

think process!

WP Bakery Cooling



AROMA+COOLER®
COMPACT 40.15

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WP GreenEnergy

- Energy efficient – minimal consumption



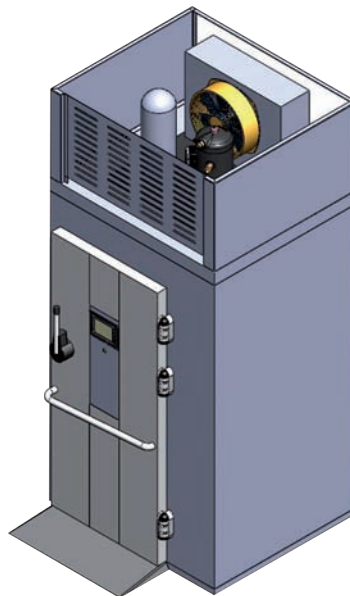
WP SmartControl

- Easy to operate thanks to on call accessible product programs



WP BakingQuality

- Optimum aroma, taste, gloss, crunchiness and freshness
- Optimally soft/moist dough pieces thanks to minimal moisture extraction



- Temperature range
-15°C / -20°C
- Moisture range
Approx. 70 - 95% relative humidity
- Output
1,500 rolls per hour

**BENEFITS // OPTIMUM AROMA //
OPTIMUM TASTE // GLOSS // CRUNCHI-
NESS // FRESHNESS // PLUG-IN READY
COMPACT SOLUTION**

KEY BENEFITS

- Efficient and gentle cool-down of dough pieces in 10 to 17 minutes.
- The aroma has the chance to develop fully thanks to the optimum aroma storage temperature of approx. +5° C
- The concisely controlled proofing curve yields high proofing tolerance and proofing stability
- Storage at above freezing temperatures is possible for up to 36 hours
- Can be transported without refrigeration, saves space
- Makes processes more efficient thanks to easy handling
- May be used in combination with plastic aroma trays as well as conventional trays (aluminum, wood)

FEATURES

- As a compact solution, this is plug-in ready and therefore instantly ready for use
- Soft start
- Oil sump heating
- Pressure and RPM controlled liquefier for energy saving operation
- Interior and exterior walls as well as front coating stainless steel
- Floor – Tecfloor system, PU insulated with directly foam applied stainless steel floor panel 0.8 mm. Laid on top floor panel 3 mm formed as a tray with edges pulled up high.
- WP-MCS 5 E computer

OPTIONS

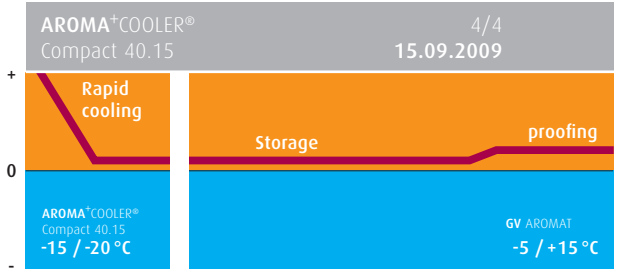
- Separate liquefier, low noise (<56 dB)
- Separate liquefier, low noise solution (<38 dB)

WP rapid refrigeration systems in the AROMA⁺COOLER[®] System Dieckmann series have been designed specifically for the cooling down of dough pieces that have gone through the proofing process and those that have not.

The achievement of short cool-down times thanks to the concise forcing of a cold air stream across the vacuum chamber system guarantees significant quality improvements.

AIR STREAM CONTROL – FUNCTIONAL PRINCIPLE

The AromaVacuum vacuum principle vacuums cold air through the boards with great precision. This method is highly effective because the tray stack (so-called AromaTrays) is docked to the docking station (with vacuum chamber) and is hermetically sealed all around. Hence, the cold air is vacuumed across the dough pieces with maximum precision. This ensures



that the dough pieces are evenly cooled. Compared to flash freezing, the vacuum principle is far more gentle thanks to the reduced air volume and higher temperatures (-15°C / -20°C instead of -35°C), so that the dough pieces are not dried out. It also conserves a considerable amount of energy.



// WP- MCS 5 E Computer



// Docking chamber

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AROMA+COOLER® COMPACT 40.15

AROMA+COOLER® Compact 40.15		
Dough pieces output	rolls / h	1,500
Outer dimensions	W x D x H cm	116 x 101 x 251
Revolving door, clearance	cm	70 x 165
Tray dimensions		40 x 60 oder 60 x 80
Trolley		1
Trays per trolley 40 x 60	Units	22
Trays per trolley 60 x 80	Units	11
Cooling time 40 x 60 trays	min.	10 - 13
Cooling time 60 x 80 trays	min.	13 - 17
k-value	W/m ²	0.24
Cell housing		Panels in 80 mm PU-insulation, FCKW, HFCKW and HKW free
Compact system		Plug-in ready design, no on-site installation required

Werner & Pfleiderer Lebensmitteltechnik GmbH

von-Raumer-Straße 8-18 | 91550 Dinkelsbühl | Germany | Phone +49 9851 905-0 | Fax +49 9851 905-342 | info@wp-l.de | www.wp-l.de