

INNOVATIVE COOLING SOLUTIONS

MORE EFFECTIVE PRODUCTS BY **UV DISINFECTION SYSTEM** CORRECT USE OF AMBIENT AIR



Available with bespoke
UV disinfection system
- germicidal ultraviolet
radiation at wavelength
of 254nm which disables
biological contaminants
such as viruses, bacteria
and moulds.



MagnaCool Supreme - Two Bakery Coolers (side-by-side)

FOR ALL YOUR BAKERY NEEDS

The Bakery Cooler can efficiently cool a variety of products.



Tin Bread



Bread Rolls



Pies



Pastries



Cakes



Barnsley Road, Upper Cumberworth, Huddersfield, HD8 8NR.

t +44 (0) 1159 659539

f +44 (0) 1484 603849

e info@magnacool.co.uk

w www.magnacool.co.uk

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Bakery cooler - single or double rack

BAKERY COOLERS WITH UV DISINFECTION SYSTEM

One of the greatest obstacles in the modern bakery is that of the waiting times which are necessary to allow the baked products to cool. These waiting times not only slow up production times but also create an increase need in trolleys, baking trays and tins. Moreover, it reduces the available space, which results in potential chaos in the work place. Until recently, there were no alternative ways of working. The UV disinfection system consists of electronic ballasts, lamp leads and UV Torpedo lamp fixtures. The ballasts are installed in compressed air enclosure behind the 3 x airflow acrylic panels.

OUTSTANDING BENEFITS WITH THE MAGNACOOL SYSTEM!

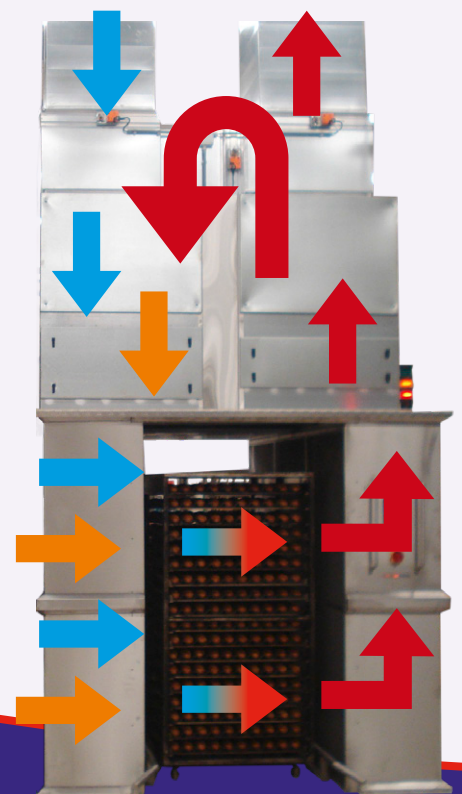
- UV disinfection system - germicidal ultraviolet radiation at wavelength of 254nm which disables biological contaminants such as viruses, bacteria and moulds.
- Quality improvement of your products.
- Larger yield and shelf life of your products.
- Dramatically reduces cooling times.
- Faster slicing and packing for faster distribution.
- Reduce risk of airborne contamination
- Resists mould formation.
- More free space in your bakery.
- Less moisture loss for longer shelf life.
- Cooling in accordance with HACCP standards.



The re-usable filters are type F7 which corresponds with ISO 2008 norms. This means 85% of the dust to 0,4 micron is held. These filters are also used to clean the air in places where eye surgery is done. With this, HACCP standardisation is more than satisfied in the bakery sector.

OBJECTIVES

- Magnacool offers you a cooling unit, specially developed and designed to cool down baked products. Depending on the ingredients used in the products, cooling time will be reduced. In this way, we create a continuous baking – cooling process.
- The principle of cooling; Air is taken from outside (blue arrows), goes through inlet filters (type F7) and is then compressed. This forced air is blown over the product, taking the heat and humidity from the product (red arrows). This air is filtered (type F7) again in the outlet filters (cleaned discharge => HACCP), and goes outside. A part of the "heated" air is reused (orange arrows) by opening valves and a bypass section. By reusing this air, the incoming air has a perfect mixture of temperature, humidity and aroma.
- In contradiction to other coolers, we take air from outside to cool down the baked products and blow the heated air back outside. This way the heat from the products is blown outside and does not stay in the bakery.



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