WEBER
COOLING

VACUUM COOLING FOR SUSHI & RICE

Dedicated Solutions - Maximum Results!

VACUUM COOLING
for Sushi & Rice

ULTRA-FAST & UNIFORM COOLING
SAVING ON COOLING SPACE & ENERGY COSTS
OPTIMIZING TASTE & BITE, IMPROVING SHELF LIFE






Vacuum cooling is a rapid pre-cooling technology. By continuously reducing the pressure inside the vacuum room, you force (a fraction of) the product's own moisture to evaporate, at decreasing temperatures. This evaporation (= cooking) costs energy, which is taken from the produce in the form of a temperature reduction; your product cools down! Inside and out, to the core of the product.

You cool all your produce, inside and out, completely uniform and ultra-fast!

A better taste and superior bite can be achieved for (Sushi) rice. Vacuum prevents the skin of the rice from drying out while also slightly expanding the rice grain itself and giving it a a more open surface structure. As a result, the finished Sushi rice will have a sweeter taste & better bite. In Japan virtually all self-respecting restaurants & producers use vacuum – the rest of the world is now following.

Vacuum cooling means more for Sushi rice than just fast!

A wide range of rice products can profit from vacuum cooling. For Sushi rice, vacuum is first being used both for pre-cooling the rice downwards to around 35 °C, within 3 - 6 minutes. As a second step, the formed Sushi is being reduced to storage temperatures within around 10 minutes. Normal rice can be cooled within 15 - 20 minutes from cooking to storage temperatures, without drying out the skin.

Cooling with vacuum is perfect & extremely fast, for all rice products.

A REVOLUTION FOR YOU!

Integrating a vacuum cooler in your factory is relatively simple to do. Our standard room sizes are designed to handle one or several Gastronome racks or customer specific bins or trolleys. Rooms can be supplied with one or two (hinged or sliding) doors. The machine room (containing the vacuum & cooling technology can be placed next to the room, or further away, in a low care area. We help you design the perfect solution.

Weber Cooling can advise you on which machines to us for what rice products, and which products require special adaptation. As a rule of thumb: If water vapor can be released through the surface of the food, it will cool. The larger the surface compared to the weight, and the smaller the food being cooled, the faster cooling can take place. Rice (and comparable products like Quinoa) can cool extremely fast, if the right technology is chosen.

Weber Cooling has designed special models for these applications, with which cooling times of only a few minutes can be realized.
Cooling energy is also an issue to discuss; by using special technology we can help you save – substantially – on energy costs. Pay back times will be dependent on the amount of time the vacuum cooler is being used, amongst other parameters.

Up to **90%**
Savings on baking time
Up to **80%**
Savings on cooling space & energy

WE MAKE VACUUM COOLING AFFORDABLE

A dedicated range of vacuum coolers has been designed to cool (Sushi) rice products:

BASE COOL:

it the perfect solution to pre-cool the sushi down to around 30 – 35 °C. Fast and efficient, using minimal energy, requiring minimal space and investment. No external cooling system is needed, and no cooling refrigerant. Minimizing also the maintenance costs.

DEEP COOL:

is the perfect solution for cooling down the finished sushi down to the ideal storage temperatures. By using a hydronic cooling system, the amount of refrigerant needed is minimized, as well as the electrical power needed for cooling

OPTI COOL:

combines two cooling technologies (minimizing energy consumption and maximizing cooling speed) is the perfect choice for cooling down large quantities of rice after cooking, down to storage temperature.

SHARIBOX:

is our newest development aimed at cooling small volumes of Sushi in the restaurant. This machine is currently under development, we expect to supply the first commercial systems in 2019. If you want us to keep you informed, let us know!

We have made Vacuum Cooling **for Bread & Bakery** affordable for You

WEBER COOLING
Market references

Leading UK retailers are using both our Weber BaseCool and DeepCool systems to cool their Sushi products. First stage cooling is realized within 5 minutes, second stage cooling is easily done within 10 minutes. With fantastic results on quality and shelf life.

A leading UK restaurant chain using our OptiCool systems for cooling their rice products – fast and efficient. Rice is cooled from cooking to storage temperatures in around 15 minutes, reducing the needed cooling space by 90% and increasing the storage life by days.

China Southern is one of the Airline companies cooling their in-flight cooked food products with our vacuum coolers. We have customers here with up to 10 of our vacuum coolers in operation, cooling rice & noodles, cooked vegetables and fried baked meat.

Leading Nigiri producers (one of them in Germany) using our BaseCool solution for pre-cooling their rice, optimizing their production process and maximizing their shelf life. Taste, bite, cooling time & speed and shelf & storage life are all arguments here, giving the producers the cutting edge in their markets.

FOR SUSHI & RICE

For cooling in minutes, not hours
For higher productivity & output
For better bread structure and increased volume
For reduced bacteria growth and longer shelf-life
For limited space requirements and lower energy costs

WORLDWIDE LEADING IN VACUUM COOLING

Weber Cooling is the largest supplier of vacuum cooling solutions in the world.
We ONLY do vacuum cooling. For ALL applications where vacuum cooling is used.
We've developed dedicated, tailor made solutions for each of these vacuum cooling applications.

FOOD APPLICATONS

- **BREAD & BAKERY**
- **FOOD & KITCHEN**
- **SUSHI & RICE**

FRESH APPLICATONS

- **VEGETABLES & HERBS**
- **FLOWERS & COLD CHAIN**
- **TURF & COMPOST**

Weber Cooling can provide highest quality solutions at lowest costs, thanks to our:

- Economies of scale (we are the largest vacuum cooler supplier in the world)
- Low overhead (we combine a lean and agile organization with a strong partner network)
- Intelligent design (using modular technology and innovative solutions)

In our Vacuum Baking Experience Centers (in Europe and Asia) you can test all your recipes and can experience all the advantages that vacuum can bring for your products. You will understand what it means that "*vacuum cooling will become a part of your baking process*"!

With regional offices in Europe & Asia and a dedicated worldwide partner network, we provide fast & reliable maintenance & support. At our head office in the Netherlands we have testing facilities & also offer demo & research vacuum coolers for on-site testing.

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