

XEN BRAND

Cool Tech
X-Charge unit



A New Freezing Method to Change the Common Knowledge of Food Preservation

^{CROSS} X-Charge unit is a "freezing pretreatment device" that maintains the same delicious taste as before freezing. By controlling the temperature of water, which is the most abundant ingredient in food, X-Charge unit prevents the growth of ice crystals, which is a major cause of quality deterioration. There is no need to worry about quality deterioration after thawing, no need to worry about freezing speed, and no need to use additives for freezing.



True value of X-Charge unit **Patent Pending**

It has made it possible to cool food evenly with amazing temperature control, which had been thought to be impossible.

X-Charge unit is a device that maximizes the charm of food. By exchanging heat, it evenly adjusts the temperature of food from the surface to the center to a temperature range of -0.1°C to -1°C . When food is kept in this temperature range, the convection of water is stabilized, and the food retains its original flavor and freshness.

$$\text{Temperature Control} = \text{Water Control} = \text{Quality Control}$$

X-Charge unit can also be used for refrigeration and thawing (temperature rise), specializing in maintaining food freshness.

Advantages of the Frozen Food with X-Charge unit

1 Keep deliciousness
No drips. It maintains taste, color, aroma, and texture all as they were before freezing.



2 Easy to process
Due to the small size of ice crystals, it is easy to slice frozen products or process them into pieces.



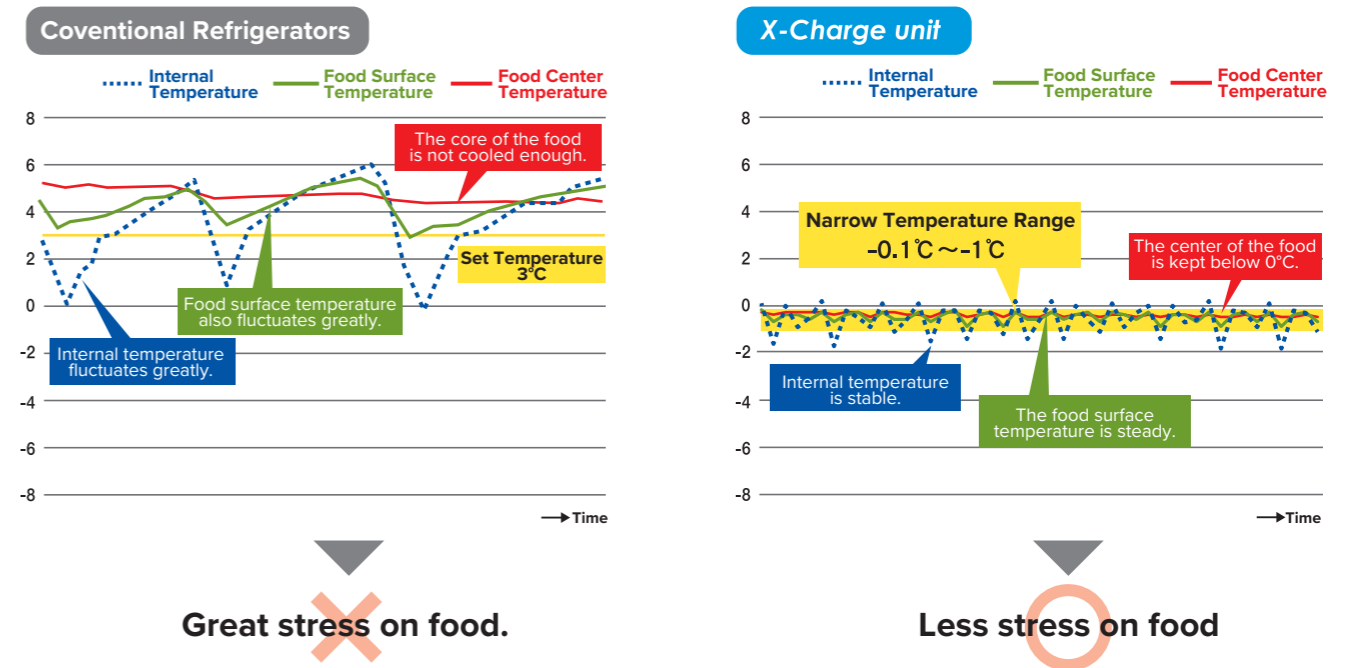
3 Easy to use
Suitable for any food. Even if it is easily misshapen or large, just put it directly into the device. It is also easy to defrost with natural defrosting.



4 Eco-friendly
Since there is no need for quick freezing with high power consumption, running costs can be reduced.



Comparison between X-Charge unit and Conventional Refrigerators



Features of X-Charge unit

- Suitable for foods of all temperatures**
Any food from hot foods to frozen foods can be controlled to -0.1°C to -1°C .
- Safety**
Most of the bacteria become dormant as the temperature of food from the surface to the center drops below 0°C .
- Quality Retention**
It keeps the food's temperature evenly from the surface to the center, thus the convection of water is stable and preserves food's freshness.
- No Ice Crystals**
Although the temperature is below 0°C , ice crystals which cause deterioration of food quality are not formed.