Why did more than a dozen of Germany’s most successful bakery companies decide in favor of Cetravac’s vacuum conditioning in the past few months alone?
Vacuum oven and/or small plant for vacuum conditioning. Also ideal as a laboratory plant.

Vacuum-cooled, frozen: Ready to Eat™ products

Crumb elasticity as a function of storage time
Because we

+ we develop with the most successful and most innovative bakery businesses in the German-speaking region new products, processes and sales concepts

+ convince our customers by using mobile test plant in their own factories

+ continue to work innovatively on developments that take future market requirements into account and contribute to enabling energy savings of more than 50 % for the entire production chain

+ are also “at home” in the markets with future promise (gluten-free/e-commerce etc.)

+ have developed our plants to be compact, quiet, environmentally friendly and up to 30 % more economic

+ give up to a 10 year full guarantee on our plant

+ can demonstrate plant technology that has operated for many years without any malfunctions, even on fully automatic lines

+ have built up a customer service organization that takes care of our plants reliably and cost-effectively

+ as a part of our cooperation with König/Graz, are also a competent contact for turnkey plants.

+ are the company with the longest international experience in this field, and

+ can show by far the best price/performance ratio in the entire market

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Expand your network with bakexperts

bakexperts advises bakery companies worldwide in all aspects, organizes seminars and recruits highly qualified employees

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only approx. 50 % of the footprint compared to other models, compact construction.

25 to 35 % lower energy consumption, power load ratings considerably below average

30 to 50% lower noise emission due to quiet-running but highly efficient vacuum pumps

chambers „tailor-made” for rack trolleys and/or palettes. No useless dead space as with circular chambers

line available practically 24 hours/day, and due to the high-efficiency vacuum pumps, no “recovery pauses” needed

fully automatic sliding door(s) that open automatically after the end of the process, thus ensuring consistently first-class crust texture

tunnel version (one door each at front and back) or enlargement of the chamber (from 1 to 2 trolleys) at any time due to well-thought out modular design, i.e. also possible as a retrofit

long experience with the construction of continuous lines

up to a 10-year guarantee through our „TopCare” service contracts
We presented a practicable vacuum conditioning plant for the first time at the IBA 2000, at which we were the proud winner of the IBA trophy for the most innovative new development in the “Refrigeration Technology” segment.

Today we are a company that is considered to be the market leader in the vacuum conditioning area, both in Germany and internationally.

A large proportion of our clients are among the baking industry’s market makers and opinion leaders. Collaboration with these innovative companies helps us include both future market developments such as changing forms of diet (gluten-free, vegan etc.) and new marketing concepts into our development work.

Your future with Cetravac

Like pizza service, “Baking on Demand” is becoming a central challenge for current developments such as Internet retail (e-commerce), regardless of whether delivered to the customer’s home or collected in a supermarket via “click & pick”. With our patented vacuum oven we probably have the best recipe for this, to enable us to deliver freshly (vacuum-)baked bread just a few minutes after it has left the oven. And we can do it all without any loss of crispness, shape, volume and weight!!!

Cetravac is at your disposal with advice, plant engineering, technology support and customer service worldwide. In close collaboration with König Machines in Graz in both production and distribution, we offer you a technical and technological combination of our plants with König’s product portfolio, thus providing complete turnkey plants for bread and bread roll manufacture.

We are well-equipped for the next few years, and we look forward to being able to contribute, through the existing lead in technology, engineering and applications technology, both to our customers’ benefit and to the success of our “Premium Partner” project.

Adolf Cermak, CEO

I can’t imagine my business in the last 12 years without vacuum conditioning and Cetravac

Peter Györgyfalvay

The benefits being brought by Cetravac’s vacuum conditioner in the premium segment now are really unbelievable

Martin Dries
1. **Production** of pre-baked baked goods, storage for 5 to 7 days in a cold room, or 3 to 4 days even at room temperature

**Advantages**
- more volume and better stability
- storage in a cold room or at room temperature instead of in a deep-freeze warehouse, and consequently
- considerable savings in investment and operating costs and in logistics
- 30 % shorter in-store baking time, capacity increase and/or energy saving
- shorter response time to varying customer flows
- replacement of dough pieces by pre-baked products
- large additional potential savings in the branches

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2. **Extension of crispness and freshness** when producing main range products fully baked in the production unit and brought to branches in that state

**Advantages**
- more volume increase and long-term stability for Danish and puff pastry products
- longer maintained crispness and freshness
- quality reproducible every day with no weather-dependent fluctuations
- shorter baking times on the production line
- higher capacities without new investments, and/or reduced energy consumption
- savings in stock preparation time in the branches
- lower electricity costs in the branches
- spelt and gluten-free baked goods are more attractive due to greater volume and stability

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You can see the experience and innovative strength that lie behind Cetravac – they can’t be beaten

*Michael Fuchs*

Once Cetravac, always Cetravac – of that there’s no doubt

*Heinz-Gerd Köhler*
Manufacture of Ready to Eat® products, that are fully baked and frozen after vacuum conditioning. They can be eaten immediately after thawing, without any further baking process. Crispness, volume and stability are retained, in contrast to conventional frozen products.

**Advantages**
- Product range can be produced in bigger batches, and is available for sale within a short (thawing) time
- Business on Sunday without baking, but with variety, crispness, freshness and perfect appearance
- Higher moisture content through elimination of the final baking process

Vacuum conditioning, the most frequent applications

**Ultra-fast cooling** for slicing and/or packing, with simultaneously increased mold resistance

**Advantages**
- Faster temperature drop in the temperature zone critical for MBO (+ 65 to + 30 °C), and consequently no preservatives, not even in the packaging
- Prompt cutting of toast-bread, sandwich bread, baguettes and sliced bread
- 50 to 70 % smaller footprint in the factory (cooling trolley, cooling spirals etc.)
- Optimum shape and volume

I have the best price-performance ratio with Cetravac ...

*Siegfried Beck*

My bread rolls stay crisper for longer, and customers love it – thank you, Cetravac

*Thomas Schollin*