

# VACUUM COOLING

*For Food  
& Kitchen*



**Ultra rapid  
pre-cooling  
technology**

- ✓ Cool in Minutes, not Hours
- ✓ Stay in the Safe Zone, Fast
- ✓ Free Up Space, Without Adding Equipment
- ✓ Ultra-fast and Uniform Cooling
- ✓ Maximise Food Shelf-Life
- ✓ Slash Energy Costs



**SCAN ME**  
to learn more

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

# 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 the fastest and most efficient way to chill freshly cooked food.

Instead of using cold air like a blast chiller, it works by lowering the pressure inside a sealed chamber. This causes a small amount of moisture in the food to evaporate—removing heat from the product in the process without modifying the quality or properties of the product.

Think of it like a reverse microwave: the heat is pulled out from the inside, cooling the product evenly, all the way through.

The results:

- ✓ Ultra rapid cooling
- ✓ Critical food safety temperatures met
- ✓ Even temperature from core to surface
- ✓ Ideal for proteins, pasta, rice, sauces, baked goods & more

## MORE THAN JUST COOLING

**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 cooling will save substantial on cooling space and will reduce your energy costs.

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



## What if you could chill time to minutes, curb food waste, safeguard quality, and ship same-day– all with one solution?

Vacuum Cooling makes it possible. Purpose-built for food manufacturers and commercial kitchens, our systems pull cooked product from ~95 °C to < 5 °C in under 25 minutes, locking in flavour, cutting energy use, and freeing up valuable production time. Discover how leading operators across Australia are transforming throughput and quality with this game-changing technology.

## INDUSTRY APPLICATIONS



Aviation



Industrial  
Kitchens



Cooked  
Meals



Sushi



Vegetables



Catering



# The game-changer in fresh produce preservation

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

From compact units to fully custom systems, we offer vacuum cooling solutions that fit your workflow, standardised or tailor-made. Cool from oven to storage in one seamless step, with lower energy use and full compliance.

## WHY VACUUM COOLING



### CHILL IN MINUTES

Drop 90 °C food to < 5 °C in ≤ 25 min—hours faster than blast chilling.



### STRONGER FOOD-SAFETY WINDOW

Clear the 60 °C–5 °C “danger zone” in record time; HACCP / FSANZ compliant.



### SLASH ENERGY COSTS

Up to 50 % less kWh vs. extended blast-chiller cycles; lower carbon footprint.



### LOCK-IN YIELD & FLAVOUR

Less purge and fewer ice crystals—juicier proteins, brighter veg.



### SHIP SAME-DAY

Cool, pack and dispatch within an hour—fresher product hits stores sooner.



### FREE UP LABOUR & SPACE

Faster turnover means fewer trays waiting in line and no after-hours shifts.

## OUR SYSTEMS

Room temperature and low temperature cooling system.

Cools down:

- From around ~95°C down to ~25°C in 15-20 minutes
- From around ~95°C down to below 5°C in 20-30 minutes

### WEFOOD 100

For cooling up to 100 kg.  
Inside space: 850x900 x1,900mm (wxdxh).

### WEFOOD 200

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

### WEFOOD 300

For cooling up to 100 kg.  
Inside space: 950x2,200x1,900 mm (wxdxh).

## REQUEST A DEMO

Curious how Vacuum Cooling could transform your cooling process?

Book a personalised demo and watch how we cool freshly cooked foods from 90 °C to <5 °C in under 25 minutes—with no blast chiller in sight.

- ✓ Real-time cooling performance
- ✓ Product-specific insights
- ✓ Ask our engineers your questions live

👉 Request a Demo Today:  
[heuch.com.au/demofood](https://heuch.com.au/demofood)  
or scan the QR code





## 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.

## 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.

## LEADERS USING VACUUM COOLING

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.



Lufthansa



中國東方航空  
CHINA EASTERN



中国南方航空  
CHINA SOUTHERN



海南航空  
HAINAN AIRLINES



Gategourmet



eurälis  
NOUVEAU VOTRE CONFiance

## CONTACT US FOR MORE INFORMATION



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## FOOD APPLICATIONS

READY MEALS

PASTA & RICE

PROTEINS

SAUCES

FISH

BREAD & BAKED GOODS

## FRESH APPLICATIONS

VEGETABLES & HERBS

TURF & COMPOST

FLOWERS & COLD CHAIN



*"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."*

### Increased Shelf Life



### Same Day Delivery



### Decrease Cooling Time



### Preserve Freshness



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



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