



WEBER

COOLING



VACUUM COOLING FOR BREAD & BAKERY

Game Changing Technology!



VACUUM COOLING for Bread & Bakery

**MINIMIZED COOLING TIME, MAXIMIZED PRODUCTIVITY
IMPROVED VOLUME, CRISPNESS & STRUCTURE
MAXIMIZED SHELF LIFE & FRESHNESS**

Vacuum cooling is an ultra rapid pre-cooling technology.

By continuously reducing the pressure inside the vacuum room, you force (a fraction of) the product's moisture to evaporate, at decreasing temperatures. This evaporation (= cooking) costs energy, which is taken from the produce in the form of a temperature reduction; your product cools down!

You cool all your produce, inside and out, completely uniform and ultra-fast!

With vacuum, you bake your bread cold! The final stage of the baking process is transferred to the vacuum cooler: here you will stabilize your bread. This brings you many quality advantages: you will improve shape stability, volume, texture, crust and crispness. Moreover the shelf life of your products will be prolonged. The main economic advantages are: increased productivity and a considerable reduction of energy and space requirements!

Vacuum cooling means so much more than just faster cooling.

Advantageous for most bread types: Buns, French bread and Viennois products cool easily and fast, plus they obtain maximum volume and crispness. Cakes & muffins will obtain a perfect structure and premium bite. For gluten free products, vacuum cooling works like magic. For cookies and toast bread a substantial shelf life extension can be realized. For pre-baked products, vacuum can bring an enormous productivity increase!

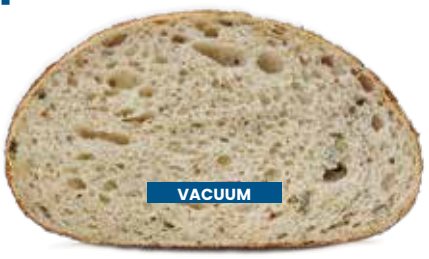
Cooling with vacuum will maximize your productivity, quality & profits.

Up to **40%** higher productivity



CONVENTIONAL

Up to **150%** increase in volume



VACUUM



CONVENTIONAL



VACUUM



CONVENTIONAL



VACUUM

A REVOLUTION FOR YOUR BAKERY!

Vacuum will become an integral part of your baking process:

You will have to (re)evaluate your whole baking process to ensure maximum results.

Changes to your recipes mixing process, proofing times, baking time and baking conditions are inevitable.

The results will be rewarding. You can achieve spectacular improvements on product volume, structure & texture, compression & resilience, crispness and shelf life!

Vacuum can lead to breath taking quality improvements of your bakery products.

Quantifying your advantages:

Vacuum Cooling will become part of your baking process, by transferring the last 20-40% of your baking time to the vacuum cooler. Due to the presence of steam during the vacuum process, starch gelatinization continues, reducing your baking time up to 30%, resulting in a huge increase in productivity:

One vacuum cooler serving 4 ovens equals the capacity of 1,5 "extra" oven. On energy you save up to 80% on cooling cost!

Your vacuum cooler pays for itself while you can save on all your cooling costs!

Weber Cooling will assist you to use your vacuum cooler to the max.

As a first step, we invite you to our **Vacuum Baking Experience Center**, where you can see for yourself the advantages that vacuum brings to your recipes. As a second step a (research) vacuum cooler can be brought to your bakery for final testing. Our Master Baker can help you to optimize your workflow, and will teach you all the ins and outs of vacuum baking.

Visit our Vacuum Baking Experience Center: To see is to believe!



COOLING

Up to **90%**
Savings on baking time
Up to **80%**
Savings on cooling space & energy



WE MAKE VACUUM COOLING AFFORDABLE

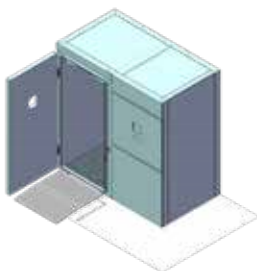
There are several bakery machine suppliers that build vacuum coolers, but Weber Cooling is THE ONE supplier that **ONLY builds vacuum coolers!** Our vacuum coolers can be used for **ALL applications.**

Thanks to our **economies of scale** (we are the largest producer of vacuum coolers worldwide), our **intelligent design** (we have built hundreds of vacuum coolers; vacuum is OUR business) and our ambition to become the **leader in bakery vacuum cooling**, we have been able to develop a comprehensive range of coolers for all bakery applications, at a **game-changing cost level.**

With our own Vacuum Baking Experience Centers (in Europe and Asia) we can test for & develop with you the optimal conditions to “vacuum-proof” your recipes!

WEBAKE ECO:

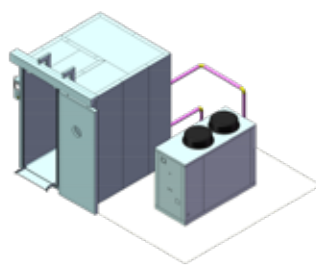
Lowest cost & energy



The ECO model uses refrigerant-free cooling technology: We cool with water! With strong vacuum, it gives perfect results for croissant, (crispy) buns and baguettes.

WEBAKE POWER:

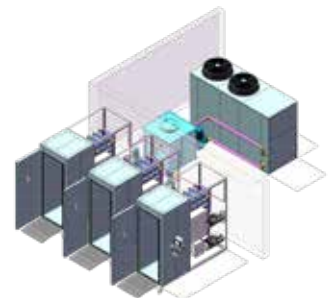
Maximum control & performance



The POWER model can cool (almost) all bakery products. With perfect control of the cooling cycle. Resulting in perfect products, cooled within minutes.

WEBAKE MULTI-ROOM:

Flexible, scalable, affordable



Our POWER system can be scaled up to a multi-room solution with central cooling. For maximum flexibility and optimized logistics, at minimized costs.

We have made Vacuum Cooling
of Bread & Bakery affordable for You

WEBER COOLING

Market references

Crispy buns and baguettes are cooled in a WeBake ECO by different customers. An Artisan Bakery in Hannover - Germany cools down his "Kaiserbrötchen" within 120 seconds, giving them hours of longer crispness. Vacuum cooling reduced his baking time by 30% and saved him 90% on storage/cooling surface.

Gluten free bread is being produced by several of our customers, in the Netherlands, Spain, South Africa and the United States. With our WeBake POWER system and our extensive knowledge on gluten free products, they have realized impressive results both on quality improvement and increased profits.

Viennois products are cooled with a Triple Room Vacuum Cooling system, placed at a leading Belgium bakery, cooling products for 8 ovens. Besides better products with longer shelf life, they have been able to achieve 30% more output, without an increase in energy costs.

Fortune 100 companies are using our special research bakery machines, giving them the leading edge in product development. We have supplied these systems in the USA, and Europe, where one of our customers has won a prestigious 1st prize in a national challenge, partially thanks to our vacuum cooler!

Vacuum cooling works perfectly for cookies & toast bread:

You can reduce extra free moisture by vacuum cooling. An end product with a lower water content - and thus prolonged storage times - can be achieved this way.



FOR BREAD & BAKERY

For cooling in minutes, not hours
For higher productivity & output
For better bread structure and increased volume
For reduced bacteria growth and longer shelf-life
For limited space requirements and lower energy costs



WORLDWIDE LEADING IN VACUUM COOLING

Weber Cooling is the largest supplier of vacuum cooling solutions in the world.

We ONLY do vacuum cooling, for ALL different applications.

We have developed dedicated, tailor made solutions for each of these vacuum cooling applications.

FOOD APPLICATIONS

• BREAD & BAKERY

• FOOD & KITCHEN

• SUSHI & RICE

FRESH APPLICATIONS

• VEGETABLES & HERBS

• FLOWERS & COLD CHAIN

• TURF & COMPOST

Weber Cooling can provide highest quality solutions at lowest costs, thanks to our:

- Economies of scale - we are the largest vacuum cooler supplier in the world.
- Low overhead - we combine a lean and agile organization with a strong network of partners.
- Intelligent design - using modular technology and innovative solutions.

In our Vacuum Baking Experience Centers (in Europe and Asia) you can test all your recipes and can experience all the advantages that vacuum cooling/baking brings to your products. You will then understand what we mean with "vacuum cooling will become a part of your baking process"!

With regional offices in Europe & Asia and a dedicated worldwide partner network, we provide fast & reliable maintenance & support. At our head office in the Netherlands we have testing facilities and also demo & research vacuum coolers available for on-site testing.



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