

MIWE VC

A close-up, low-angle shot of a metallic surface, likely part of a vacuum conditioning system. The surface is brushed metal and features the "MIWE VC" logo in a dark, sans-serif font. A bright, glowing light strip runs horizontally across the middle of the frame, creating a strong contrast and highlighting the metallic texture. The background is blurred, showing more of the industrial structure.

MIWE VC

From the top manufacturer.

In order to be able to offer you the many advantages of vacuum conditioning at the usual MIWE quality, we have teamed up with a partner who has sound expertise and experience in this field and shares our quality

standards. Cetravac (located in Albstätten, Switzerland), has long been regarded as a technology and market leader in vacuum conditioning. The product of this cooperation is the MIWE VC, a high-performance vacuum conditioning system for rack trolleys, which

optimally fits into your production processes. It saves time and energy, improves product quality and allows for freshness that you've never dreamed of before.

► Saves valuable time

- Oven-hot products can be cooled to temperatures below 40°C in just a few minutes; further processing (for example, cutting, brushing, filling, packaging and picking) without long idle times is possible.
- Saves on space (for cooling), allows you to start baking later (night pay!).

► Improves the product quality

- Better crispiness and crust stability, more moisture in the crumb.
- Volume significantly improved, more uniform lift (for example with Danish pastries and puff pastry products with heavy fillings).

► Extends the freshness period

- When sealed and vacuum-conditioned, half-baked goods can be stored at room temperature for up to 4 days and baked to finish – without any special logistics or electricity costs and without sacrificing product quality.
- With refrigerated storage, the freshness period is extended by a further 2-3 days.
- Significant savings in energy costs and better transport planning.

► An increase in capacity with simultaneous cost savings

- Depending on the product, baking time for (half)baked goods can be reduced by up to 30% with subsequent vacuum conditioning. This means you gain a good quarter of additional oven capacity without any additional investment.
- At the same time, the need for deep-freeze space and cold transport, as well as the associated energy costs are reduced.

► Also in other ways a complete success

- Flexible: the vacuum chamber can be easily expanded (to a volume of up to three trolleys); the performance of the capacitor can also be adapted at a later time. The cooling water circuit is optimally adapted to your needs.
- Hygienic: the vacuum chamber has smooth surfaces and a condensation drain for easy cleaning.
- Easy to maintain: simple disassembly of the pipes during maintenance work.
- Barrier-free: rack trolleys can be loaded into the vacuum chamber at floor-level.
- Space-saving and quiet: low space requirements with minimal noise.
- Easy to use: a proven operating concept with the SIEMENS S7 controller and the tried and tested MIWE operating logic.

At a glance



The advantages of vacuum conditioning speak for themselves:
 this innovative technology improves product quality, logistics
 and energy efficiency.

What are you waiting for?



MIWE VC	VC 11L	VC 12L	VC 13L
Rack trolley (longitudinal inserts)	1	2	3
Maximum tray size in cm	58 x 98	58 x 98	58 x 98
Doors	1	1 or 2	1 or 2
Interior dimensions in cm (WxDxH)	72 x 110 x 196	72 x 215 x 196	72 x 325 x 196
Exterior dimensions in cm (WxDxH)	226 x 158 x 261	226 x 253 x 273	226 x 363 x 273
Connected load in kW	18.5	20	21.5
Compressed air in bar / SLM	6 / 360	6 / 360	6 / 360
Electrical connection	Standard 3x400 (PE/N)	Standard 3x400 (PE/N)	Standard 3x400 (PE/N)