

# **WEBER** COOLING



**VACUUM** FOR FOOD  
**COOLING** & KITCHEN

*Premium performance - Affordable cost!*



# VACUUM COOLING

## for Food & Kitchen

**ULTRA-FAST & UNIFORM COOLING**  
**SAVING ON COOLING SPACE & ENERGY COSTS**  
**IMPROVING SHELF LIFE & PRESERVING QUALITY**



**Vacuum cooling** 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! Vacuum works like a reverse microwave:

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

**Many advantages** can be achieved by cooling with vacuum. Your cooling time will be reduced to minutes, preserving food quality and minimizing bacteria growth, thus maximizing shelf life. All products are cooled uniformly, to the core. Only with vacuum you can really control your temperature. Using vacuum will save substantial on cooling space and will reduce your energy costs.

**Vacuum is the most efficient cooling technology available in the market!**

**A wide range of food products** can profit from vacuum cooling. The technology is used within the (airline) catering industry, at industrial kitchens and other food production companies. For special applications like (Sushi) rice, vacuum also can improve taste & bite. For bread & bakery products vacuum cooling offers also substantial productivity increases, as baking time can be reduced.

**Cooling with vacuum is perfect for most cooked, fried & baked products!**



## A REVOLUTION FOR YOU!

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 products will cool easily, and which products require special adaptation, or cannot be cooled at all. As a rule of thumb: If water vapor can be released through the surface of the food, it will cool. As cooling takes place by evaporation (= cooking) of some of the water from the product, sauces & soups are difficult to cool (splashing). Sausages & air tight packed food will not cool. On the other side, the smaller the individual parts, the easier & fast cooling can take place. Rice, pasta & potatoes, sliced or minced meat and (cut) vegetables will cool fast and uniformly. Cooling down from around 80 - 100°C / 175 - 210 °F to around 30 °C / 85 °F can be done within 5 - 10 minutes (with the right machine). Cooling down to temperatures below 10 °C / 50 °F might take up to 20 - 30 minutes. With vacuum you can cool down close to freezing, but the highest cooling efficiency & speed will be achieved at higher temperature levels.



# COOLING

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 hot food:

### BASE COOL:



its the perfect solution to pre-cool food down from high temperatures (80 – 100 °C / 175 – 210 °F) to around 30 °C / 85 °F. 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 food from medium temperatures (30 - 50 °C / 85 - 120 °F) to 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 cooked or baked food, from hot to cold.

We combine intelligent control (powered by Allan Brandley, Siemens & Schneider Electric) with the best vacuum (powered by Busch, Leybold and FlowServe-Sihi) and eco-friendly cooling (hydronic-powered, by Aermec).



We have made Vacuum Cooling  
for Food & Kitchen affordable for You!

# WEBER COOLING

## Market references

**For Airline Catering** we've supplied many systems to the Airline industry over the last years, China Eastern, China Southern and Lufthansa are among our customers here. Our vacuum coolers offer unparalleled cost efficiency and performance. No other system will guarantee homogenous cooling – to the core. Of all cooked food!

**Pastries & Soufflés** have proven to provide premium taste and strongly increased shelf life when cooled by vacuum. For Pasta we've supplied solutions to manufacturers of snack ingredients. Quinoa can also be cooled down fast and efficiently. Falafel is one of the fried products which can be cooled. Fortune 100 companies produce dairy based meat replacers, cooled with our vacuum systems.

**For Sushi & Rice** we've supplied leading supermarkets & restaurant chains in the UK & on the European continent. Cooling the the rice after cooking – to prepare for sushi production, and after forming – to maximize storage life. Only with vacuum you will get the sweeter taste, richer structure and best bite experience!

**For Bread & Bakery** vacuum brings even more, as the final stage of the baking process is completely transferred to the vacuum cooler. Besides up to 35% shorter baking times and decimated cooling times vacuum will also improve the structure of the bread, generate more volume, will ensure a crispier crust and will result in an overall longer shelf life. We supply turnkey solutions to leading bakeries in Europe, America, Africa & Asia.



# FOR FOOD & KITCHEN

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 APPLICATIONS

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

### FRESH APPLICATIONS

- 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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