

VCS Vacuum Cooling Solution

Vacuum cooling systems for baked goods



Our knowledge in the field of vacuum technology and related applications is extensive. It is based on years of experience.

Today we develop efficient, reliable systems for a wide range of needs. From the bakery industry to the medical technology industry, customers rely on Durrer Vacuum Solution, worldwide and very successfully. Whatever your concern, we find the tailor-made, reliable solution – including services throughout the entire life cycle.

Vacuum technology is one of Durrer's specialties: A technically generated vacuum is used to carry out processes better or faster.



Controlled cooling process
For low-germ production with fast process management.



Higher productivity
Shortened turnaround time in baking, cooling, processing, packaging and optimized logistics.



Quality optimization
Process reliability thanks to accurate control technology.



Ergonomics
Human-focused operation and handling.



Baking time reduction
Leads to improved usage of the oven park.



Hygiene
Suitable materials and cleaning-appropriate design according to EHEDG.



Durability, freshness and crunchiness
With ideal water balance in the product and due to low germ cooling.



Energy
The use of state-of-the-art technology and intelligent control leads to high energy efficiency.



Production
Optimized use of space through shortened turnaround time.



Shaping and structure
Fresh and parbaked products. Pulsation cycles.



Minimum maintenance costs
With optimal concept and components of the highest quality. Simple and cost-effective.