

# VACUUM COOLING

*For Food  
& Kitchen*



## Ultra rapid pre-cooling technology



**SCAN ME**  
to learn more

- ✓ Reduce your cooling time to minutes - saving on energy costs
- ✓ Ultra-fast and Uniform Cooling
- ✓ Improve Quality, Maximise food shelf-life
- ✓ Save cooling space



energy  
efficient



maintenance  
service



customer  
support

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# Faster cooling, more savings

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



## HOW DOES VACUUM COOLING WORK?

Vacuum cooling is a rapid pre-cooling technology. By continuously reducing the pressure inside the vacuum room, you force (a fraction of) the product's own moisture to evaporate, at decreasing temperatures. This evaporation (=cooking) costs energy, which is taken from the produce in the form of a temperature reduction; your product cools down! Vacuum works like a reverse microwave: **You cool all your produce, inside and out, completely uniform and ultra-fast.**

## WHY USE VACUUM COOLING FOR FOOD?

Many advantages can be achieved by cooling with vacuum. Your cooling time will be reduced to minutes, preserving food quality and minimising bacteria growth, thus maximising shelf life. All products are cooled uniformly, to the core. Only with vacuum you can really control your temperature. Using vacuum will save substantial on cooling space and will reduce your energy costs.

**Vacuum is the most efficient cooling technology available in the market!**

## INDUSTRY APPLICATIONS



Aviation



Industrial Kitchens



Catering



Sushi



Cooked Meals



Vegetables

## KEY BENEFITS



### Ultra-Fast & Uniform Cooling

Vacuum cooling rapidly cools your products by continuously reducing the pressure inside the vacuum chamber. This process forces moisture within the product to evaporate, causing a swift and uniform drop in temperature, both inside and out. It's like a reverse microwave, cooling your produce ultra-fast and evenly.



### Optimise Taste, Bite, & Shelf Life

Vacuum cooling isn't just about speed—it's about quality. This technology preserves food quality, minimises bacteria growth, and maximises shelf life. It's particularly effective for most cooked, fried, and baked products, ensuring consistent cooling to the core.



### Significant Savings

By reducing cooling time to mere minutes, vacuum cooling saves on both space and energy costs, making it the most efficient cooling technology available. It's an ideal solution for a wide range of food products, including airline catering, industrial kitchens, and bakery products, where it also offers substantial productivity increases by reducing baking time.



# The game-changer in fresh produce preservation

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

## A REVOLUTION FOR YOUR BUSINESS

Our standard room sizes are designed to handle one or several racks or customer specific bins or trolleys. Rooms can be supplied with one or two (hinged or sliding) doors. The machine room (containing the vacuum & cooling technology) can be placed next to the room, or further away, in a low care area. We help you design the perfect solution.

Heuch can advise you on which products will cool easily, and which products require special adaptation, or cannot be cooled at all. As a rule of thumb: If water vapour can be released through the surface of the food, it will cool. As cooling takes place by evaporation (=cooking) of some of the water from the product, sauces & soups are difficult to cool (splashing).

Sausages & air tight packed food will not cool. On the other side, the smaller the individual parts, the easier & fast cooling can take place. Rice, pasta & potatoes, sliced or minced meat and (cut) vegetables will cool fast and uniformly. Cooling down from around **80-100°C to around 30°C can be done within 15-20 minutes** (with the right machine).

**Cooling down to temperatures below 10°C might take up to 20-30 minutes.** With vacuum you can cool down close to freezing, but the highest cooling efficiency & speed will be achieved at higher temperature levels.

## WEFOOD RANGE



Room temperature and low temperature cooling system. Cools down:

- From around 90-95°C down to 20-25°C within around 15-20 minutes
- From around 90-95°C down to below 5°C within around 25-30 minutes

### WEFOOD 100

For cooling up to 100 kg.  
Inside space: 850 x 900 x 1,900 mm (wxdxh).

### WEFOOD 200

For cooling up to 100 kg.  
Inside space: 950x1,500x1,900 mm (wxdxh).

### WEFOOD 300

For cooling up to 100 kg.  
Inside space: 950 x 2,200 x 1,900 mm (wxdxh).

## SHARI RANGE

Developed for cooling rice and freshly made sushi rolls. Cools down:

- Sushi rice (to approx. 30°C) within 5-10 minutes
- Sushi rolls (to 5°C) within 10-15 minutes





## 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



## OUR EXPERTISE IN VACUUM COOLING

Heuch Cooling Solutions has over 50 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 food, industrial kitchens, 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 food.

**Scalable Solutions:** Solutions are available for operations of all sizes. This scalability ensures that businesses can grow their vacuum cooling capabilities in line with their expansion.

## TRUSTED BY THE BEST

Weber vacuum coolers are trusted by leading companies across the world, including China Eastern, Lufthansa, and top bakeries worldwide. Whether you're cooling pastries, pasta, sushi rice, or bread, our solutions offer unparalleled performance and cost efficiency.

## CONTACT US FOR MORE INFORMATION

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# FOOD APPLICATIONS

FOOD & KITCHEN  
SUSHI & RICE  
BREAD & BAKERY

# FRESH APPLICATIONS

VEGETABLES & HERBS  
FLOWERS & COLD CHAIN  
TURF & COMPOST



*"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."*



Heuch Cooling Solutions is the exclusive distributor of Weber Vacuum Cooling in Australia and New Zealand



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