

*think process!*

**WP** Bakery Technologies



**VACUSPEED®**

High Power Vacuum Cooling System

# VACUSPEED®



## WP CleanTec

- Wet cleaning of the interior chamber possible



## WP GreenEnergy

- Amazing reduction of energy consumption thanks to shorter cooling times and reduced connection power compared to conventional refrigeration systems



## WP SmartControl

- Easy to operate thanks to accessible on demand product programs



## WP BakingQuality

- Keeps aroma impairment to an absolute minimum
- Product quality preserving thanks to difference pressure measuring
- Lowest possible loss of moisture
- Sterile cooling down process

## KEY BENEFITS

- Supreme product quality
- Bread is ready to be cut immediately after it has been cooled
- Reproducible results thanks to cooling program memory
- Improves and prolongs the shelf life of baked goods
- Amazing energy savings
- Cost advantage: production efficiency about 80 % more cost effective than flash freezing
- Saves time – takes only about 30 % of the time required for flash freezing
- Compact – space saving
- Easy to handle



**BENEFITS // EXTREMELY EFFECTIVE, ENERGY SAVING AND STERILE COOLING FOR PAR-BAKED OR COMPLETELY BAKED GOODS**

## FEATURES

- Control with touchscreen
- Solid stainless steel housing with drive-up ramp
- Difference pressure measuring system
- Adjustable pump power
- Rehydration

## OPTIONS

- Water refrigeration device

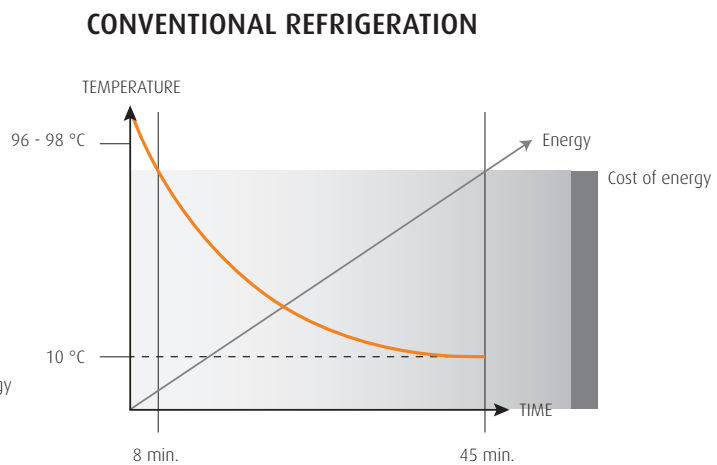
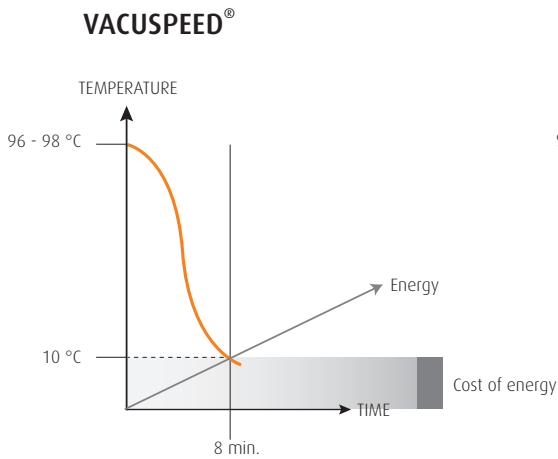
## PERFECT FOR COOLING

- Rolls
- Bread, including rye bread
- Assorted danishes and donuts
- Cookies and other fine baked goods
- Cakes

**NON-DIMENSIONAL COMPARISON (RELATIVE FIGURES)**  
 OF VACUUM COOLING (VACUSPEED®) AND CONVENTIONAL  
 REFRIGERATION SYSTEMS (STORAGE AND FLASH FREEZING)  
 BASED ON IDENTICAL PRODUCTION OUTPUTS

|                    | STORAGE FREEZER | FLASH FREEZER | VACUSPEED (TYPE 1140) |
|--------------------|-----------------|---------------|-----------------------|
| Trays              | 1               | 1             | 1                     |
| Energy consumption | 6.4             | 7.3           | 1.0                   |
| Space required     | 6.5             | 8.8           | 1.0                   |
| Equipment costs    | 2.0             | 1.6           | 1.0                   |
| Production output  | 1.0             | 1.0           | 1.0                   |

**ENERGY EFFICIENCY AND TIME SAVED THANKS TO VACUSPEED®**  
 COMPARED TO CONVENTIONAL REFRIGERATION



# VACUSPEED®

## VACUSPEED®

|   | VACUSPEED 1140                | VACUSPEED 2500                       |
|---|-------------------------------|--------------------------------------|
| Trays (baking sheet dimensions)   | 1 (980 x 580 or 780 x 580 mm) | 2 (580 x 980 mm)<br>3 (780 x 580 mm) |
| Outer dimensions (W x D x H) mm   | 2,230 x 1,620 x 2,975         | 2,230 x 2,970 x 2,975                |
| Connection power KW   | 21                            | 21                                   |
| Door clearance mm   | 860 x 1,950                   | 860 x 1,950                          |
| Building opening dimensions (W x H) mm<br>(must be brought in broken down into parts) | 1,350 x 2,400                 | 1,350 x 2,400                        |
| Total weight kg   | 4,000                         | 5,000                                |

## WATER REFRIGERATION UNIT (OPTIONAL)

|                                 | VACUSPEED 1140      | VACUSPEED 2500      |
|---------------------------------|---------------------|---------------------|
| Outer dimensions (W x D x H) mm | 900 x 1,900 x 2,000 | 900 x 1,900 x 2,000 |
| Connection power KW             | 16                  | 16                  |

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