



proton

We make future fresh.



proton
+HOLDINGS



proton
MAGNETIC FREEZER

We make future fresh.



proton
DEFROSTING

We make future fresh.

proton
+DINING

PROTON
CONGELACION MAGNETICA



proton
EUROPE

www.proton-europe.com

1. Damage to muscle structure

- Cell separation: the water that is outside the fibers freezes before the inside, generating an osmotic force that causes liquid to flow from the inside to the outside.
- Damage to membranes and proteins, by the ice crystals formed.
- Protein denaturation due to changes in the non-frozen aqueous matrix: in osmotic pressure, pH, ionic strength, etc.

3. Microbial development

- Much of the flora is sub-lethally damaged.
 - Thawed meat is more susceptible to microbial growth and alteration, so it usually has more contamination than fresh meat (at the same storage time).
- Microbial development stops at -12°C (for certain more resistant fungi)

4. Changes in texture

- Less juiciness and
 - More hardness.
- Associated with changes in muscle protein:
- Shortening by rigor
 - Protein Denaturation
 - Increase in cross-links between proteins (due to denaturation phenomena and the presence of oxidation products that serve as a bridge between functional groups of amino acids).

5. Changes in taste and color

- Decreased flavor intensity due to loss of flavor precursors and aromas in exudates.
 - Possible collection of aromas from outside during freezing, storage and defrosting.
 - Oxidative thickening of fats and discoloration of pigment during storage. Its degree depends on all those factors (intrinsic and extrinsic) that affect it.
- At temperatures between -30 and -40°C , oxidation reactions practically stop.

2. Moisture losses

- Decrease juiciness and make meat harder.
- Altered appearance, taste and texture when freezing burns occur
- Economic losses due to weight loss.

FREEZER EFFECTS

1. Damage to muscle structure
2. Moisture loss
3. Microbial development
4. Changes in texture
5. Changes in taste and color
6. Changes in nutritional value

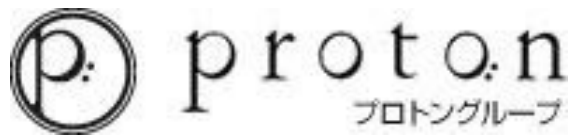


6. Changes in nutritional value

- Losses of water-soluble nutrients due to exudate (without a significant impact on the nutritional value).
- If there is oxidation there is also loss of nutrients susceptible to oxidation reactions.

PROTON

MAGNETIC FREEZER



THE NEW GENERATION OF FREEZERS: PROTON ®

In today's extremely changing food industry, customers demand quality, seasonal, "newer" products every day, at reasonable prices, with high availability and that comply with all sanitary standards. In order to satisfy all these demands we must use the best technology to process them, keep them fresh, tasty and healthy, even if they have been frozen.

Keeping all the organoleptic properties intact in a thawed product was up to this moment something unthinkable to achieve, because even with the best current freezing (cryogenic) methods, color changes occur and exudates and liquids appear when thawing, causing obvious alterations of the original product due to the damages caused by the size of the crystals formed and by the cell destruction during freezing.



PROTON ® FREEZER belongs to a new generation of freezers, which unlike other systems that also use magnetic fields (CAS), its use is widespread in Japan for its proven effectiveness for the realization of a perfect freezing, when the differences between products disappear defrosted and fresh product and giving rise to a new category:

“the fresh product in frozen”.

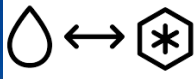
PROTON ® FREEZER technology is used in many different types of industries and sectors, not only in Japan, but in many Asian countries.

It is, in short, the most perfect form of freezing that exists today.

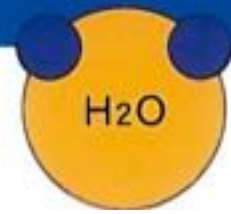


FREEZING PROCESS

(PASS from FRESH ESTATE TO FROZEN)



FOOD CELLS



CONTENT
IN WATER



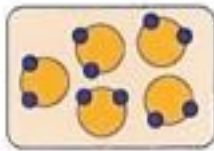
FREEZING TRADITIONAL

-FREEZER
-BATTER
-CAMARA

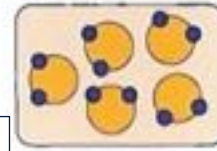
PROTON MAGNETIC FREEZER



Free water
freezes producing ice
crystals that grow
inversely at the speed of
the freezing technology
used, i.e. when the
passage time for ice
crystal formation is long



FREEZING PROCESS



The product freezes while a
static magnetic field and an
electromagnetic wave
radiate in a predetermined
direction

CREATION OF BIG CRYSTALS



THE CRYSTALS EXPAND
WHEN THE WATER (liquid)
BECOMES ICE (solid), CAUSING
CELL RUPTURE

MAGNETIC
FIELD



ELECTROMAGNETIC
WAVES

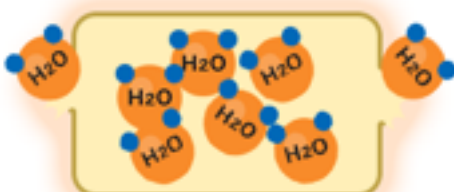


ORDINATION OF WATER MOLECULES
AVOIDING THE EXPANSION OF THE VOLUME OF THE CRYSTALS
OF ICE WHEN FREEZING (NANOCRYSTALS)



DEFROSTING

CELL
RUPTURE

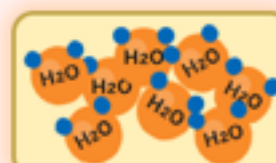


It is MANIFESTED in the form of EXUDATES
(DRIPPING) and CAUSES CHANGES in the CELL
STRUCTURE (CHANGES in the TEXTURE, COLOR,
FLAVOR, ...) and LOSS OF NUTRIENTS and OTHER
COMPONENTS

When freezing, the water
molecules align,
maintaining their linear
structure and preventing
the growth of the crystals
that cause cell breakage

ORIGINAL
CELLULAR
STRUCTURE

KEEPS the ORIGINAL CELL STRUCTURE
(can be re-frozen) and PRESERVES ALL
ORIGINAL FOOD ORGANOLEPTIC QUALITIES
(COLOR, TEXTURE, TASTE, ..)



PROTON MAGNETIC FREEZING

DEALER IN
EXCLUSIVE
OUTSIDE ASIA



**FREEZE
ALL CLASS
FOOD**

FISH, MEAT, VEGETABLES, BREAD,
PASTRY, DAIRY, COOKED DISHES

**NO DRIP (LIQUIDS)
& WITHOUT CHANGES
TO DEFROST
COLOR, TEXTURE, FLAVOR**

Keep all the original
**ORGANOLEPTIC
QUALITIES**
TASTE, COLOR, TEXTURE

**LOW DEHYDRATION
HIGHER PERFORMANCE**

**GREATER SPEED AND
BEST QUALITY
THAT THE BLAST CHILLER**

**KEEP THE
CELL STRUCTURE
NO DAMAGE
NO BREAK CELL**

PF-15



**KEEP INTACT
NUTRITIONAL VALUES**

**CONTROL
THE CREATION
& SIZE OF
WATER CRYSTALS
THANKS TO THE
ELECTRO
MAGNETICS
FIELDS**



**UNIFORM FREEZING
INTERIOR AND EXTERIOR**

**DELICATE FREEZING &
NOT AGGRESSIVE
AS THE NITROGEN**

**IT ALLOWS
DEFROST
& FREEZE AGAIN**



**ELIMINATES BACTERIA,
MICROORGANISMS,
PATHOGENS &
ANISAKIS**

15

KG/HOUR



500

KG/HOUR

CIB® Culinary Institute
of Barcelona
Cooking Tomorrow

ARRANGE A VISIT
to know PROTON TECH
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Tel. +34 627 925 103

RESTAURANTS WITHOUT KITCHEN



**LAST
GENERATION
OF FREEZERS
IN JAPAN**



**ONLY
TECHNOLOGY
VALID FOR
FREEZE
SUSHI**



RECOMMENDED BY THE MINISTRY OF INDUSTRY OF JAPAN



We make future fresh



www.proton-europe.com

GAMA DE CONGELADORES PROTON & REBORN



PF-15

CAPACITY CYCLE 15 kg.
SIZE 1200Wx870Dx1700H
WEIGHT 450 Kg
TEMPERATURE air blast -35/-38°C
CAPACITY 5 trays x 1 room
TRAYS NUMBER 5
TRAYS DIM. 600 x 400 x 20

PF-30

CAPACITY CYCLE 30 kg.
SIZE 1660Wx1205Dx1830H
WEIGHT 750 Kg
TEMPERATURE air blast -35/-38°C
CAPACITY 8 trays x 1 room
TRAYS NUMBER 8
TRAYS DIM. 600 x 400 x 20H
EXTERNAL CONDENSING UNIT

PF-60

CAPACITY CYCLE 60 kg.
SIZE 2440Wx1250Dx2050H
WEIGHT 1.200 Kg.
TEMPERATURE air blast -35/-38°C
CAPACITY 8 trays x 2 room
TRAYS NUMBER 16
TRAYS DIM. 600 x 400 x 20H
EXTERNAL CONDENSING UNIT

PF-150

CAPACITY CYCLE 150 kg.
SIZE 3400Wx1904Dx2320H
WEIGHT 3.900 Kg.
TEMPERATURE air blast -35/-38°C
CAPACITY 8 trays x 4 room
TRAYS NUMBER 32
TRAYS DIM. 600 x 600 x 20H
EXTERNAL CONDENSING UNIT

PF-3 (HOIHOI)

CAPACITY CYCLE 3 kg.
SIZE 900Wx750Dx1850H
WEIGHT 250 Kg.
TEMPERATURE air blast -25°C
CAPACITY 300L
TRAYS NUMBER 4
TRAYS DIM. 542W x 330D x 250H



TU-300

CAPACITY CYCLE 300 Kg.
SIZE Made-to-order. (Speed of the conveyor belt can be customized)
BELT CONVEYOR SIZE 1400x9400
MAIN BODY WEIGHT 12.000 kg
INSIDE TEMPERATURE SETTING
air blast system -35/-38°C
EXTERNAL CONDENSING UNIT



TU-500

CAPACITY CYCLE 500 Kg.
SIZE Made-to-order. (Speed of the conveyor belt can be customized)
BELT CONVEYOR SIZE 1400x13900
MAIN BODY WEIGHT
INSIDE TEMPERATURE SETTING
air blast system -35/-38°C
EXTERNAL CONDENSING UNIT

TU-150

CAPACITY CYCLE 150 Kg.
SIZE Made-to-order. (Speed of the conveyor belt can be customized)
BELT CONVEYOR SIZE 1.200Wx3.000L
MAIN BODY WEIGHT 4.000 kg
INSIDE TEMPERATURE SETTING
air blast system -35/-38°C
EXTERNAL CONDENSING UNIT



REBORN

SIZE Made-to-order
CAPACITY Expandable until 300 Kg.
TEMPERATURE air blast -30/-35°C
CONFIGURATION 3 stages
CONFIGURATION
Nominal 77 KG./1 loading cart
40 Kg. (10 trays)
60 Kg. (15 trays)
TRAYS DIMENSION 600Wx600Dx350H
EXTERNAL CONDENSING UNIT

PROTON

HORECA SECTOR

PURCHASE



PRODUCTION



MAGNETIC FREEZER



DEFROSTING & REGENERATION



PLATED



- PURCHASING CONCENTRATION
- CHEAP PRICES
- NO SEASONALITY
- PURCHASE OF PROXIMITY FOODS
- APPLICABLE TO ALL RAW MATERIALS
- MANAGEMENT BY TYPE OF PRODUCT

- LESS EMPLOYMENT LABOR
- ANTICIPATES THE SOLUTION TO FUTURE NEEDS
- LESS TIME OF PREPARATION
- CONCENTRATE WORK
- HIGHER PRODUCTION RATE
- LARGE SERIES PRODUCTION
- ORGANIZATION WORK IN PHASES
- IMPROVING WORK ORGANIZATION

- LONGER USEFUL LIFE
- FREEZING RAW OR COOKED
- INTACT ORGANOLEPTIC AND NUTRITIONAL PROPERTIES
- AVOID OXIDATION
- NO EXUDES
- WITHOUT DEHYDRATION
- ALWAYS STOCK AVAILABLE
- BETTER EXPIRY MANAGEMENT
- REFREEZE POSSIBLE

- FREEZING CYCLE - VERY FAST DEFROSTING
- INDEPENDENT TO PRODUCTION
- VERY FAST DEFROSTING
- REFRIGERATION UNTIL ASSEMBLY
- END BACTERIAS, PARASITOS ..
- ELIMINATES HEALTH RISK
- LESS CROSS CONTAMINATION
- MAXIMUM TRACEABILITY

- LONG-TERM PLANNING
- GREATER EASY TASKS
- KITCHEN SPACE OPTIMIZATION
- ADAPTABLE TO ANY SPACE
- PRODUCT STANDARDIZATION
- FACING UNEXPECTED DEMAND INCREASES
- DECREASE IN WASTE, WASTE AND GARBAGE

LIMITACIONES COVID-19



PERSONAL

MANIPULACION

SANITARIAS

- RAW
- SEMI-FINISHED COOKING
- V RANGE
- FINISHED DISH



- PORTIONAL
- SINGLE DOSE
- BULK
- SAUCES, SIDE DISHES
- SUBSISTENCE ALLOWANCE
- MENUS (kosher, vegan, ..)
- MEDICAL DIETS
- THEMATIC MENUS
- EXCLUSIVE RECIPES



- MENU
- BUFFET
- SHOW-COOKING
- ROOMS SERVICE
- PLACES WITHOUT KITCHEN
- DELIVERY
- EVENTS
- DISHES CUSTOMIZATION
- NEW LINES OF BUSINESS



ADAPTATION TO THE LIMITATIONS IMPOSED BY COVID-19



STAFF

HANDLING



PLANNED



PRODUCTION

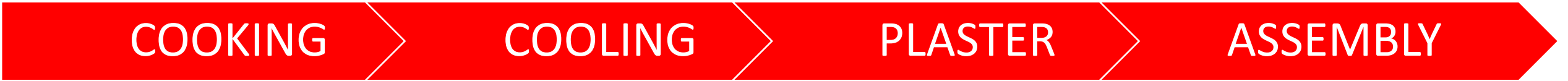


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Production

CURRENT PRODUCTION Organization



A NORMAL COOKED



B SOUS VIDE



2 tipos de
COCINADO



BLAST
CHILLER



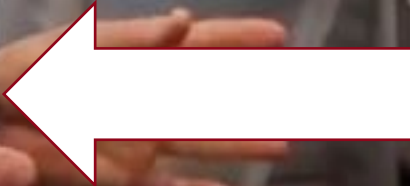
FROZEN WATER



COOLING

BLAST
CHILLER

OVEN



A dark red, textured, cloud-like shape with splatters on a white background. The shape is irregular and has a rough, watercolor-like edge. It is centered on the page. The word "PROBLEMS" is written in white, uppercase, sans-serif font across the middle of the red shape.

PROBLEMS

Problems

THE CHILLER 6:

is slow

it opens continuously because different components are cooked at the same time.

The dishes are gradually cooked (as their components have different types of cooking) and as some component finishes cooking, it is taken to the blast chiller (eg "Chicken with potatoes" dish, the chicken is cooked first and when finished takes the blast chiller and the same with the potatoes).

So for all the preparations.

Every opening of the blast chiller doors stops cooling and restarts.

For this reason, slower cooling takes place.

Consume more energy.

THE IMMERSION COOLER 7:

Is slow

Its function could be performed by a blast chiller

Represents additional electrical consumption to the blast chiller

Increase water consumption

Problems

- There are NO special menus (medical, religious, etc.) prepared in advance.

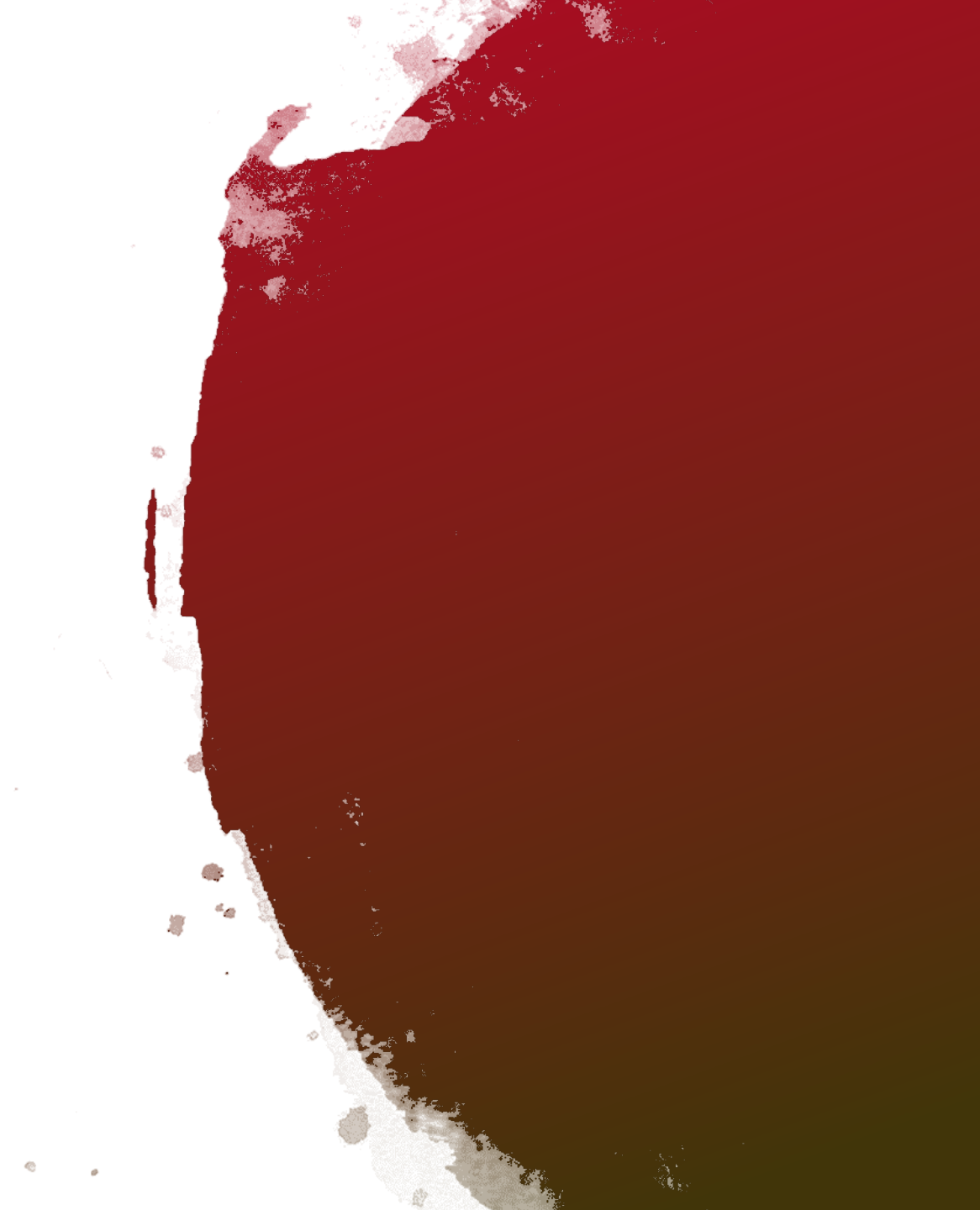
- There is NO line of FROZEN PRODUCTS.

-There is NO rapid DEFROST technology.

- There are NO advance preparations in the form of V RANGE that facilitate the assembly of the dishes (sauces, side dishes, ..)

- The option of PACKING AND TRAYING **8** PRIOR to cooling **6** & **7** is not contemplated.
The current system requires plating and packaging POSTERIOR to cooling.
New proposals in the organization of production could be studied.

PROTON SOLUTIONS





SOLUTIONS

- Replacement of the BLAST CHILLER **6** by MAGNETIC FREEZING PROTON or REBORN equipment that will provide:
 - faster,
 - a time saver,
 - better quality of the final product.

The REBORN system trolleys have independent and autonomous operation for cooling and freezing, although they can be stacked together in the same room.



REBORN SYSTEM



SOLUTIONS

- Using the same type of TRAY as the one used for cooking.



SOLUTIONS

- Elimination of the IMMERSION **7** COOLING system and replacement by PROTON technology equipment that will provide:
 - faster speed,
 - time savings,
 - better quality of the final product.



SOLUTIONS

It will allow the realization of a new line of FROZEN FOOD complementary to the current line of refrigerated products.



FUTURE PRODUCTION Organization





SOLUTIONS

- Take advantage of all the advantages offered by PROTON magnetic freezing technology for:
 - freezing finished cooked dishes.



SOLUTIONS

- Take advantage of all the advantages offered by PROTON magnetic freezing technology for:
 - freezing semi-finished cooked dishes.

SOLUTIONS

- Take advantage of all the advantages offered by PROTON magnetic freezing technology for:

- Freezing of V range:

- sauces,
- fittings
-







SOLUTIONS

- Taking advantage of all the advantages offered by PROTON magnetic freezing technology for

- freezing of special menus:

- allergens
- doctors (hypertension, diabetes, ...)
 - religious (kosher, halal, ..)
 - thematic (Chinese, Mexican, ...)





SOLUTIONS

- Take advantage of all the advantages offered by PROTON magnetic freezing technology:
 - freezing sous-vide packaged dishes.

SOLUTIONS

- Take advantage of all the advantages offered by PROTON magnetic freezing technology for:
 - freezing of special formats:
 - portioned
 - monoration
 - in bulk
 -



SOLUTIONS

- Take advantage of all the advantages offered by PROTON magnetic freezing technology for:
 - freezing of bakery and pastry products:
 - dough
 - precooked bread
 - cakes & sweets
 - - sandwiches
 -



SOLUTIONS

New production programming to carry out an additional production in parallel to freeze.

庫内温度—37.7℃

停止温度—40℃

START

STOP

メニュー

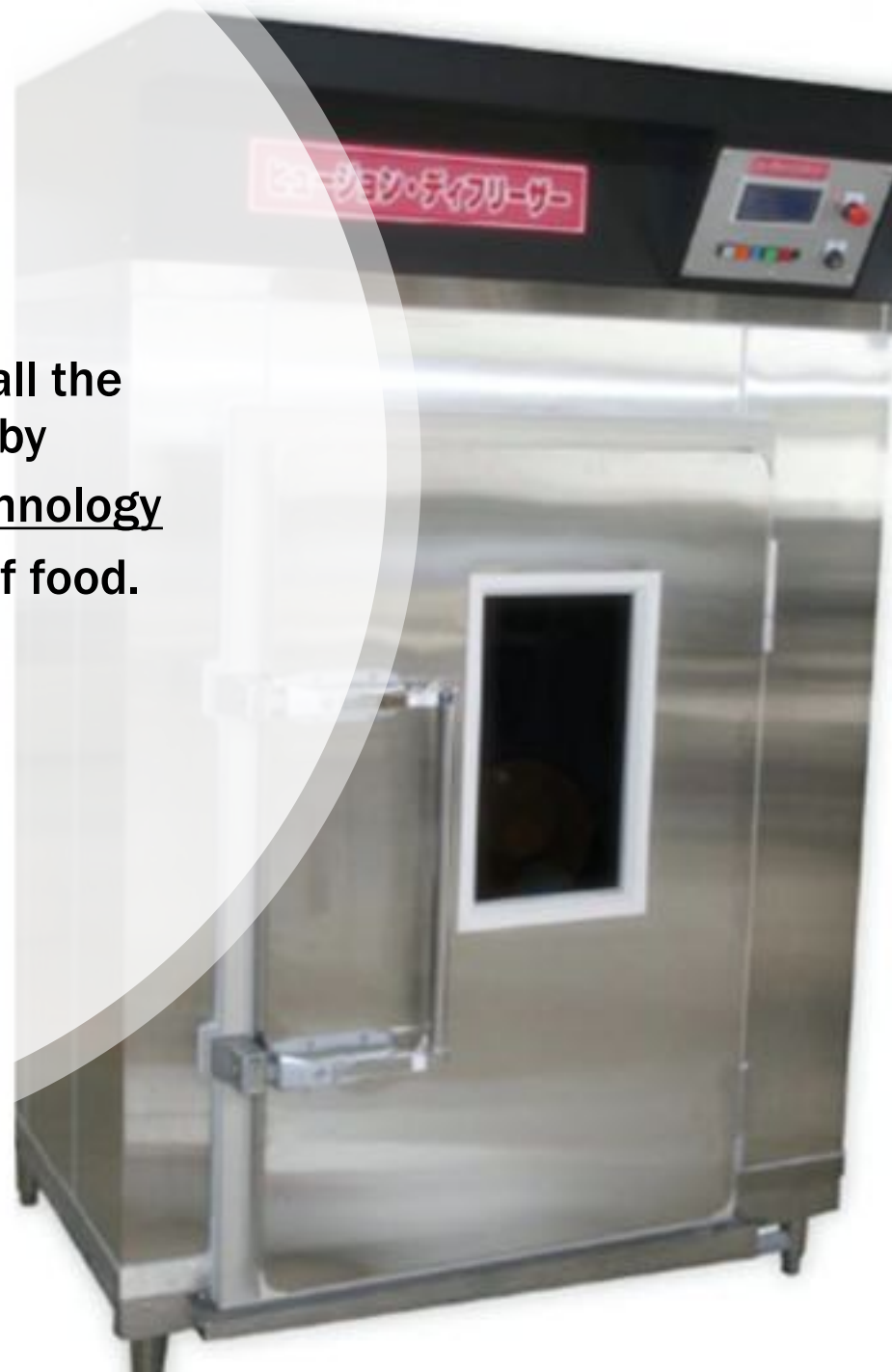
タイマー設定

045分

リセット 044分20秒

SOLUTIONS

- Taking advantage of all the advantages offered by FUSION DEFROSTING technology for very fast defrosting of food.





PROTON ADVANTAGES

PROTON magnetic freezing will contribute to a BETTER KITCHEN ORGANIZATION thanks to:



- Possibility of preparing the current production in less time.
- Opportunity to increase production through faster cooling, freezing and thawing.
- Facilitate advance planning in the medium and long term.
- Allow a temporary separation of the production phases (cooking / assembly) improving the work rate in each phase.
- Always have ready-made product thanks to frozen stock, allowing you to face any unforeseen.
- Improve product standardization.

ADVANTAGES in the ORGANIZATION

PROTON Magnetic Freezing will contribute to BETTER PURCHASE MANAGEMENT thanks to:

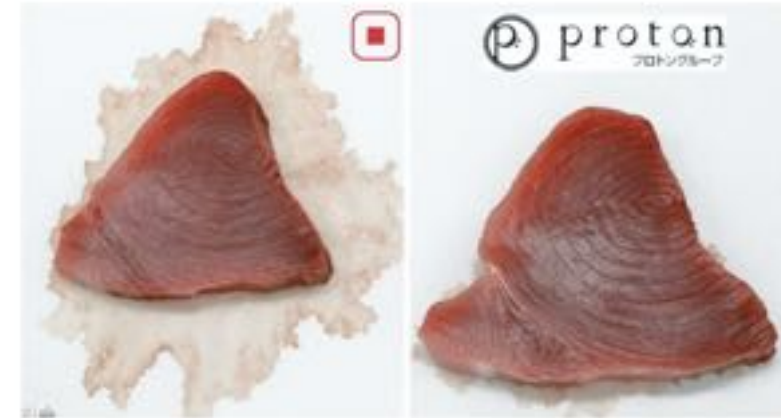
The advertisement is for PROTON Magnetic Freezing technology. It features a large rooster in the center. To the left, there's a plate of meat. Text in Japanese includes '鮮度に革命' (Revolution in freshness), '純系' (Pure breed), '名古屋コーチン' (Nagasaki Kōchin), and 'PROTON 冷凍機' (PROTON Freezing Machine). A circular logo in the top right corner says '農林水産省' (Ministry of Agriculture, Forestry and Fisheries) and '大気圏外磁気冷凍' (Atmospheric magnetic freezing). A blue circle on the left says '過常凍結' (Super-normal freezing). Text on the left says '今までの冷凍では出来なかった!' (Could not be done with previous freezing!) and '冷凍することは出来ても解凍後の品質がドリップ流失によって低下、解凍後の歩留が欠点でした。' (Even if freezing was possible, the quality after thawing decreased due to drip loss, and the yield after thawing was a drawback). Text on the right says '長期保存可能!' (Long-term storage possible!), 'チルド品質をキープ!' (Keep chilled quality!), 'ドリップ流失70%オフ!' (70% off drip loss!), '歩留の低い高品質な製品!' (High quality product with low yield), and '廃棄ロスの防止!' (Prevention of waste). At the bottom, it says '高機能冷凍機を導入!お肉の旨味をそのままにお届けします。' (Introduce high-function freezing machine! Deliver the taste of the meat as is.).

- Possibility of buying seasonal products at the optimal time and at the best price.
- Concentration of purchases at better prices for medium or long-term planning.
- Take advantage of specific offers from suppliers at cheaper prices.
- Possibility of having seasonal products all year round.
- Increase purchases of local products.
- Option to carry out individual management for each type of product.

ADVANTAGES in PURCHASE MANAGEMENT

PROTON magnetic freezing will contribute to PRODUCT IMPROVEMENT thanks to:

- Better quality in cooling and freezing due to its greater speed and the application of electromagnetic fields.
 - Allow freezing of all kinds of food raw or cooked.
 - Give food a longer shelf life.
 - Eliminate the entire population of bacteria and parasites.
 - Keep intact all its original organoleptic qualities.
 - Fully preserve all its nutritional properties.
 - Prevent any oxidation.
 - Decrease your dehydration.
 - Eliminate loss of exudates when defrosting.
 - Make it possible to re-freeze a food once it has been thawed.



ADVANTAGES for the PRODUCT

PROTON magnetic freezing will contribute to the IMPROVEMENT OF THE GASTRONOMIC OFFER thanks to:

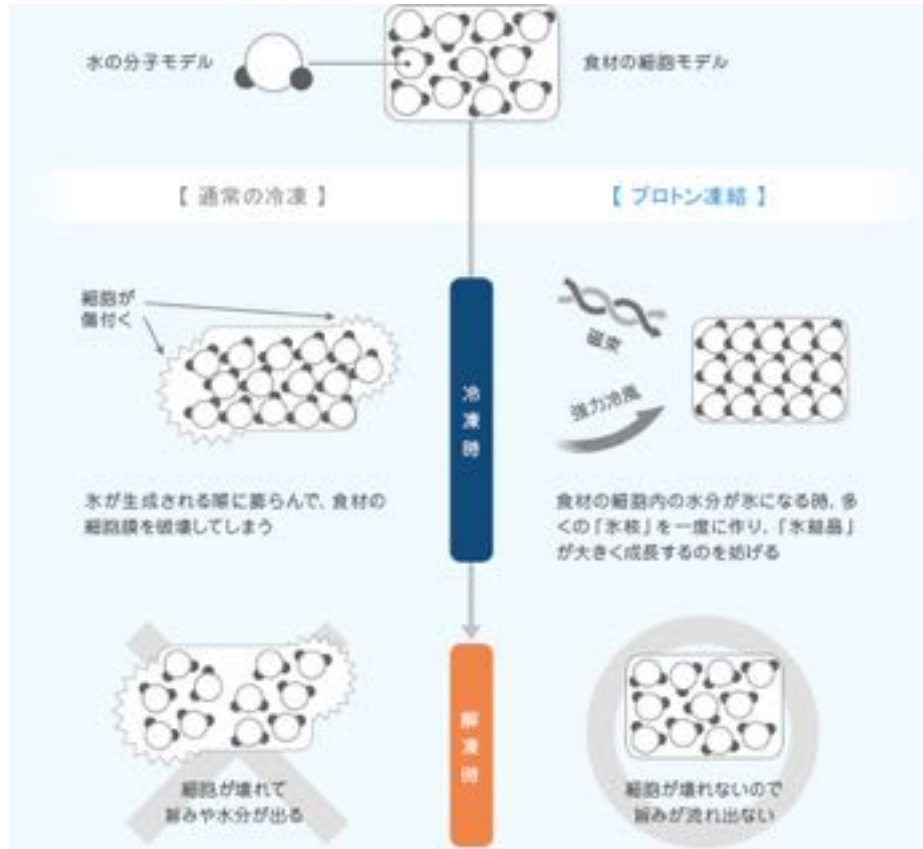
● 焼き魚ライン



- Make viable the creation of a new line of frozen food (finished or semi-finished dishes, V range, special menus, etc.).
- Possibility of having seasonal product throughout the year.
- Incorporation of new raw dishes such as sushi, sashimi, etc.
- Expansion of special menu types (allergens, medical and religious) and thematic.

GASTRONOMIC ADVANTAGES

PROTON Magnetic Freezing will contribute to MORE SAFETY thanks to:



- Carry out a freezing and thawing process eliminating any population of bacteria and parasites.
- Enable the supply of crude products with the maximum sanitary guarantees.
- Ensure the elimination of anisakis in raw seafood (sushi / sashimi / etc.).
- Minimize the risk of contamination, including cross contamination.
- Allow maximum control over traceability and expiration management.

ADVANTAGES in SECURITY

PROTON Magnetic Freezing will contribute to INCREASED PROFITABILITY thanks to:

- Allow a new line of products that will generate higher production volumes and higher profitability.
- Lower personnel costs due to a possible reduction in the necessary personnel thanks to the time savings caused by a decrease in production tasks.
- Better purchasing management.
- Decrease in consumption and electricity and water costs.
- Decrease of waste and garbage.
- Use of leftovers that can be frozen and used later.
- Higher product performance due to less dehydration.
- Thanks to the advantages it provides, it allows a very fast amortization thanks to cost savings and increased business volume.

美味しさと品質がヒロのこだわり
——肉の鮮度と旨みを逃がさない次世代の凍結技術——

プロトン凍結を採用

通常、肉を解凍すると旨みを含んだ水分(ドリップ)が溶け出します。
肉がもつ本体の旨みを逃さず、解凍後もみずみずしい食感を味わっていただくために、当社はプロトン凍結を採用しました。
※プロトン凍結とは、磁石・電磁波・冷風によって氷結を最小単位で生成することによりドリップの溶出を抑制する技術です。
鮮度を保ち、解凍しても旨みを損ないません。

解凍方法

【すき焼き・しゃぶしゃぶ・ステーキ・焼肉用】

冷凍状態から冷蔵庫(庫内温度4度以下)に移して
解凍する場合は**20～24時間**で解凍できます。

※室内・冷蔵庫内の温度差によって解凍時間が多少前後する場合があります。
※常品の自然解凍は品質を損なう場合がありますのでおやめください。



ECONOMIC ADVANTAGES

PROTON magnetic freezing will contribute with a TECHNOLOGY:



■職人の味を科学します

日本料理にレシピは無い、といいます。素材の状態を職人が見極めて最高の調理を施すのが日本料理の基本だからです。そうした日本料理に対しても、正直屋は食品メーカーとして科学的なアプローチを両立させます。トレーサビリティに基づく正しい成分表示や Brix 対応など、味を科学して、職人の味の再現性を追求していきます。

■プロトン凍結技術

プロトン凍結では、電磁波と磁束の働きを利用して一度にたくさんの水の核を生成することにより氷の結晶が大きく成長することを防止。だから細胞を壊さず、解凍時のドリップを少なくし味や食感が「生」と遜色ない製品をご提供できます。

It is the number 1 technology in Japan and used in most Asian countries (China, Singapore, Malaysia, etc.).

The advantages it provides are fully corroborated since its introduction in 2005.

They are 100% reliable equipment, made in Japan under the idea of "maintenance free".

They propose a model of kitchen organization that can be replicated anywhere.

They can adapt to any space.

They are designed for long life without failure.

ADVANTAGES OF THE TECHNOLOGY



ADVANTAGES AGAINST COVID-19

The PROTON magnetic freezing will contribute to the adaptation to the limitations imposed from COVID-19 regarding:

- PERSONAL
- HANDLING
- SANITARY.

by contributing to the production through:

- Lower concentration of staff.
- Minimization of food manipulations.
- Help to comply with health regulations regarding food contamination.



PROTON EXPERIENCES

PROTON has in Japan as a client the company ROYAL, a very important company that provides catering at all airports in Japan (*Haneda, Narita, Kansai, Fukuoka, Naha, etc.*) for more than 30 airlines among which it is the Japanese airline *JAL*.

As ROYAL is one of our most important clients, we can affirm that PROTON, even indirectly, is already present in the airline catering sector.

ロイヤルオンラインショッピング

ROYAL



CLIENTES JAPON sector HORECA

	MAIKURU COOP KOBE	https://maikuru.coop-kobe.net/	JAPAN	HORECA	
	ROYAL DELI	https://royaldeli.jp/	JAPAN	HORECA Big Catering Company and Restaurant-chain	
	ROYAL HOLDINGS CO., LTD.	https://www.royal-holdings.co.jp/	JAPAN	HORECA Big Catering Company and Restaurant-chain	
	COLOWIDE	https://www.colowide.co.jp/about/	JAPAN	HORECA Famous Japanese Restaurant-Chain	
	YORONOTAKI CO., LTD.	https://www.yoronotaki.co.jp/	JAPAN	HORECA Famous Japanese Restaurant-Chain	
	KAIKATEI.SHOP	https://www.kaikatei.shop/html/page2.html	JAPAN	HORECA Japanese food luxury restaurant	EJE
	SHIMOGAMOSARYO	https://www.shimogamosaryo.co.jp/	JAPAN	HORECA Japanese food luxury restaurant	
	TANKUMAKITA	https://www.tankumakita.jp/	JAPAN	HORECA Japanese food luxury restaurant	OK
	SHOJIKIYA	http://shojikiya.co.jp/	JAPAN	HORECA Osechi	OK
	TAIRYOUMARU	http://tairyomaru.com/profile/proton	JAPAN	HORECA Sushi Restaunt	OK

CLIENTES JAPON sector PROCESADORES

②飲食店運営事業2>

b.奈良佐保短期大学内、レストラン鹿野園[プロトン2号店] (学生食堂 兼 バイキング形式レストラン)



About us: 鹿野園について

奈良佐保短期大学とプロトンダイニングとの連携で運営されているレストランです。安心・安全・手作りを基本とした、体に優しく心を豊かにする食事を、新感覚の若い学生空間でお召し上がりいただくことをテーマにしています。

Food: お料理について

自然派野菜をビュッフェ・スタイルで旬の食材を、フレンチシェフや和食料理人が厳選・調理した美味しいお惣菜をビュッフェ形式でお楽しみいただけます。

Lunch buffet • 1,500 yen ~
Dinner buffet • 1,800 yen ~



Memo *** ◆席数: 100席(カウンター6席)
◆大学敷地内の農園で野菜や果物も栽培

◆眺望バツグンの大学レストラン
◆社会性の高い連携事業(産地・産学・商工)

Food Manufacturing



プロトンダイニング株式会社 鹿野園店




運営: プロトンダイニング株式会社
業態: バイキング
(セントラルキッチン併設)
座席: 120席
所在地: 奈良県奈良市鹿野園町805
(奈良佐保短期大学内)



結婚式から宴会まで様々なプランをご用意!

プロトングループの本場ビュッフェ!

CLIENTES JAPON sector SUSHI

株式会社 志道屋	ICHIBANYA CO., LTD.	https://www.ichibanya.co.jp/comp-en/	JAPAN	RICE CURRY	
	FENIX	https://fenix.jp/service/	JAPAN	SUSHI	OK
	KAKINOHASUSHI	http://kakinohasushi.com/eisei/index.html	JAPAN	SUSHI	EJE
	MISHIMAFOODS	http://www.mishimafoods.com/referral-facility	JAPAN	SUSHI	EJE
	RYOUTEIKOUIYOU	http://ryouteikoujyou.jp/	JAPAN	SUSHI BENTO	EJE
	MESITOKU	https://mesitoku.co.jp/info/620.html	JAPAN	SUSHI Rice food	OK
	TASTYFOODS	http://www.tastyfoods.co.jp/proton.htm	JAPAN	SUSHI Rice product	OK
	MIYOSHINO	http://www.miyoshino.co.jp/	JAPAN	SUSHI rice with veg & sandwich	

③飲食店運営事業4>

従来の冷凍寿司の概念を覆す、高品質冷凍寿司「プロトン歌舞伎寿司」



極付
厳選素材
特上にぎり



近海 ホッケ



近海 サトウ



北海道 水産



五島列島 車海老



五島列島 車海老(煮)



豊後 真鯛



北海道 帆立



隠岐 烏賊



南サダ サーモン



五子



シャリ・ネタ一鉢での冷凍も実現

 proton
+DINING

CADENA RESTAURANTES "PROTON DINING"

Tanto en Japón y recientemente en China, Malaysia y Corea se están desarrollando restaurantes donde no tienen cocina, Son los llamados "**PROTON DINING**" (www.proton-dining.com).

En estos restaurantes **sólo se regenera**, descongelando y emplatando platos previamente cocinados y congelados magnéticamente en una cocina central, lo que les ofrece amplios márgenes de maniobra debido a la disminución de inversiones (ahorro inversión en cocina) y de los costes de elaboración y de personal de cocina.



Overview of Proton Dining Business

a) To provide Know-how of operating a restaurant based on Proton equipment and frozen foodstuff



b) To supply more than 500 items developed at Rockyson Dining



2012 Special Gift of Hankyu Department Store
Boullabaisses of fresh seafood of which foodstuff
were directly shipped from local producer

All of seafood (ex. prawn, squid, red sea bream)
were frozen in local production areas. After
cooking in Rockyson, shipped with proton frozen

c) To operate a kitchen without chef



PLATOS COCINADOS

CADENA RESTAURANTES "PROTON DINING"

- 産地で1・2次加工し、調理工場で最終商品まで調理加工。その商品を国内・海外消費地で直接販売。
- 本ビジネスモデルにご支援・ご支持下せる事業者の方々とも ビジネスマッチング。



Proton Frozen Cuisine



Point 1



高鮮度維持
高品質・安心・安全

食品の鮮度を損なわずに冷凍をすることができる
次世代凍結技術* プロトン凍結* を使用!

だから...

添加物を使用せず、高品質で保存!!

Point 2



プロトン凍結をいかに迅速・高気解凍機

プロトン・ディフリーザー

パーツ毎に仕込んだ凍結品を素早く解凍

だから...

作業の平準化、ロス率の低下!!

Point 3



旬の食材
産地直送の厳選素材

プロトン凍結機を導入した、
全国 300カ所の産地ユーザー様から
新鮮な凍結食材が集まります。

PROTON DINING

プロトンダイニング

高品位冷凍食品（凍らされた最終調理食品であるプロトン・フローズン・キュージーヌ）の製造販売と冷凍食品飲食店モデルを運営する会社です。



TECNOLOGIA DE CONGELACION MAGNETICA PROTON

LA TECNOLOGIA IDEAL DE CONGELACION PARA LOS RESTAURANTES CON ESTRELLA

DISTRIBUIDO EN EXCLUSIVA POR



— GUÍA MICHELIN —

ESTRELLAS MICHELIN

2020



LA TECNOLOGIA IDEAL DE CONGELACION PARA:



- MANTENER INTACTA LA CALIDAD DESPUES DE DESCONGELAR
- PRESERVAR LAS CUALIDADES ORGANOLEPTICAS ORIGINALES
- CONSERVAR LA ESTRUCTURA CELULAR SIN DAÑOS
- CONGELAR TODA CLASE DE ALIMENTOS
- ELIMINAR BACTERIAS, PATOGENOS Y ANISAKIS
- MANTENER INTACTOS SUS VALORES NUTRICIONALES
- DESCONGELAR Y VOLVER A CONGELAR
- REPLICAR PLATOS "ESTRELLA"
- PLANIFICAR LA PRODUCCION
- ELIMINAR MERMAS
- NUEVAS TECNICAS DE COCCION
- CONGELAR MAS RAPIDO Y MEJOR QUE CON ABATIDOR

THE
GOURMET
JOURNAL



プロのシェフたちが創る お一人様用のお惣菜!!

anLi DISH (A single portion deli foods)

Japanese, Western and Chinese chefs use the most advanced technology and collaborates with the production area to reduce food loss without relying on additives.

アンリディッシュ anLi DISH



アンリディッシュの使い方



PROTON DININGってお店なんです。ひょっとしてこられておたプロトン？

プロトン冷凍のあれ？

冷凍しても品質が落ちないという、いわゆるセルラライプ系の冷凍技術の一つ。万博

世界の特にコロンビアにコロンビアを取った記憶がよみがえります。



Malaysia Store



「食」の楽しさを改めてお伝えしたい。プロトンの冷凍食品は、プロのシェフたちが創るお一人様用のお惣菜!!

2019年10月1日より、プロトンの冷凍食品は、プロのシェフたちが創るお一人様用のお惣菜!!

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Examples of anLi DISH



Actual image for illustration purposes only. Actual product may vary.

How to enjoy anLi DISH



Examples of presentations



Highly selected ingredients. We have contributed with 120 food products to the Japanese and slowly purchased a variety of high-quality ingredients.

Chef not required. You don't need a chef's license in your restaurant because the authentic dishes are made by Japanese, Chinese and Japanese professional chefs.

Easy to cook. You just need to cook after thawing for 15 seconds to 2 minutes, so it is easy to enjoy for cooks.

No more food to waste. Proton frozen deli can preserve the fresh taste and enable long-term storage.

Takeout Menu



anLi DISH (A single portion deli foods)

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Enjoy Proton Internationally

Proton cuisine is a high-quality dish encountered by Proton Dining. This is a restaurant which provides Proton frozen foods. The key developing relevant operations, a like business of Proton products, also an important business of Proton Dining. We will create a lot of safe delicious and low cost food.



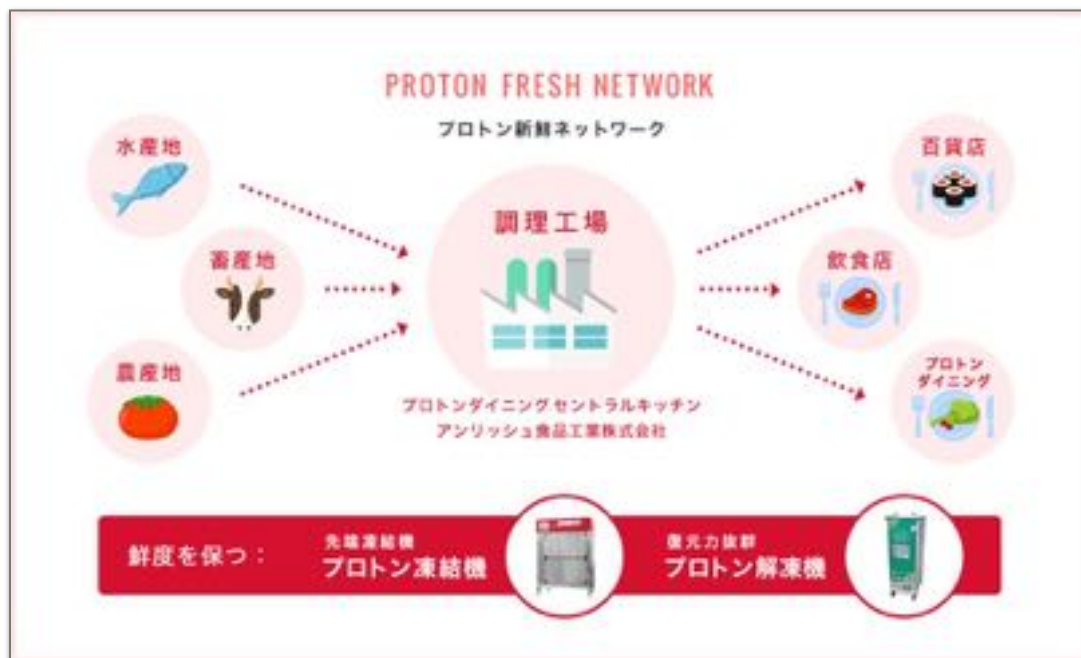
Our Japanese chefs are working to the staff in China so they could provide a full experience which includes the high and food cost.











JAPON NO SE EQUIVOCA. APROVECHESE VD. TAMBIEN DE TODAS LAS VENTAJAS

Latest Freezing Technology "Proton Freeze"

機械ビジネスと食品ビジネスの融合

先進性冷熱機器（プロトン凍結機・解凍機共に特許取得済）を
基礎に新しく・美味しいプロトン凍結品の提供を行います。

冷熱機器製造・販売
研究・開発

食品製造・販売
レストラン経営

 **proton**
プロトングループ
 >
  **RYOHO
FREEZE
SYSTEMS**

 **proton-**
EUROPE

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proton@innovafish.com