
The Food Machinery Company Ltd



VACUUM COOLING

**CHILL 200KG OF PRODUCT FROM 95 DEGREES
TO 5 DEGREES CENTIGRADE IN AS LITTLE AS
20 MINUTES !**



RACK LOADING

Capacities from 75 Kg up to 800 Kg
Very rapid cooling times
Significant energy saving against
blast chillers
Pass - through double door option
available

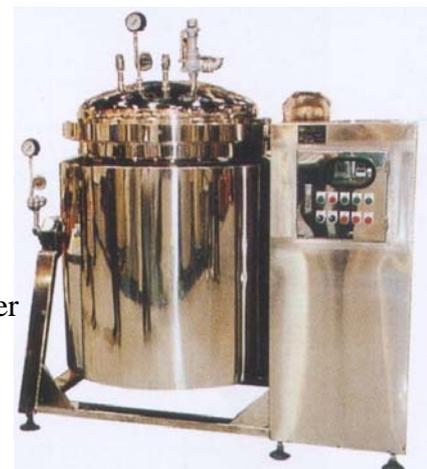
SUITABLE FOR:

Roast meats
Rice
Pasta
Stews
Potatoes
Curries



75 Kg Shelf loading model
With hinged door

Pressure Cooker / vacuum cooler



Telephone 01634 272345

Rochester, Kent, ME3 8RF

www.foodmc.com

The food Machinery Company Reserve the right to change specifications without prior notice.

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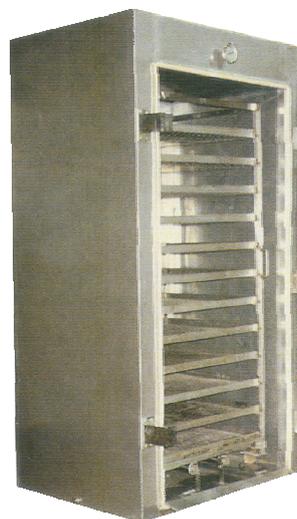
Example of 175 Kg trolley loading vacuum cooler being loaded
Door is supported on overhead track for ease of operation
All stainless steel construction

Example of multiple installation, fully pumped systems can be built to order to integrate all cooking, cooling and filling requirements as required



STEAM / HUMIDITY COOKERS

Trolley loading cookers
Direct steam heated
Semi and fully automatic options available
Product can be wheeled directly into vacuum coolers
Pass-through option available



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VACUUM COOLING PROCESS

Vacuum cooling is a very simple process that achieves extremely rapid cooling of the product with a minimum of weight and flavour loss & an improvement in microbial counts due to the rapid transition between 50 and 30 degrees C.

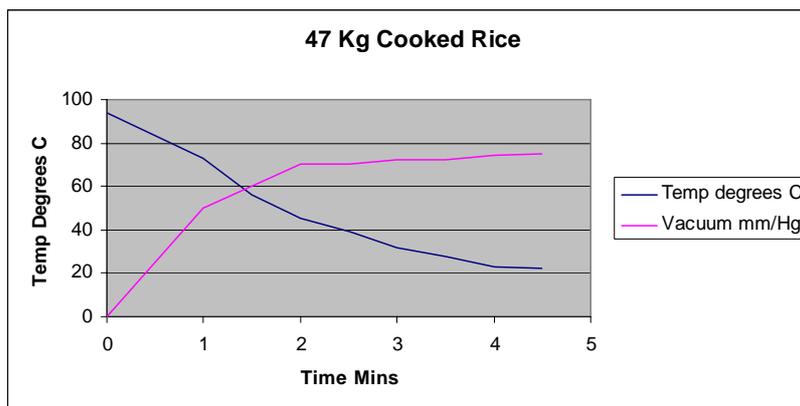
Typically 200Kg can be cooled from 100 degrees Centigrade to 5 Degrees Centigrade in as little as 20 minutes with significantly less energy that is required by conventional blast chillers

The principle uses a vacuum to lower the boiling point of the liquid in the product to a point where the liquid actually boils, during this boiling process the evaporation of the water in the product means that latent heat is drawn from the product very quickly thus achieving rapid cooling.

The process is not new and has been in use by major Food Processors for several decades, however most systems have been very large and extremely expensive and have only been suitable for large capacities and continuous processes.

Food Machinery Co have been appointed as European distributors for the Taiwanese manufactured Jeng Yuh range of vacuum coolers. Their range includes trolley loading cookers with capacities from 75 litre up to 800 litre and kettle style coolers from 200 Litres upwards, these can also be used for cooking and cooling in the same vessel.

Below is a sample cooling curve showing the cooling of 47 Kg of cooked rice from 97 Degrees down to 22 degrees in only 4 Minutes 10 seconds.



Almost all products that are unpackaged are suitable for this process examples are:

Soups - Sauces - Meat Stews – Rice – Roasted Meats – Vegetables etc