

Swiss high tech from Durrer

## Special machine manufacturer launches vacuum cooler

*Crispy, long-life rolls: That's what consumers want. High efficiency in the baking room: This is what industrial bakeries want. Vacuum cooling provides both. Durrer Spezialmaschinen AG has many years of experience in this field. Now it is launching the first model under its own name. This model offers excellent value for money.*

The history of Durrer Spezialmaschinen AG dates back more than 70 years to 1949. Throughout this time the company has made a name for itself as an innovator. Today it supplies highly developed, individually manufactured machines all over the world. For some years now, vacuum technology has been one of Durrer's specialised fields. Vacuum cooling systems, vacuum dryers and vacuum welding systems for the medical and sensor technology industry are also developed and manufactured in Immensee, in the heart of Switzerland - all on-site and under one roof.



For many years, Durrer has been developing and producing vacuum cooling systems for Aston Foods. Vacuum cooling not only has the advantage of making pastries better, it also significantly increases efficiency in the bakery. This is something that buyers of these systems truly appreciate. Durrer's particular advantages are its extensive know-how and many years of technological experience in this field. Durrer delivers in person, takes care of installation and oversees commissioning. Added to this is reliable worldwide service support throughout the entire life of each system - carried out by specialists who really know how every unit works.



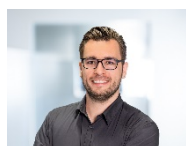
The name Durrer is written large on the new vacuum coolers. Swiss quality is not only determined by the technology. The design was developed in collaboration with professional industrial designers and always makes a good impression.

Durrer vacuum coolers are available as a standard version or as a tailor-made "Customised Version" - at no extra charge. They are equipped with the latest pump technology. The COBRA NX vacuum pump is produced by Busch, the world market leader and Durrer's chosen partner of many years. The pump capacity is matched to the vacuum chamber. This means that each vacuum cooling system can be adapted to meet the individual requirements of each bakery.



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### **Durrer Spezialmaschinen AG - from Central Switzerland to the whole world**

The family business has its headquarters in Immensee. In addition to its original specialty of manufacturing machines for the graphics industry, the focus is on highly developed vacuum technology, for the bakery and medical technology industries among others. An innovative spirit and interest in new technological developments are part of the company's DNA. Today, Durrer machines contribute to efficient and optimised production processes worldwide.

**Durrer Spezialmaschinen AG**

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