VACUUM COOLING

For Bread & Bakery

HEUCH
COOLING SOLUTIONS

Ultra rapid pre-cooling technology

UP TO

- ✓ **90%** reduction in cooling time
- ✓ **80%** savings on energy
- ✓ **45%** higher productivity
- ✓ **30%** savings on baking time

energy efficient

maintenance service

customer support

SCAN ME

www.heuch.com.au

HEUCH
COOLING SOLUTIONS

A revolution for your bakery

For cooling in minutes, not hours.
For higher productivity & output.

AN ULTRA RAPID PRE-COOLING TECHNOLOGY

Experience unparalleled freshness and efficiency with Heuch's advanced vacuum coolers, meticulously crafted for the Australian bakery sector. We've joined forces with master bakers from all over the world to introduce an affordable and efficient range of vacuum coolers, perfect for the unique demands of the Australian bakery industry. Dive into a world where tradition meets innovation and experience the Vacuum Cooling difference.

THE ESSENCE OF VACUUM COOLING

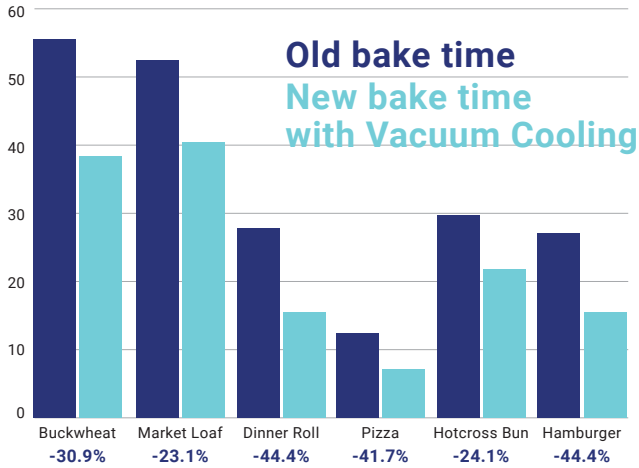
Vacuum cooling isn't merely a cooling technique; it's a transformative extension of the traditional baking process. By shifting the concluding 20-40% of your baking time to the vacuum cooler, your baked goods undergo a distinctive process. As chamber pressure diminishes, the boiling point of water drops, leading to moisture evaporation from the bread. This dual action of baking while cooling ensures your products are of the highest Australian standard, both in taste and texture.

⬆ Up to **40%** higher productivity

⬆ Up to **150%** increase in volume

CONVENTIONAL

VACUUM



PRODUCT SPECIFIC

Buns & Rolls: Perfect for the Australian cafe culture, achieve optimal results with our WeBake ECO vacuum cooler, designed for swift and efficient cooling.

Gluten-free Products: Cater to the growing Australian demand for gluten-free products with enhanced quality, longer shelf life, and the potential for increased sales volume using the WeBake POWER vacuum cooler.

Biscuits & Toast: Ideal for the classic Australian breakfast, benefit from reduced moisture and cost savings with our bespoke vacuum cooling solutions.

Cake: With the Australian love for baked goods, enjoy faster baking times, reduced ingredient usage, and superior product quality with vacuum cooling.

Meticulously crafted for the Australian bakery sector

For better bread structure and increased volume.
For reduced bacteria growth and longer shelf-life.
For limited space requirements and lower energy costs.

- **Boost Productivity**
- **Save on Energy**
- **Optimise Space**

TANGIBLE BENEFITS FOR AUSSIE BAKERIES

Economic Benefits: Boost productivity, save on energy, optimise space, and cut down on overall investment, ensuring your bakery thrives in the dynamic Australian economy.

Quality Enhancement: Elevate the standard of your crust, achieve a consistently soft texture, and enhance the overall crispness, ensuring your products stand out in the competitive Australian market.

Longevity and Freshness: With our technology, reduce bacterial growth, ensuring your products stay fresh longer, catering to the Australian consumer's demand for prolonged freshness.

VACUUM COOLING RANGE

HF-VC-40 Compact Rack Solution

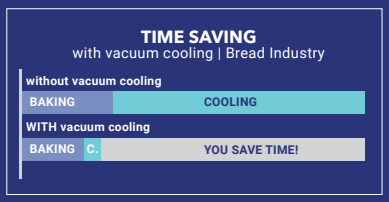
- Designed for smaller racks | can be built in a compact size
- Cools loads up to 40kgs within 2-8 minutes
- 750W x 900D x 1900H (mm) net inside space

HF-VC-80 Single Rack Solution

- Designed for most single rack sizes and standard double trolleys
- Cools loads up to 80kgs within 2-8 minutes
- 750W x 1200D x 2100H (mm) net inside space

HF-VC-160 Double Rack Solution

- Designed for most double racks, most trolleys models will fit inside chamber
- Cools loads up to 160kgs within 2-8 minutes
- 1200W x 1500D x 2100H (mm) net inside space



HEUCH
COOLING SOLUTIONS

SEAMLESS IMPLEMENTATION & UNWAVERING SUPPORT

Heuch Cooling Solutions is wholeheartedly committed to ensuring the flawless integration of our vacuum cooling systems into your Australian bakery setup. From potential invitations to our experience centres to hands-on testing at your bakery, we offer end-to-end support tailored for the Australian market. Our master bakers are here to guide you in refining your workflow and deepening your understanding of vacuum baking.

AFFORDABILITY MEETS EXCELLENCE

Distinct from other suppliers, our sole focus is on vacuum coolers. Our large-scale production, innovative design, and passion for learning have empowered us to offer a range of bread vacuum coolers that cater to all bakery needs, all while being incredibly cost-effective for the Australian market.

Financing available with SilverChef. IRIDIUM PRIVATE

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 bakery, horticulture and agriculture industries.

EXPERIENCE THE UNIQUE ADVANTAGES OF VACUUM COOLING

- Shorter total batch cycle times.
- Speed up product cooling and achieve higher production rates.
- Increase cooling capacity and reduce floor usage.
- Maximise shape, stability and volume.
- Improve the crust, making it thinner and crispier for a prolonged time.
- Maximise the resilience of the crust, and prolonging freshness by delaying retrogradation.
- Elevate process hygiene and food safety standards.
- Extend mold-free shelf-life of baked goods by reducing post-baking contamination.

FOOD APPLICATIONS

BREAD & BAKERY
FOOD & KITCHEN
SUSHI & RICE

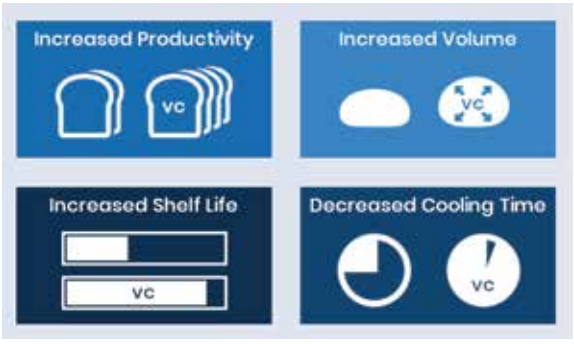
FRESH APPLICATIONS

VEGETABLES & HERBS
FLOWERS & COLD CHAIN
TURF & COMPOST

SCAN ME TO WATCH VIDEO

"Integrating Weber's vacuum cooling system has been transformative for our bakery. We've seen remarkable improvements in product quality and efficiency. It's a game-changer, allowing us to produce more in less time and significantly reducing our energy costs. Truly a revolution for our business."

— Ray Johns, Owner of The Red Hill Baker



CONTACT US FOR MORE INFORMATION

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

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