

VCF – Vacuum Cool & Flavor Infusion

- Cools up to 500% faster than Blast Chill *and* cools uniformly
- Enables new Recipes through Highly Accelerated and Deep Flavor Infusion of Brines & Marinades
- ULVAC's VCF utilizes pressure technology for both **Cooling and Flavor Infusion**. This is NOT a refrigeration unit. This system uses Evaporative phenomena for cooling and Flavor Infusion. Only the food is cooled, not the environment around the food.
- ULVAC has been a **leader in Vacuum** processing for more than half a century. The VCF is based on novel pressure curve management to enable a new performance standard in Food Service.
- **Cool** any type of food (single or multiple ingredient recipes, proteins to vegetables) from Oven Temps to Refrigeration (40F) temps in 20 minutes, and often less. Dense foods to green leafy, no difference.
- **Flavor Infusion: Brining and Marinating** can be accomplished in a greatly accelerated time. The novel use of ultra-low-pressure enables deep infusion into proteins and vegetables, creating even better flavor experiences than standard refrigerator techniques.

There are 2 distinct value propositions for the VCF tool:

1. Rapid & Uniform Cooling
2. Significant reductions in time required for Brining and Marinade processes.

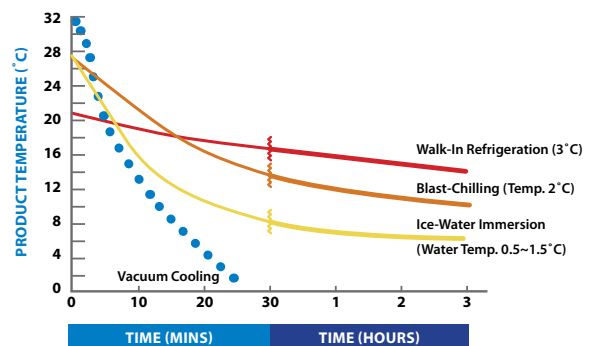
Cooling Advantages

- The VCF system cools prepared foods very rapidly, from oven temperatures to refrigerator temperatures in just minutes.
- For example, chicken (whole, breasts, etc it does not matter) out of the oven at 150F can be to 40F in as little as 20 minutes, and cooled uniformly.
- Unlike blast-chillers that cool from the outside in, with freezing on the outer surfaces of the foods and leaving a warm center, vacuum cooling works across the food evenly, cooling the food uniformly, with no freezing and thus no food safety issues.
- Food can be cooled all the way to 40F, or it can be stopped at 70F if this meets the necessary Food Safety Objective.
- No matter what temperature is desired, the result is Extremely Rapid Cooling – Fast, Uniform and no change to Food Quality, Consistency or Flavor.



The ULVAC VCF-030 is a new culinary innovation that can radically change and improve professional food service operations. This is a unit that uses the phenomena of evaporative cooling combined with precise pressure control to enable a variety of cooling and flavor infusion capabilities. In the below diagram, the Vacuum Cooling advantage is clear.

Vacuum Cooling is both incredibly fast (compared to all other cooling techniques) but it also cools the food uniformly. No more frozen edges on produce!



Rapid & Uniform Cooling

- Proteins, Vegetables and any Dense Foods
- Oven to 40F in 20 minutes
- Cools uniformly, not edge-in

Flavor Infusion through Rapid Brine & Marinade

- Corned Beef in hours, not days
- Vegetables – new recipes with brines and marinades
- Highly accelerated results compared to liquid immersion
- Deep penetration creates new flavor experiences

Food Service Ready

- NSF Certified
- Support resources are located across the USA and the World.
- Warranty standard and extended service is available.

Culinary Features and Benefits

Flavor-Infusion for Brine/Marinade Advantages

- For Brine and Marinade, the time required for the food product to absorb the Brine/Marinade is typically hours, as opposed to days.
- The VCF approach enables a new capability for Flavor Infusion. This capability has been proven for both proteins and vegetables. Additionally, in many cases the flavor infusion is deeper into the food item.
- Leading companies are using this technology to create new fruit and vegetable recipes that meet very high "craveability" requirements.
- This capability directly supports Global Plant-Forward recipe innovations, and many leading companies and universities see the potential to change the game for employee/student food choices.

System Information

- 208V 3-Phase Power
- Proximity to a floor drain required
- Hot-Water Connection at the back of the system
- Unit Dimensions:
 - 5.6 feet wide
 - 35.5 inches deep (counter depth)
 - 7.2 feet tall
- Operator Pan-Loading Height:
 - Lower shelf is 2.7 feet above ground
 - Highest shelf is 5.4 feet above ground

ULVAC Services

- Technical Support
- Installation and Setup
- Site Maintenance
- Application/Chef Training
- Demonstrations
- Guaranteed Warranty



Showing the system pan loading. The unit can hold up to 9 hotel pans (2" depth). The flexible shelving system accommodates sheet trays as well as hotel pans of varying depths. Any size or dimension container can be accommodated by placing it on sheet tray as a means of providing a shelf.

High Capacity to Meet Volume Needs

- Holds 9 Hotel Pans
- Sheet Tray compatible
- Up to 75 lbs. payload

Easy to Use and Food-Safety Audit Ready

- Simple Touch-Screen operator panel
- Saves Time/Temperature Data for use in Food Safety monitoring
- Plug it in, provide a hot water connection and a drain and the system is ready to use.

High Uptime

- Technicians located across the US and most regions of the world.
- Local parts depot.
- Executive Chef support to help with specific applications