

# KONIG

THE BAKER'S  
CROWN

## QUALITYVAC

INCREASE IN PRODUCT  
QUALITY AND MORE EFFICIENT  
PROCESSES



COOLING

## ROYAL PRODUCT QUALITY WITH VACUUM TECHNOLOGY

With the Koenig vacuum technology, you can cool and stabilize bread, rolls and pastries (e.g. Danish pastries) for further processing in just a few minutes.

This enables you to ensure that the right quantity is always available at your points of sale, in the best quality and at the right time. In addition to this, you also optimize processes in the bakery with vacuum technology.



**WITHOUT** QualityVac



**WITH** QualityVac

### OVERVIEW OF YOUR ADVANTAGES AND FEATURES:



#### Improved product quality

in terms of freshness, crisp, volume and stability even with gluten-free products.



#### Quicker (immediate) use

of bread possible, e.g. when cutting toast, rye bread, snacks, etc.



#### Optimized processes:

- baking times shortened by 10-35% (depending on product)
- reduced equipment for deep-freezing
- reduced process times (wage and energy costs)
- flexible use of resources (eg. efficiency increase by reducing cooling times, short-term realisation of production planning)





## KOENIG QUALITYVAC – PERFORMANCE FEATURES

- Process know-how: comprehensive process consulting and training during the installation of the vacuum technology in your production by the Koenig team
- electric sliding door, opening either to the right or to the left according to customer requirements
- high operational safety and long service intervals with screw pump with ceramic-coated compressor screws (to prevent rusting with subsequent blocking of the compressor unit) - screw pump can easily be removed for maintenance purposes
- energy-optimized operation
- optimized stable entry ramp

### CLEANING & MAINTENANCE

- chamber made of stainless and acid-resistant stainless steel (duplex steel)
- Hygienic floor system:
  - floor tub to collect the accumulating condensate which is then automatically pumped into a drain
  - removable bottom plate and removable condensate plate enable cleaning of the entire interior chamber. Excess water is led off the condensate drain
- by using a plate heat exchanger with maintenance and cleaning access, replacement after extended operation is not required

### SERVICE & INSTALLATION

- worldwide service network for the screw pump
- short assembly times and easy installation by the qualified Koenig service team
- use of standard components available worldwide
- robust, tested and durable design
- maximum line availability and minimized downtimes: the entire technology can be exchanged as one unit (in case of repair or service the entire suction unit can be replaced)

### CONTROL & OPERATION

- simple operation with touch screen and 50 storable program steps
- remote maintenance enabling full access to the entire control unit

### OPTIONS

- expandable to a double rack unit without additional technical equipment
- cold water unit as optionally available
- floor-level version optionally available

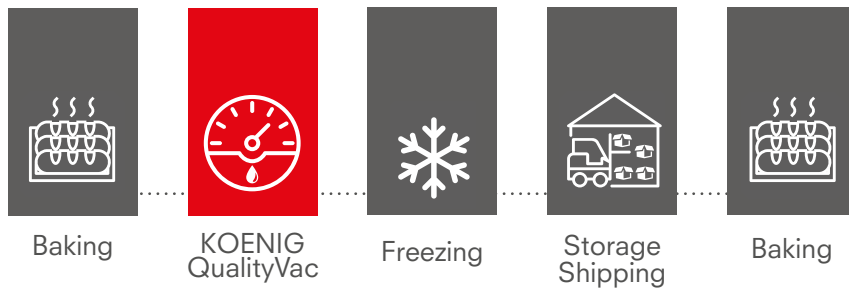


## APPLICATIONS

1

### READY2EAT

Baked products are frozen after vacuum conditioning and can be consumed immediately after thawing with a crunchy crust and fluffy crumb. Suitable for example for baguette, brioche products with decorative sugar, bread rolls, pizza dough or Mediterranean pastries (e.g. flat bread)



Ready2Eat – The Koenig QualityVac allows an immediate consumption of products in the shop.

2

### CRUST EXTENSION

Extension of the appearance and crust of baked bread and rolls, which are delivered for example to stores, such as pretzels seeded with salt, with brioche products seeded with sugar or filled pastry. (e.g. pastries filled with curd cheese)



3

### STABILISATION

Stabilizing and preserving baked or partly baked breads, rolls (buns) and pastries (e.g. Danish pastries or croissants)

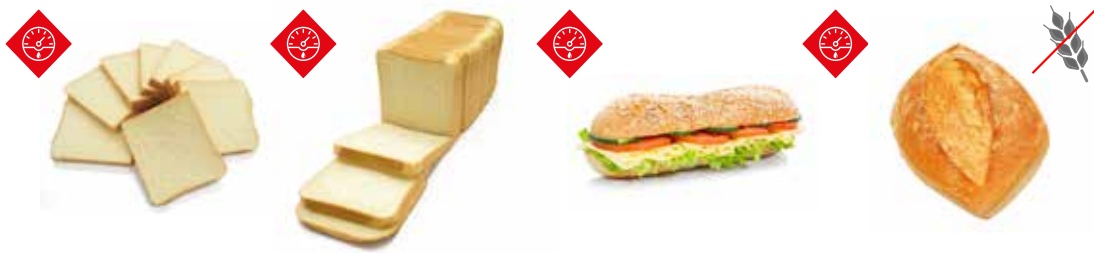
Baking time reduction by **10-35%** ►  
The Koenig QualityVac allows the stabilisation of breads, rolls as well as pastries.



# 4

## COOLING

Quick cooling of particularly sensitive products such as panettone, sheet cake, cakes filled with pudding, etc., or of partly baked, topped pizzas to prevent soggy pizza bases. Also ideal for the cooling of products to be sliced such as toast, sliced bread, gluten-free breads and snacks.



# 5

## MASS COOLING

A variety of other applications such as cooling of rice, pudding, pasta, potatoes or large cooked products in commercial kitchens



## WORKING PRINCIPLE

The air pressure determines the temperature at which liquid boils. The lower the air pressure, the lower the boiling point. The QualityVac vacuum cooling technology makes use of the physical principle. The technology applies this principle to extract the energy required for this process in the form of heat from the product. As a result, the product is cooled down and is stabilised within the shortest possible time.



A baking trolley with hot part-baked products is brought into the vacuum chamber. The pressure in the chamber is then reduced by means of vacuum pumps so that water evaporates. As a result, the products are cooled down within a few minutes. They can then be stored without freezing at the production plant and eventually finished for consumption days or even weeks later - with practically no loss in quality at retail outlets or at the home of consumers.



## COMPARISON OF TECHNICAL DATA

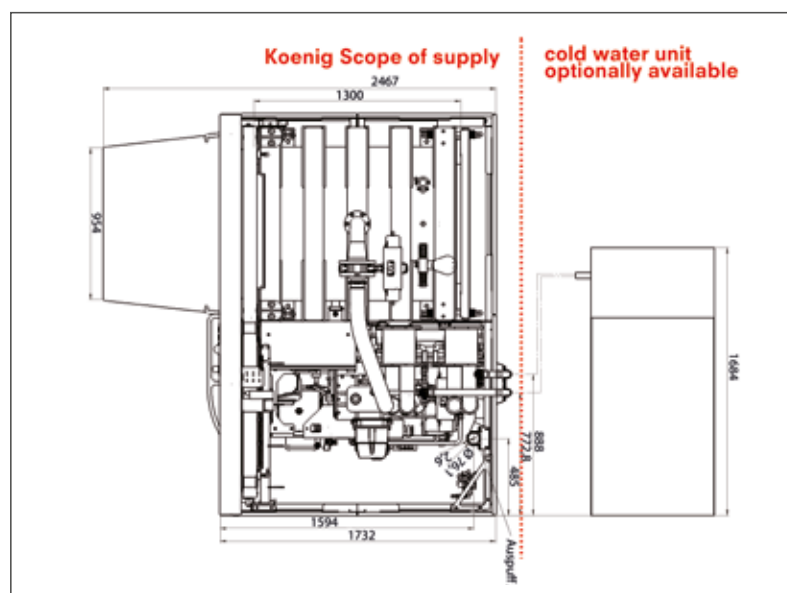
For easy configuration and dimensioning of the plant size and the possibility for plant extension we designed the Koenig QualityVac with a modular, uniform construction in **3 different basic sizes**. This ensures that all Euro pallets (800x1200mm) or other derived pallet sizes are suitable for the Koenig QualityVac.

	Single rack	Double rack	Triple rack
Dimensions W x D x H (usable inner dimensions)	885 x 1.300 x 2.000 mm	885 x 2.600 x 2.000 mm	885 x 3.900 x 2.000mm
Dimensions including entry ramp (803mm) W x D x H (external dimensions)	2.525 x 2.467 x 2.837 mm	2.525 x 3.770 x 2.837 mm	2.525 x 5.073 x 2.837mm
Doors	1-2	1-2	1-2
Compressed air	20 - max. 40 l/min	20 - max. 40 l/min	20 - max. 40 l/min

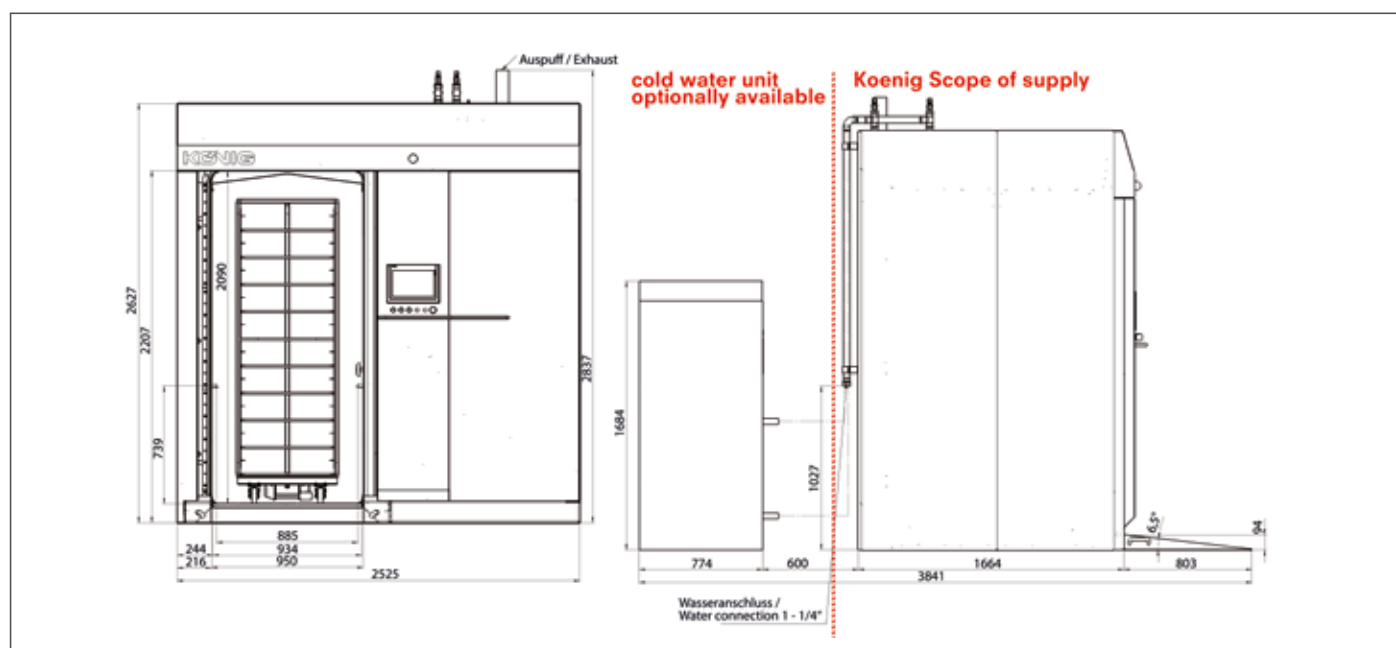


## DIMENSIONS

Example: Single rack



With an optional cold water unit, you need less water for cooling because it is a closed system. This means you are not dependent on higher level refrigeration in your bakery either. We use high quality built cold water units with worldwide service network for maximum reliable operation.





## SERVICE & SPARE PARTS FROM THE MANUFACTURER!

Every machine and system is tested with dough and run in before it leaves Koenig's premises. Our technicians have profound education and years of experience in bakery technology. They assemble the equipment at Koenig and then commission it at your site. And should a problem ever arise, our spare parts and service department is at your disposal. Day and night. Worldwide.



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**+43 316 6901 739 2 (electrical)**



# KONIG

QR code for more information  
about QualityVac