

VULGANUS®

COOLING

SOLUTIONS FOR FOOD
AND BAKING PRODUCTS

Fast, clean air cooling improves hygiene and extends shelf life

Longer shelf lives, fewer additives, and fresh, tasty products are the main focuses for the baking industry today.

Distribution channels expect high-quality, **healthy products with a long shelf life** so that they can offer fresh bread to consumers every day. Healthiness is often associated with food products that don't contain **additives or preservatives**.

With a carefully planned production line all these goals can be achieved.

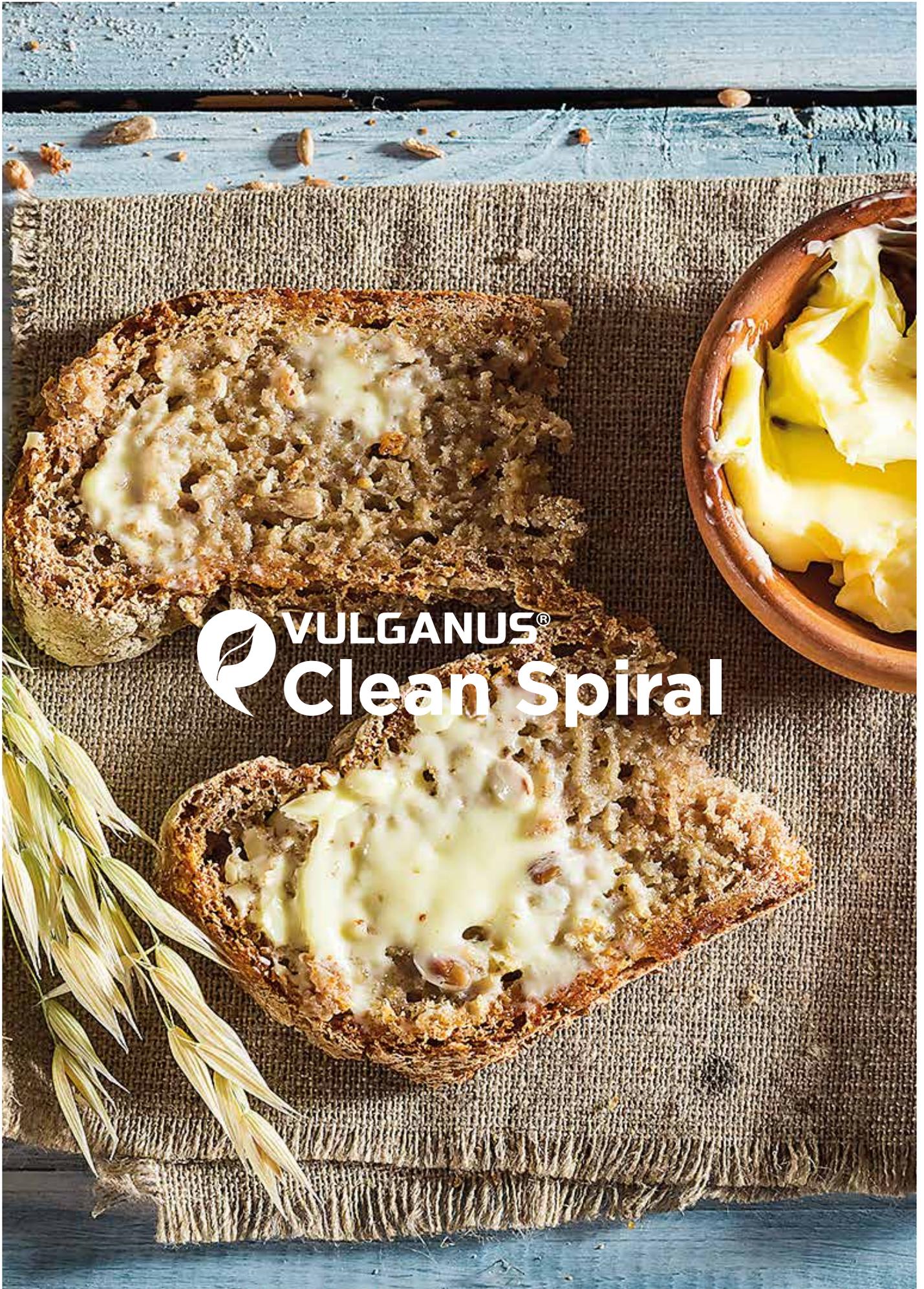
The Vulganus Ambient line system meets the **high hygiene standards required by the food industry**. The system cools the products quickly, hygienically, and evenly by means of clean **open air circulation**. The system cools food products naturally and effectively.

We offer two different industrial cooling solutions: spiral systems and swing systems.

We offer turnkey delivery from planning and designing to a complete installation service. We can also provide remote analysis and control systems for efficient production.

CLEAN SPIRAL, AMBIENT SPIRAL, AMBIENT SWING, AND FAN WALL

- Highly hygienic spiral
- Continuous industrial cooling
- Minimal weight loss in clean-line cooling
- Typical applications : breads, pizzas, pastries, pies, prepared foods



 **VULGANUS®**
Clean Spiral

Clean Spiral

FOR DEMANDING COOLING WITH FILTERED AIR

The Vulganus Clean Spiral is a highly hygienic continuous-spiral system for clean air cooling. It reduces the amount of preservatives required while ensuring a long product shelf life. The Clean Spiral cools products quickly, hygienically, and evenly by means of open air circulation.



- Ensures correct packaging temperature
- Quick and stable cooling
- Reduces residual contamination
- Fast:
 - minimal weight loss
 - improved productivity
- Tandem option for higher capacity
- Clean Air unit also compatible with old spirals
- Fan wall option for improved ventilation and cooling
- Modular construction

INSULATED ENCLOSURE

- Consistent, box-shaped space
- Wall and ceiling elements
- Enclosure elements
- Polyurethane insulation material
- Electric lighting
- Optional windows



ADVANTAGES

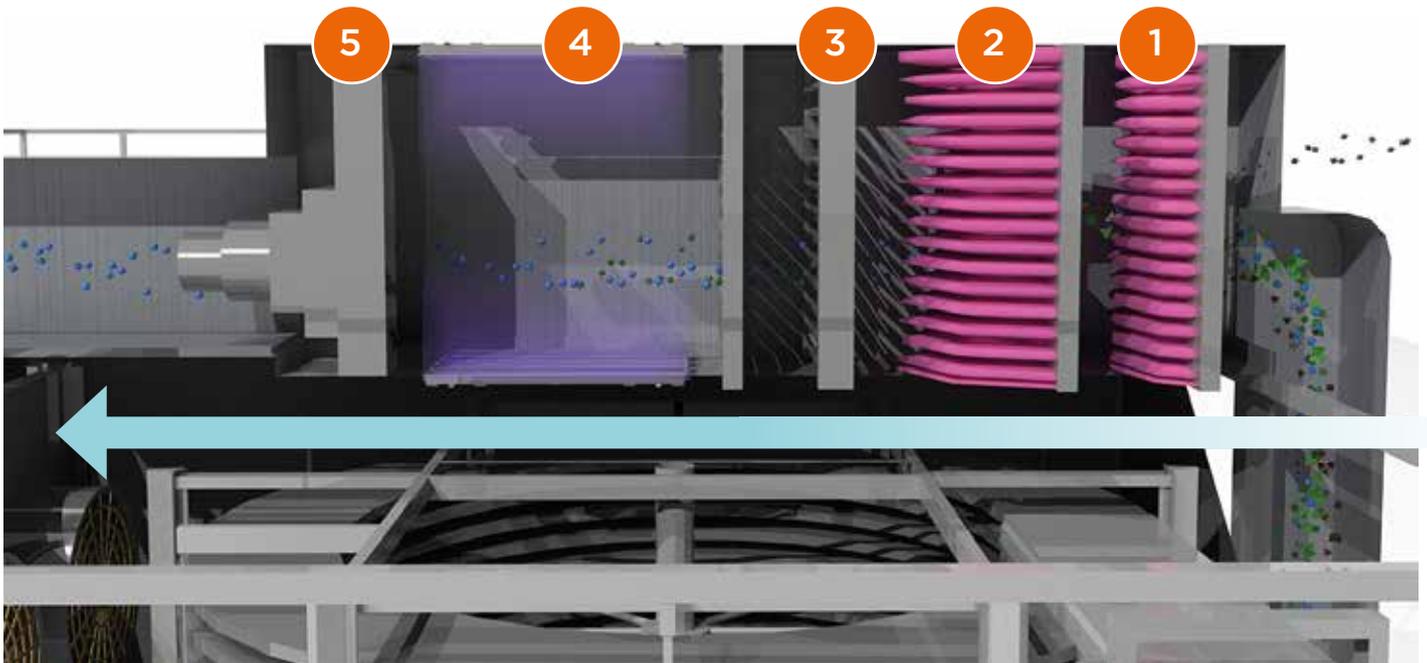
- Reduces the amount of preservatives required
- Controlled cooling conditions for higher production capacity

KEY FEATURES

- Glass grain-treated stainless steel surfaces
- Radius: 1.7 or 2.2m
- Friction-driven spiral cage
- Usable belt width 295–985 mm; most common widths 600 and 800 mm; max width 1320 mm
- Belt type chosen according to end product
- High-density drumplastics
- Available accessories: Fan Wall, Vulcanus Washing System, Infoline remote control system

Clean Air Unit

The Vulganus Clean Air Unit is a microprocessor-based system for air filtration and climate adjustment. The temperature of the process air is kept within set limits. Each unit is tailored according to individual customer requirements.



1. First filter
2. Second filter
3. Air processing
4. UV Section
5. Main fan



FAN WALL

- Improved ventilation and cooling
- Constructed inside the cooling room
- Washable



VULGANUS®

Ambient Spiral

Ambient Spiral

FOR NATURAL AMBIENT COOLING

The Vulkanus Ambient Spiral system is specially designed for cooling bread. It is an excellent choice when a well-functioning, hygienic, and space-saving solution is desired. The continuous-spiral conveyor allows for efficient and flexible production. The system ensures flexible transfer of products and keeps operating costs low.



- Optimal use of space
- Controlled cooling
- Belt type chosen according to the end product
- Natural cooling process
- Flexible product changeover with one spiral for a variety of products
- Very low running costs
- Continuous operation
- High-density drum plastics



KEY FEATURES

- Stainless steel construction and belt
- From 500 to 5,000 kg – medium to large option
- For products requiring packaging and/or slicing at exactly the right temperature
- Can be upgraded to a Cleanline system
- Glass grain-treated stainless steel surfaces
- Usable belt width 295–985 mm; most common widths 600 and 800 mm

Ambient Swing

FOR BASKET, TIN, BATON, AND ROLL COOLING

Swing-tray cooling is suitable for all bread products baked in a tunnel oven. The system is suitable for sites where the cooling area immediately follows the tunnel oven. A Clean Air unit can be added to the Ambient Swing system for improved cooling.

Swing-tray cooling typically includes transfer from the oven into a cooling area, cooling cabinet, discharge unit, or discharge conveyor.



- Space-saving frame
- Small footprint
- Service platform
- Electric cabinet

PROCESS KNOWLEDGE AND CONSULTATION

We have over 100 years of experience in raw materials for baking, recipes, R&D, and production processes. Today, we also have expertise in several food solutions. Our experts are happy to support customers with their process-improvement needs.

INSTALLATION AND COMMISSIONING

As soon as the new machinery is installed in the customer's premises, our commissioning team arrives to complete the delivery. We provide advice on using the new equipment and perform the first product test runs together with the customer. The customer also receives a detailed user manual.

PLANNING AND LAYOUT DESIGN

Every project starts with a careful study of the customer's current situation. We help to plan process improvements and product runs, and our development department designs the new process from scratch.

VULGANUS WASHING SYSTEM

The Vulganus Washing System is a forerunner in hygiene. The product family has various options: Belt Washer, Ultrasonic Belt Washer, CIP Washing System, and Fixed Brush. Washing system products reduce energy usage and shorten cleaning times.



INFOLINE REMOTE CONTROL AND ANALYSIS

The Infoline system can be delivered with new equipment. It can either be operated by the customer's own team, or the customer can give us access to their production analysis systems for easier maintenance. The Infoline system consists of production trends, alarms, and event lists, including values such as starts and stops, set values, and recipe and operator changes.

SERVICE AND SPARE PARTS

Our service team takes excellent care of our customers' equipment. As specialists in the whole baking process, we can help our customers with every aspect of their operations. We supply original spare parts to ensure safe, smooth production runs and reliable operation.

VULGANUS®

Vulganus has been a leading player in the delivery of tailored production lines, integrated spiral systems, clean rooms, and conveyors for over forty years, with over 400 projects successfully completed around the world. Vulganus solutions are designed and built for hygiene.

Vulganus is known for its high quality, customer-oriented solutions and high-quality service, along with its ability to understand and meet customer needs and build long-term customer relationships.