Process Solutions for the Bakery Industry MAXimized.
### TYPICAL FOOD INGREDIENTS HANDLED
- Flour
- Sugar (all grades)
- Yeast
- Milled and Whole Grain Products
- Xylitol, Mannitol, Sorbitol, Stevia
- Cocoa
- Sprinkles, Confetti and Other Toppings
- Powdered Flavors
- Dried Nuts, Fruits and Grains
- Salt: Powdered, Granular and Flaked
- Protein Powders
- Starches
- Powdered Mixes
- Corn Meal
- Milk Powder
- Egg Powder
- Cheese Powder
- Herbs and Spices
- Coffee: Roasted and Green Beans
- Coffee: Ground
- Powdered Flavorings
- Crumbled Products
- Xanthum Gum
- Powdered Fiber
- Vitamins and Nutritional Ingredients
- Additives and Colorants

### FINISHED PRODUCT HANDLED
- Chocolate Nibs
- Nuts
- Raisins
- Marshmallows
- Individually-Wrapped Candies
- Caps and Product Closures

### THE VAC-U-MAX ADVANTAGE
- Pre-Engineered & Custom Designs
- Sanitary & USDA Designs
- Easy-Clean: No Edges, No Ledges!
- UL-Certified Control Panels
- Gentle Handling Systems
- Air-Tight Performance Guarantees
- Easy Access to your Dedicated and Experienced Local VAC-U-MAX Representative

Concerned about combustible dust? Learn more about VAC-U-MAX’s full line of Portable, Continuous-Duty, and Central Vacuum Cleaning Systems!!

Have an application? Call (800) VAC-U-MAX or visit vac-u-max.com & fill out RFQ, and find out how we can maximize your bakery production process.
OVER 65 YEARS OF GETTING IT RIGHT.

In material handling solutions, every detail is critical. So when you do business with VAC-U-MAX, you’re guaranteed a lot more than a high-performing product: Pioneering materials handling technology. Custom engineering expertise. Rapid turnaround and responsive support. And of course, our 100% satisfaction guarantee.

For more than six decades, we’ve made a name as a single-source, dedicated provider, handling more types of materials, serving more markets, and offering the highest possible degree of customization—so your systems are maximized to fit your needs.