler supplier in the world) low overhead (we combine a small head office with a strong partner network) intelligent design (we work with the best brains on vacuum cooling).

... Cooling Solutions ...

Bread & Bakery is a special niche for vacuum cooling, requiring not only special knowledge, but also special techniques. In order to obtain optimal results, the vacuum cooling process has to be controlled in a very special way, which cannot be achieved with standard (food) vacuum coolers.

Over the last few years, Weber Cooling has developed two affordable, dedicated bread cooling solutions, with which you can obtain up to 40% more overall production, up to 100% more bread volume, improved structure & increased shelf life, and reduced overall energy and production costs.

... and Service & Support!

Weber Cooling does not only supply the vacuum cooling systems, we also provide application knowledge, installation support and after sales service (including maintenance contracts). Our service is organized through regional service centres (around the world), supported by local support partners.

We can also offer comprehensive testing facilities, including a state-of-the-art vacuum baking experience centre, where we can invite you to test your recipes, together with our bakery master. We also offer mobile vacuum cooling demo units which we have available for (long term) testing at your own bakery!



**We also offer multiple room solutions.
Cost effective & flexible.
Offering you the best vacuum cooling results.**



WeBake Eco:

Our low cost - one-trolley bread - cooling solutions.

Perfect for non-complicated bread types, cooling down within 3 – 8 minutes to usually 35 – 45 °C. With digital pressure control for intelligent cooling speed regulation, and low (energy) cost water cooling technology. Re-use of cooling water is possible. A quick indication on the main specifications of our EcoCool models:

	Eco 60	Eco 100
Inside room (<i>w x l x h</i>):	750 x 1.150 x 2.100 mm	950 x 1.150 x 2.100 mm
Suitable for :	30 – 75 kg/load	50 – 125 kg/load
Energy requirements (50 Hz/ 400 V):	9 kW 14 A (25 A fuse)	12 kW 18 A (36 A fuse)
Water requirements :	10 – 20 l/min	15 – 30 l/min
Floor space indication (<i>w x l</i>):	1.800 x 1.500 mm	2.200 x 1.500 mm

WeBake Power:

Our high end cooling solution, for one or more trolleys, cooling down within normally

2 – 6 minutes to around 30 – 45 °C. Designed to cool even the most difficult bread types. With analogue pressure control, for full cooling speed regulation, including re-breathing. A separate refrigeration system is used to facilitate the cooling process.

	Power 60	Power 100
Inside room (<i>w x l x h</i>):	750 x 1.150 x 2.100 mm	950 x 1.150 x 2.100 mm
Suitable for :	One medium sized trolley 30 – 75 kg/load	One large size trolley 50 - 125 kg/load
Energy requirements (50 Hz/ 400 V):	18 kW 28 A	34 kW 54 A
Floor space indication (<i>w x l</i>):	1.600 x 1600 mm	1.800 x 2.000 mm
	Power 120	Power 200
Inside room (<i>w x l x h</i>):	1.150 x 1.800 x 2.100 mm	1.400 / 1.800 x 2.100 mm
Suitable for :	Two medium size trolleys 60 – 150 kg/load	Two large size trolleys 100 - 250 kg/load
Energy requirements (50 Hz/ 400 V):	36 kW 58 A	55 kW 87 A
Floor space indication (<i>w x l</i>):	2.200 x 1.800 mm	2.400 x 2.200 mm

Weber
Cooling

We've Made
Vacuum Cooling
For Bread & Bakery
Affordable For YOU!

Weber Cooling Vacuum Bakery Masters

If you choose for vacuum cooling, it will become an integral part of your baking process. In order to achieve perfect results, adaptations to your bread production (homogenous dough production), recipe (our master baker will advise) and baking process (shorter!) might be required.

In our Vacuum Baking Experience Centre we can test for & with you! We offer a fully equipped mini-bakery, including vacuum cooler. Here we can show you what you can realize – for your recipes – on volume & quality improvement, and what cycle time and other cost advantages you can obtain.

When implemented successfully, one vacuum cooler can facilitate up to five ovens. By reducing your baking time you can gain extra baking capacity of up to 2 ovens. And you will SAVE on total energy cost, per bread produced. We gladly explain you how.

Experience the magic vacuum can do for your products – at our Experience Centre. Together with our own master baker we will show you what is possible for your recipes, and how you could implement vacuum in your bakery.



For cooling in minutes, not hours
For longer crispness, and reduced waste
For better bread structure, and increased volume
For reduced bacteria growth, and substantial longer shelf life
For higher production output, limited space requirements and lower energy costs



We ARE Vacuum Cooling

It is our mission to design, produce, install and maintain the most efficient & effective vacuum cooling solutions. Offering our customers maximized added cold chain value and helping them to generate maximum quality and yield, and best possible shelf-, storage- and transportation life.

To achieve this, **we ONLY focus on vacuum cooling**, for ALL applications, for the global market. Only this way we can obtain the required technological knowledge and economies of scale needed to build the most intelligent vacuum coolers, at the best possible value for money.

Together with our regional partners we aim to offer highest service & support levels. With our extensive range of demo machinery and with our own vacuum baking experience centre, we aim to share our vacuum cooling experience with all our customers.



Weber Cooling Competence Centres

- BREAD & BAKERY
- FOOD & KITCHEN
- LEAFY VEGETABLES & FRESH PRODUCE
- FLOWERS & COLD CHAIN MANAGEMENT
- TURF & COMPOST
- INSTALLATION & SUPPORT

Contact Details

Gildenweg 16 | 3334 KC Zwijndrecht | the Netherlands

Tel: +31 88 425 62 50

Fax: +31 88 425 62 58

Email: info@webercooling.com

Please visit our website for the contact details of our regional partners!