

# bakery solutions.



proofing

proofline.®



cooling

ambicol.®

acticool.®



freezing

compact.®

compact.® duo.

arctic.

We develop, design, install and maintain industrial pasteurizing, proofing, cooling and freezing systems for the international food industry.

Whether single, low-capacity machines, a large-scale series of systems, or complex combination lines – our products are tailored to your needs. We will either design and build a customized solution especially for you, or you can choose a high-quality system from one of our series, adapted to your requirements by utilizing numerous well-proven options.



the freezing people.



heinen freezing gmbh & co. kg

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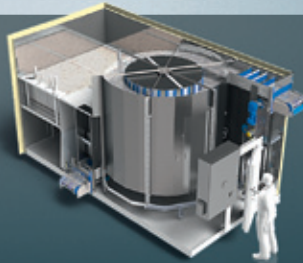
## our bakery systems.

you decide on the system. we will build the machine.



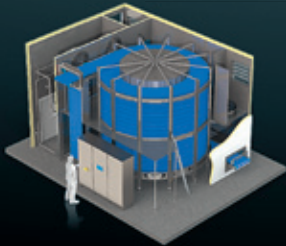
### ambicol.®

The twin drum system for cooling and freezing of all kind of food products with one belt width and four tier pitches for small and medium capacities.



### compact.®

The single drum system for cooling and freezing of all kind of food products with one belt width and four tier pitches for small capacities.



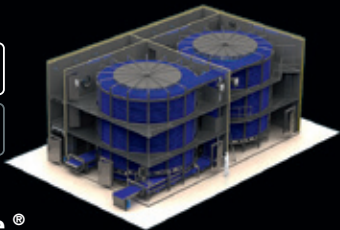
### acticol.®

The spiral system with climate control for active cooling of bakery products, various belt widths and tier pitches plus numerous options for medium and high capacities.



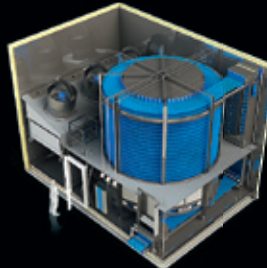
### compact® duo.

The twin drum system for cooling and freezing of all kind of food products with one belt width and four tier pitches for small and medium capacities.



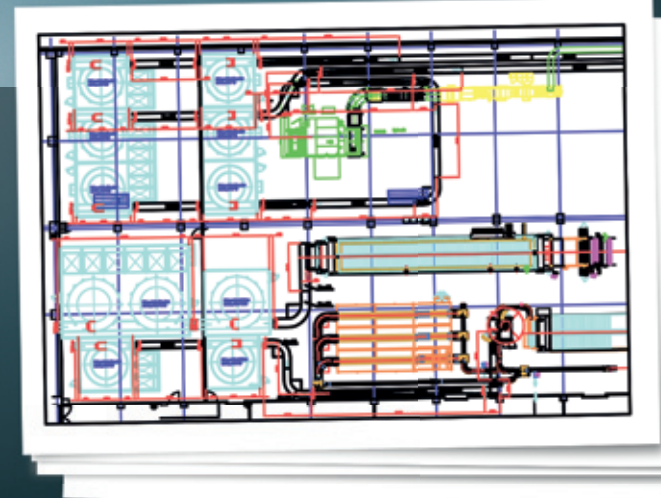
### proofline.®

The spiral system for continuous proofing of dough products with various belt widths and tier pitches plus numerous options for medium and high capacities.



### arctic.

The spiral system for cooling and freezing of all kind of food products with various belt widths and tier pitches plus numerous options for medium and high capacities.



### total project solutions.

Integrated system solutions for products of many kinds: whether from ready-formed to partly or fully proofed and frozen or from ready-baked to pre-cooled and frozen – all out of one hand (including conveyors, platforms, controls and integration of third-party systems). Overall planning, design, engineering, installation and commissioning.

