

Artisan products of the highest quality

The combined WP modules **DECK / multi-deck / tunnel oven, VACUSPEED® and OBER®** for the fully automated baking and cooling process guarantee efficient baking, long-lasting freshness and crispness.

- Artisanal top quality with proven WP ZYKLOTHERM® baking stone oven technology
- Integrated, intelligent control system for loading and unloading processes
- Flexible product range, 100 % reproducibility
- Rationalization and reduced workload by eliminating heavy physical work
- Energy efficiency through optimal fully automatic process control
- Production reliability through WP OVEN-CONTROL and remote diagnosis as well as Blue Value
- Minimum loss of moisture
- Longer lasting crispness and stability of the baked goods with reduced baking time
- Independence from weather influences
- Bread immediately ready to be cut after cooling
- Reproducible results thanks to storable programs
- Shelf life of baked goods improved and extended up to 3 weeks
- Cost advantage thanks to enormous energy savings in the cooling process – production capacity 80 % less expensive than flash freezing
- Time savings thanks to approx. 30 % time effort compared to flash freezing
- Little floor space required thanks to compact modular design
- Simple handling
- Optimal capacity utilization of the OBER unit
- Production at any time of day of cooled, long-lasting products

All information is non-binding. We reserve the right to make changes to reflect technical advancements.

WP BAKERYGROUP

WP Kemper

WP Haton

WP Riehle

WP Werner & Pfleiderer
Bakery Technologies

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Industrial vacuum cooling with **VACUSPEED®**
for deck, multi-deck and tunnel ovens

**Freshness and crispness
thanks to clever processes**



Best products of the highest quality thanks to our modular system

Fully automatic loading and automation system for various system architectures with integrated vacuum cooling

The system shown consists of three optimally coordinated Werner & Pfleiderer components. With the OBER® loading system and efficient VACUSPEED® cooling, you can also build system architectures that are equipped with multi-deck or tunnel ovens. A particular benefit is the automatic loading and unloading of the stationary cell body by means of the OBER®. This means that expensive mechanics in the vacuum unit that are susceptible to failure can be dispensed with. In the VACUSPEED® vacuum cell, products are cooled in no time immediately after baking to extend the freshness and crispness of the products and simultaneously make them immediately ready for cutting and packaging.

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MATADOR® MDV oven

- MATADOR® baking result guaranteed
- Energy-efficient thanks to ZYKLOTHERM® heating system

Examples of alternative system architectures:

- a. Tunnel oven OBER® VACUSPEED®
- b. Multi-deck oven OBER® VACUSPEED®
- c. OBER® Deck oven VACUSPEED®

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OBER® Loading system

- Top speed, up to 2 m per second
- Production reliability
- Energy efficiency
- Low-wear
- Flexible product range from rolls to...

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VACUSPEED® cooling

- Highly effective, energy-saving cooling of partly and fully baked products
- Longer lasting crispness and stability of the baked goods with reduced baking time
- Shelf life extended by up to 3 weeks
- For maximum product quality
- Minimum loss of moisture
- Independence from weather influences
- Bread immediately ready to be cut
- Enormous energy saving
- Little floor space required

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System control

- Central, fully-automatic control of the whole system
- Automatic optimization of oven occupancy for maximum efficiency
- Automatic repositioning of baked products in the vacuum chamber
- Automatic emptying of the vacuum cell with transfer to conveyor belt

VACUSPEED® cooling enables:

Faster cooling to cutting and packaging temperature

Oven-hot goods are cooled to a low temperature level in the vacuum cell in 6 to 8 minutes on average. Conventional cooling methods require about 45 minutes and two-thirds more energy input.

- Advantages:**
- Minimum loss of moisture
 - Energy cost savings
 - Time savings thanks to considerably faster cooling to cutting and packaging temperature (approx. 30°)

Extending shelf life

VACUSPEED® cools down goods hot from the oven within minutes to a temperature of +4°C to 8°C. The cooling process extends the shelf life of baked goods by up to 3 weeks. Since germs are killed during the evacuation process, the finished products are put into the packaging practically free of germs.

- Advantages:**
- Shelf life extended by up to 3 weeks

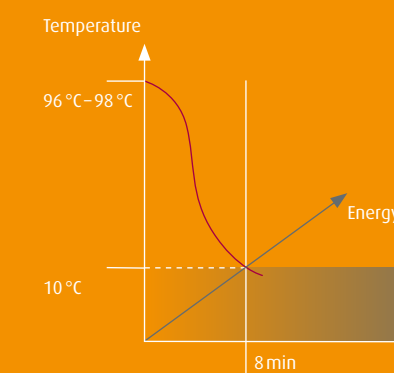
Longer lasting crispness and stability of the baked goods

With its patented, dough-specific technological procedure the VACUSPEED® vacuum cell cools quickly, gently and with minimal loss of moisture. The result is juicy and firm baking goods of the highest quality.

- Advantages:**
- Juicy and firm baking goods of the highest quality
 - Independence from weather influences
 - Longer lasting freshness
 - Minimum loss of moisture

Efficiency and time savings compared to conventional cooling

VACUSPEED® – cooling



Oven-fresh baked goods cooled in the room

