

# VACUUM COOLING

*For Fresh Produce*



## Ultra rapid pre-cooling technology

**UP TO**

- ✓ **90%** savings on cooling times
- ✓ **80%** on cooling space and energy
- ✓ Lowest electricity costs compared with other traditional methods
- ✓ Can cool up to 300,000kg of fresh produce per day



energy efficient



maintenance service



customer support



**SCAN ME**

[www.heuch.com.au](http://www.heuch.com.au)

# Faster cooling, quicker turnover

For cooling in minutes, not hours  
For higher productivity & output  
Consistency in quality

## HARNESSING VACUUM COOLING EXCELLENCE FOR FRESH PRODUCE

Vacuum cooling redefines the freshness and longevity of vegetables, herbs, microherbs and flowers. This process, by rapidly reducing temperature, not only preserves the natural qualities of the produce but also extends shelf life, ensuring top level quality for consumers.

Heuch Cooling Solutions has the widest range of vacuum coolers for fresh produce, with the shortest cooling times (thanks to "hydronic cooling") and the best price / performance. Supported by excellent maintenance service.

## VACUUM COOLING: THE GAME-CHANGER IN FRESH PRODUCE PRESERVATION

The technique involves placing the produce in a vacuum chamber and then reducing the pressure, which causes the boiling point of water to drop. This rapid evaporation cools the produce quickly and evenly, locking in freshness and taste.



**Boost Productivity**



**Save on Energy**



**Optimise Space**



### *Leafy Vegetables & Herbs*

Easy to cool, very fast with vacuum technology, thanks to the high "surface to weight ratio". If the chosen cooling capacity is high enough, the cooling cycle can be shorter than 20 minutes. Our standard design is based on a cycle time of 15 – 30 minutes.

### *Compact Vegetables*

Compact vegetables can be cooled down effectively in a vacuum cooler for vegetables, both in big bins and in palletised boxes. With vacuum cooling, you can remove most of the field heat in approximately 30 – 45 minutes and do the final cooling in the cool room. Substantial quality improvement & shelf life prolongation is confirmed by customers!

### *Delicate Vegetables & Micro Herbs*

Delicate vegetables and micro herbs have very high respiration & transpiration rates at harvesting temperatures which can have a negative influence on your yield, storage time & shelf life. The more delicate your produce, the faster you want to cool your produce. For products like micro herbs, beans, tender-stem broccoli and mushrooms, quick and thorough vacuum cooling can offer you many benefits!

### *Flowers*

The faster the flowers are cooled after harvest, the longer the vase life and the transport time can be. Once harvested, flowers become stressed, resulting in rapid breathing and perspiration (sweating). Both are mainly triggered by temperature. Rapid pre-cooling can reduce both respiration and perspiration by 75% or more!



# The game-changer in fresh produce preservation

For reduced bacteria growth  
Longer shelf-life  
More energy efficient, increasing  
operational costs reduction



## EXPERIENCE THE UNIQUE ADVANTAGES OF VACUUM COOLING

- Quality protection and maximum shelf life & storage (longer travel times possible).
- Thorough cooling, down to the core, independent of the density of the packaging or packaging style.
- Lower workload for your cool room, resulting in less temperature fluctuations.
- Added value for (export) customers, thanks to the higher & more consistent quality.
- Less waste, disapproval and claims; save money and maximize your reputation.
- Lower energy costs, since vacuum cooling is the most energy-efficient cooling method.

### **Testimonials from our clients:**

*"We are cooling 10 pallets of broccoli down to 3 °C within 34 minutes, and cabbage within 29 minutes."*

*"We are cooling 1,000 kg of Celery from 65 °F (18 °C) down to 41 °F (5 °C) within 30 – 40 minutes."*

## VACUUM COOLING RANGE

### **BASE ONE / BASE TWO**

- Cost-effective plug & play solutions, available in single and double pallet versions, utilising conventional DX-cooling.

### **EVO ONE / EVO TWO**

- High-end plug & play solutions, available in single and double pallet versions, using our standard hydronic cooling.

### **COMPACT**

- Accommodates two standard pallets (2.600 mm wide room), with a wide electric sliding door for easy access, offering cost-effective and high-speed alternatives.

### **STANDARD**

- Suitable for up to 8 standard pallets in a single row, with various door styles available upon request, providing cost-effective and high-speed alternatives.

### **WIDE**

- Fits up to 16 standard pallets in a double row, standard with free-hanging electric sliding door, and intelligent multi-room solutions with shared vacuum.



## SEAMLESS IMPLEMENTATION & UNWAVERING SUPPORT

Heuch Cooling is wholeheartedly committed to providing the best vacuum cooling solutions for the fresh produce industry. With our expertise and innovative technology, we are set to revolutionise the way vegetables, herbs, microherbs and flowers are cooled, preserving their freshness from farm to table.

Financing available with  **IRIDIUM PRIVATE**  SilverChef.

## OUR EXPERTISE IN VACUUM COOLING

Heuch Cooling Solutions has over 52 years Australian refrigeration experience and brings to you the latest European technology in partnership with Weber Cooling.

We are an Australian owned and operating company providing cold chain and refrigeration solutions to the horticulture, agriculture and bakery industries.

## TAILORED SOLUTIONS FOR DIVERSE PRODUCE

**Customisable Systems:** Heuch offers systems that can be tailored to the specific needs of different types of produce. This customisation allows for optimal cooling conditions, whether for delicate herbs or robust root vegetables.

**Scalable Solutions:** Solutions are available for operations of all sizes, from small local farms to large-scale commercial agricultural enterprises. This scalability ensures that businesses can grow their vacuum cooling capabilities in line with their expansion.

**Specialised Applications:** Certain varieties of produce may have unique requirements. Heuch Cooling Solution's technology can be adjusted for specific humidity levels, cooling rates, and other parameters to ensure the best possible outcome for each type of produce.

# FRESH APPLICATIONS

VEGETABLES & HERBS  
FLOWERS & COLD CHAIN  
TURF & COMPOST

# FOOD APPLICATIONS

BREAD & BAKERY  
FOOD & KITCHEN  
SUSHI & RICE



*"Switching to vacuum cooling system has dramatically improved the quality and shelf life of our produce. It's efficient, cost-effective, and truly indispensable for our business."*



## CONTACT US FOR MORE INFORMATION

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Australian and New Zealand leader in vacuum cooling solutions for fresh produce and food.



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