



VACTORR B BATCH PRODUCTION CHAMBER UNIT

characteristics

- all-in one compact vacuum cooling and baking test unit solution
- Batch chamber / rack solution
- Integrated chamber and pump system
- construction tested according to NASA-developed testing software
- Safety first approach: extended safety package for ultra safe standard proof operation
- exclusive use of A-brand components
- integrated energy recovery system
- rounded corner architecture for optimal hygiene and durability
- v-finish preventing moisture and dirt absorption
- intuitive user friendly touch-screen operation
- pulse mode for optimal product control operation
- industry 4.0 ready

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available options

BATCH CHAMBER WITH EXTENDED CAPACITIES FROM B1 TO B4.
Extended or optional additional versions based on custom made production.

capacity

Up to 20 batches depending on product and rack load

description

This all in-one-solution for Vacuum Cooling and Baking is designed for batch production in the modern bakery. The modern design reflects the pioneering spirit of the Verhoeven Bakery Equipment Family who's label Vacuum Cooling and Baking Solutions is a leading brand in the segment.

dimensions

B 1	B 2	B 3	B 4
Outside wxdxh in mm 3581 x 2711 x 2600	Outside wxdxh in mm 3781 x 2911 x 2600	Outside wxdxh in mm 4001 x 3217 x 2600	Outside wxdxh in mm 4001 x 3217 x 2600
Chamber wxdxh in mm 715 x 1010 x 2000	Chamber wxdxh in mm 915 x 1210 x 2000	Chamber wxdxh in mm 1115 x 1410 x 2000	Chamber wxdxh in mm 1115 x 1510 x 2000
Outside wxdxh in inch 105 x 107 x 103	Outside wxdxh in inch 149 x 115 x 103	Outside wxdxh in inch 158 x 127 x 103	Outside wxdxh in inch 158 x 127 x 103
Chamber wxdxh in inch 29 x 40 x 70	Chamber wxdxh in inch 37 x 48 x 79	Chamber wxdxh in inch 44 x 56 x 79	Chamber wxdxh in inch 44 x 60 x 79

additional information

VACTORR B is part of a complete range of Vacuum Cooling and Baking solutions for all segments of the professional Bakery Industry.
The range extends from single product test solutions until continuous industrial solutions.

Verhoeven Bakery Equipment Family is the umbrella organisations of the specialized labels BVT Dough Process Solutions, Newcap Industrial Handling Solutions, Vacuum Cooling & Baking Solutions and Backpack End of Line Solutions. The Family provides custom made bakery equipment architecture and turn-key solutions for the modern, industrial bakery markets for more information please contact:

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