

MIURA CO., LTD.

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New Product: CMJ-20QRC Vacuum Cooler for School Meals

Industrial boiler manufacturer MIURA CO., LTD. (Tokyo Head Office: Minato-ku, Tokyo; President and CEO: Tsuyoshi Yoneda) has developed the CMJ-20QRC dry vacuum pump vacuum cooler for school meal operations and added it to its product lineup. Sales will begin in January 2026.

Development background and motivation

CMJ Series vacuum coolers feature highly durable water ring vacuum pumps and steam ejectors, and have been widely adopted and appreciated in a variety of industries since their release in 2002. To respond to the need to conserve energy and save labor, MIURA has developed and productized a QRC type fitted with a dry vacuum pump and refrigerator that do not require water or steam for cooling operations.

Features

<Hygiene>

- Fitted with a washing gun as standard for daily cleaning. The cooling tank can be washed thoroughly to maintain a clean interior.
- To prevent bacterial growth in pipes and other areas where daily cleaning is difficult, the product is equipped with an automatic steam-based sterilization function, allowing hygienic cooling.

<Energy and labor saving>

- The dry vacuum pump enables the vacuum cooler to achieve the vacuum required to cool food without being affected by factors such as feed water temperature or steam pressure.
- It can cool up to 20 kg of food from 90°C to 10°C in approximately 20 minutes.
- The soft water used for the sterilizing steam is produced using a cartridge water softener. The water softener does not require daily management.
- The feed water and drain water pipes have each been consolidated into a single line, making installation of the equipment easier.

<Supports self-certification under the Water Supply Act>

- Complies with the Water Supply Act self-certification requirements. Can be connected directly to the public water supply.

Target sales number of units

Annual sales number of units: 40 units

Specifications

Cooling method	Dry vacuum pump + refrigerator
Maximum processing volume (batch)	20 kg
Processing capacity	Cools from 90°C to 10°C in approximately 20 minutes
Rated power consumption	3.1/3.4 kW (50 Hz/60 Hz)
Product dimensions	W: 730 x D: 1,080 x H: 1,780 (mm)
Product weight	400 kg



Dry vacuum pump vacuum cooler: CMJ-20QRC

▼Inquiries

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