

FRUIT & VEGETABLE VACUUM COOLER



VAGETABLE VACUUM COOLER PRODUCT RANGE

MODEL	CAPACITY(P ALLET)	INDISE DIMENSION S(mm)	PRODUCT WEIGHT(KG)	COOLING CAPACITY(K w)	COMPRESS OR POWER(Kw)	TOTAL POWER(Kw)
JV-300-1P	1	1500*1400*200	200-300	26.5	9.7	18.2
JV-500-1P	1	1500*1400*200	300-500	60	20.7	31.2
JV-500-2P	2	2600*1400*200	300-500	60	20.7	38.7
JV-1000-2P	2	2600*1400*200	700-1000	88.5	28.7	47.4
JV-1000-3P	3	3900*1400*200	700-1000	88.5	28.7	47.4
JV-1500-3P	3	3900*1400*200	1100-1500	113	40	58.7
JV-1500-4P	4	5200*1400*200	1100-1500	113	40	66.2
JV-2000-4P	4	5200*1400*200	1500-2000	163	55	82.7
JV-2000-6P	6	6500*1400*200	1500-2000	163	55	90.2
JV-3000-6P	6	6500*1400*200	2200-3000	206	68.5	104
JV-3000-8P	8	5300*1400*200	2200-3000	206	68.5	111.5
JV-6000-2A	2 AIRCRAFT	7000*2900*350	4000-6000	478	178.5	249.5

FOOD VACUUM COOLER PRODUCT RANGE

	JF-50D	JF-100D	JF-200D	JF-300D	JF-500D
CAPACITY	50KG	100KG	200KG	300KG	500KG
WATER TRAPS	TWO STAGE	TWO STAGE	TWO STAGE	TWO STAGE	TWO STAGE
POWER(Kw)	7.0	8.7	17.55	21	26.7
VOTAGE(V)	380	380	380	380	380
CABINET VOLUME(L*W*H)mm	800*500*1000	1000*700*1000	1000*800*1800	1200*1000*1800	1500*1200*1800
NET WEIGHT	3000KG	3500KG	4500KG	5500KG	6800KG
OPTIONAL CONFIGURATION	REMOTE CONTROL ,OUT DOOR COVER STAINLESS OR COLORS	REMOTE CONTROL ,OUT DOOR COVER STAINLESS OR COLORS	REMOTE CONTROL ,OUT DOOR COVER STAINLESS OR COLORS	REMOTE CONTROL ,OUT DOOR COVER STAINLESS OR COLORS	REMOTE CONTROL ,OUT DOOR COVER STAINLESS OR COLORS

WHAT IS VACUUM COOLING?

- **OPERATION PRINCIPLE**

- The principle of vacuum cooling follows the rules whereby the boiling points of water decreased relative to a drop of pressure. At sea level, While the atmospheric pressure is 101325Pa, Water boils at 100°C, However when the pressure drop to 613Pa water boils at 0°C. Vegetables, fruits or cooked food are placed in vacuum chamber where the air is drawn out by means of a vacuum pump. The lowered pressure allows the water content to evaporate thereby removing heat energy from the product. Due to evaporation is a process with heat losing, The temperature of products would be lowered effectively.

- **THE COOLING IS DOWN IN TWO STAGES:**

- 1. During the first stage, the most of food heat will be taken away by water and temperature get down quickly.
- 2. During second stage, product temperature drop down with surface water evaporation at low vacuum degree working with refrigeration system and finally machine stop till setting temperature reached.

- **FEATURES:**

1. Cooling Speed: 20-30 Minut
 2. Cooling uniformity from inside to outside same temperature
 3. Clean: Vacuum circumstance can sterilization or inhibit bacteria reproduction .
 4. Thin layer drying effect: Cure skin damage or inhibit expand unique efficacy.
 5. No limitation for the package as long as there is airhole
 6. A high degree of automation: can be remotely operated, easy to monitor equipment operation and a quick fix to equipment failure
 7. Prolong the storage period and shelf life.
 8. Maintain quality of fruits and vegetables: fruit and vegetable surface treated by vacuum preservation can effectively control the humidity.
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THE RANGE APPLICATION OF VACUUM COOLER

- VEGETABLES:LEAF VEGETABLE ,MUSHROOM
 - FLOWERS
 - FOOD:BREAD,CAKE,RICE,SEAFOOD,MEAT ,SEAFOOD

 - **ADVANTAHES:**
 - 1.Higher operating efficiency, less floor space and less man power needed.
 - 2.No risk food contamination as pass through the best bacterial breeding season of 30oC-60oC under vacuum sterile environment.
 - 3.No need add any preservatives can reach a longer shelf life.
 - 4. Far from damage to the taste and flavor instead of the spread of the aromatic matter in food can be more evenly .
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SHELF LIFE COMPARISON(DAYS)

PRODUCTS	NO PER-COOLED	COMM. COLD STORAGE	VACUUM PRE-COOLING	OPTIMAL TEM (oC)
Asperagus	2		14-21	3-4
Brusses Sprouts	5		21-35	0.5-1.0
Cabbage	14	8-30	30-180	0.5-1.0
Carrots	14		28-180	0.5-1.0
Cauliflower	10		20-30	0.5-1.0
Celery		8-14	14-28	0.5-1.0
Chinese Cabbage				0.5-1.0
Dried Lily Flower		24	35	
Dutch Sellery		4	40	
Endive		0.45		0.5-1.0
Green Pea		4-7	30	
Holy Basil	3	4	7	
Iceberg Lettuce		7-14	14-21	0.5-1.0
Leek		45-60	60-90	0.5-1.0
Lima Bean				
Mushroom	2-3	3-5	5-10	0.5-1.0
Spinach	4	7-10	10-14	0.5-1.0
strawbetty		5-7	9	0.5-1.0