

*think process!*

**WP** Bakery Cooling



**AROMA<sup>+</sup>COOLER<sup>®</sup>**

40.30 through 40.120

# AROMA+COOLER®



## WP GreenEnergy

- Energy efficient



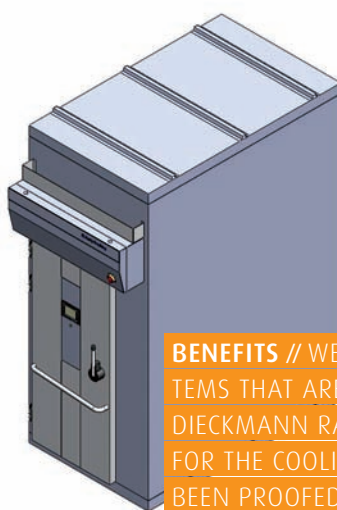
## WP SmartControl

- Easy to operate thanks to accessible on demand product programs



## WP BakingQuality

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



- Temperature range  
-20°C/ -28°C
- Moisture range  
approx. 70 - 95% relative humidity
- Output  
3,000 to 12,000 rolls per hour

**BENEFITS // WERNER & PFLEIDERER RAPID COOLING SYSTEMS THAT ARE PART OF THE AROMA+COOLER® SYSTEM DIECKMANN RANGE HAVE BEEN DEVELOPED SPECIFICALLY FOR THE COOLING DOWN OF DOUGH PIECES THAT HAVE BEEN PROOFED OR HAVE NOT BEEN PROOFED YET // SIGNIFICANT QUALITY IMPROVEMENTS ARE GUARANTEED THANKS TO THE ACHIEVEMENT OF SHORTER COOLING TIMES AS A RESULT OF CONCISE FORCED COLD AIR GUIDANCE ACROSS THE VACUUM CHAMBER SYSTEM**

## KEY BENEFITS

- Dough pieces are cooled down gently and efficiently in just 10 to 15 minutes while only minimal moisture is extracted
- The aroma has the chance to fully develop 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
- Energy savings thanks to minimal consumption
- May be used in combination with plastic aroma trays as well as conventional trays (aluminum, wood)

## FEATURES

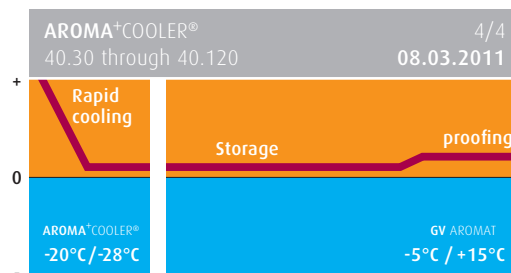
- Machine switch
- Soft start
- Oil sump heating
- Pressure and RPM controlled liquefier for energy saving operation
- WP-MCS 5 E computer control integrated into the leaf of the door
- Square stainless steel profiles provide interior impact protection
- Surface of  
Interior walls: stainless steel  
Exterior walls: steel sheet metal, electroplated in white  
Front of the equipment: steel sheet metal, electroplated in white

## OPTIONS

- All surfaces stainless steel coated
- Quiet, separate liquefiers (< 56 dB) or quiet-running system (<38 dB) are available for optional use

## AIR STREAMING – FUNCTIONAL PRINCIPLE

The AromaVacuum vacuum principle vacuums cold air through the boards with great precision. This method is highly effective because the board 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.



## DOORS

- 3 door hinges
- Solid press lever lock for commercial use
- Interior and exterior impact protection
- Door seal
- Door frame heating
- Floor sealing provided by multiple layers of rubber

## FLOOR

- Tecfloor-System, PU-insulated, 100 mm with direct foam application stainless steel floor panel
- Top laid stainless steel floor panel 3 mm as a tub with pulled high edges

## CELL HOUSING

- Panels in 100 mm PU-insulation, foamed, FCKW, HFCKW, and HKW free
- Fast on site installation thanks to a nut and bolt spring system with foamed pop-up tension locks

# AROMA<sup>+</sup>COOLER<sup>®</sup>

## TECHNICAL DATA

AROMA <sup>+</sup> COOLER <sup>®</sup>		40.30	40.45	40.60	40.90	40.120
Output dough pieces	Units/h*	3,000	4,500	6,000	9,000	12,000
Outer dimensions	(W x D x H) cm	130 x 150 x 300	130 x 210 x 300	130 x 210 x 300	250 x 210 x 300	250 x 210 x 300
Revolving door, clearance	cm	80 x 200	80 x 200	80 x 200	80 x 200	80 x 200
Tray dimensions	(W x D) mm	40 x 60 or 60 x 80	40 x 60 or 60 x 80	40 x 60 or 60 x 80	40 x 60 or 60 x 80	40 x 60 or 60 x 80
Trays per trolley		40	40	40	40	40
Tray trolleys	Units	1	2	2	4	4
Cooling time 40x60 trays	min.	13	17	13	17	13
Cooling time 60x80 trays	min.	17	25	17	25	20
k-value	W/m <sup>2</sup> K	0.20	0.20	0.20	0.20	0.20

\* Refers to tray dimensions  
40 x 60 cm for 16 dough pieces of 60 g  
60x80 cm for 32 dough pieces with 60 g  
40 trays per trolley

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