



WEBER VACUUM COOLING

*Your all-round partner in
vacuum cooling of fresh produce*

VACUUM COOLING solutions
sales • rentals • support • refurbishments

Leading in Vacuum Cooling

Mission

Quality

Performance

Environment

TCO & Life Time

Support

Mission - To further establish our worldwide leading position in vacuum cooling by offering highest value for money vacuum pre-coolers, combined with premium service.

Quality - In our brand new and fully dedicated vacuum cooling factory Weber only uses premium brands and latest production technologies.

Performance - Weber offers the highest up-time and the fastest cooling cycles. Starting at 10 to 15 minutes for delicate greens with minimal power needs.

Environment - Thanks to our hydronic cooling technology, we save up to 70% on refrigerant. We standardize on R32; eco-friendly and affordable. Zero GWP (Global Warming Potential) refrigerants are optional.

TCO & Life Time - Weber guarantees the lowest Total Cost of Ownership thanks to our intelligent design and cost effective maintenance. Our modular approach ensures optimal productivity.

Support - Weber runs a centralized service organization through our Hungarian offices and offers cost efficient support for all vacuum coolers.



Vacuum Cooling Service

From our Hungarian offices Weber runs a **pan-European service organization**. Offering full-service support for all users of vacuum coolers. Together with our regional partners we provide a care free concept on maintenance and specialized support.

Maintenance / troubleshooting

Regular maintenance of your vacuum cooler is key. It minimizes unexpected down-time and reduces your total cost of ownership.

Support

Weber offers both on-site and remote trouble shooting support. Through a maintenance contract you are assured of low costs and fast response times.

Refurbishment / trade in

We can take care of a full refurbishment of your old vacuum cooler including the update to hydronic cooling. We can also trade in your old machine for a brand new Weber Vacuum Cooler.

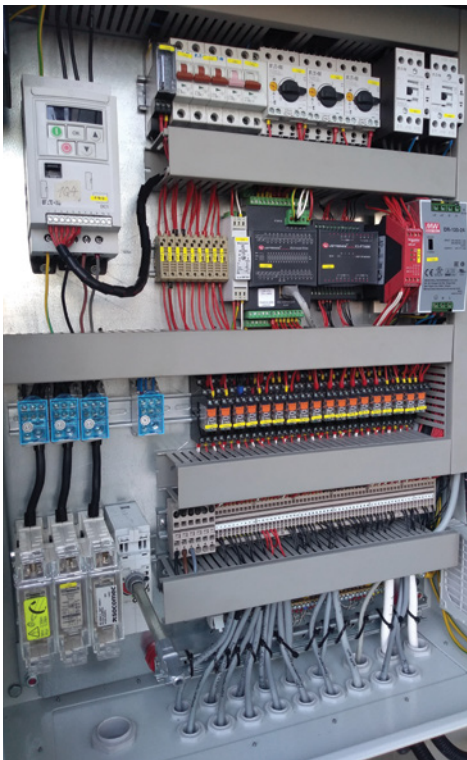
Rentals

Weber offers a large range of rental vacuum coolers for production, research and development.

Brokerage

You have a second hand vacuum cooler for sale, or are you looking for one? Weber has expertise in matching supply and demand of used Vacuum Coolers. Share your needs with our experts to let us help you.

For more information: service@webercooling.com



Weber Vacuum Coolers – The best choice for

VACUUM

Weber uses the reliable and cost effective Busch R5 305D rotary vane pumps as a standard. For year round (24/7) operations, we also offer low maintenance screw pump alternatives.

COOLING

Our proven hydronic cooling technology offers the highest cooling efficiency saving on refrigerant. Aermec (IT) is our leading partner providing superior cooling performance.

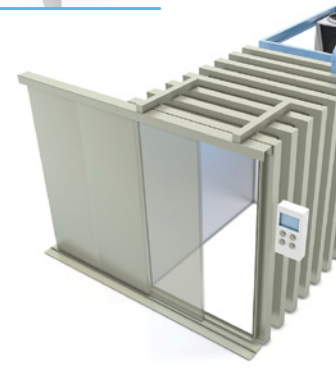
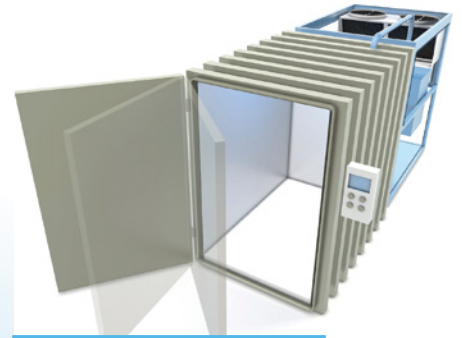
CONTROLS

The WeCool software offers the perfect user experience. Freeze protect and intelligent trouble shooting is standard. Weber uses the latest Siemens & Unitronics platforms.



Vertical and indoor farming

An innovative market which requires the highest quality solutions and tailor made rooms. On request available in stainless steel. Weber is currently supplying many of the leading growers worldwide.



Compact Range

Front loading rooms for one or two pallets. For easy installation Weber offers a plug & play solution or a modular build system for maximum flexibility on placement.



Next Gen Systems

Weber supplies standardized solutions up to 12 Industry or Euro pallets with space saving double room configurations for optimal logistics efficiency and flexibility.



for all growers



Standard performance levels

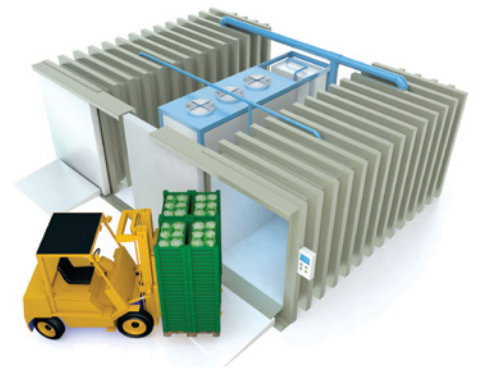
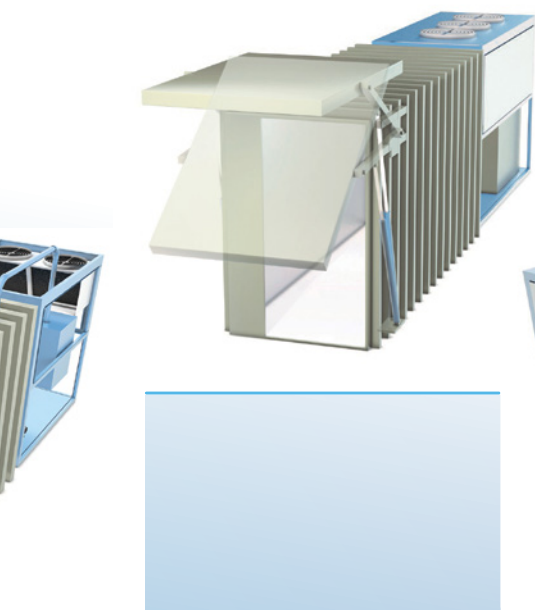
Delicate produce – Herbs, Mushrooms, Microgreens & Sprouts can be cooled extremely fast and efficient (10 to 15 minutes) with limited energy needs.

Leafy greens – All leafy greens are easy to cool within 10 to 20 minutes depending on the size of the vacuum room and the chosen cooling power.

Iceberg lettuce – High volumes can be cooled economically (within 15 to 25 min). Weber offers standardized solutions for up to 50 pallets per hour!

Turf & compost – Here the hydronic technology offers the biggest advantage; with only limited cooling power installed you can pre-cool within 25 to 35 minutes.

Compact vegetables – These products need time to cool. The best and most efficient cooling can be realized by using a moderate cooling characteristic. The average cycle time is between 30 to 40 minutes.



Weber XL solutions

Our large front loading solutions grow more and more popular for high volume cooling of heavy produce. Build to your specification ensuring the highest capacity.





Your all-round partner in vacuum cooling of fresh produce

Weber Cooling is worldwide leading in vacuum cooling solutions. We offer solutions for:



FRESH APPLICATIONS

Vegetables & Herbs
Flowers & Cold Chain | Turf & Compost



FOOD APPLICATIONS

Bread & Pastry
Food & Kitchen | Rice & Sushi



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