



It is a source of great delight to see food products made with our products arrayed in stores.



# MyGs

Goals for each one of us



FOOD EQUIPMENT  
TECHNICAL DIVISION

We at the Food Equipment Technical Division design, develop, and arrange for the production of the food equipment that is used in convenience stores, supermarkets, the central kitchens of restaurants, and in the preparation of school lunches. The products we handle include vacuum coolers that command the top share in the industry, and which cool cooked food rapidly to prevent the growth of bacteria, and the water cooled chillers used to wash and cool prepared noodles and pre-cut vegetables, as well as the steam kneaders, steam kettles, agitators and retort sterilizers that are utilized to automate the preparation of large volumes of food. At our food equipment showroom, customers can assess the performance of the MIURA products used for defrosting, cooking with heat, refrigeration, and sterilization, and experience the finished ingredients and cooked food products that result.

Our products shorten cooking time and help to reduce energy use and cost at food product factories, while also helping to curb global warming through the utilization of low GWP\* refrigerants. I am delighted when I see the items that our products are used to make lining the shelves of convenience stores and supermarkets, and I hope that we can create a society where anyone can obtain delicious, affordable food with peace of mind.

\* GWP: Global warming potential

FOOD EQUIPMENT TECHNICAL DIVISION

TO YOU

We want to hear from workplace so we can create better products.



Sustainable Development Goals (SDGs) are shared goals for international society to be achieved by 2030, adopted at the United Nations summit in September 2015. They comprise 17 goals for achieving a sustainable world.

