



# *Vacuum Cooler*

Short-time cooling of heated ingredients by vacuum

Does not lose shape even with soft ingredients

Cool the deliciousness of the ingredients





Food core temperature can be measured while cooling

Short-term cooling reduces bacterial growth and improves production capacity



Simple structure and stainless steel processing for easy cleaning and hygienic

## specification

Vacuum cooler	Cooler body	Vacuum pump	Moisture separator
Size	W: 1,140 mm D: 1,500 mm H: 2,300 mm	W: 700 mm D: 1,170 mm H: 1,530 mm	W: 640 mm D: 640 mm H: 2,400 mm
Power supply	3 φ AC200V 50A		
weight	1192 kg	495 kg	280 kg

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●Product specifications and appearance are subject to change without notice for improvement  
 ●The contents of this catalog are as of April 2020