

NATURAL
IMPROVEMENT 



waveco[®]
next cooking generation

PRESS KIT

2018

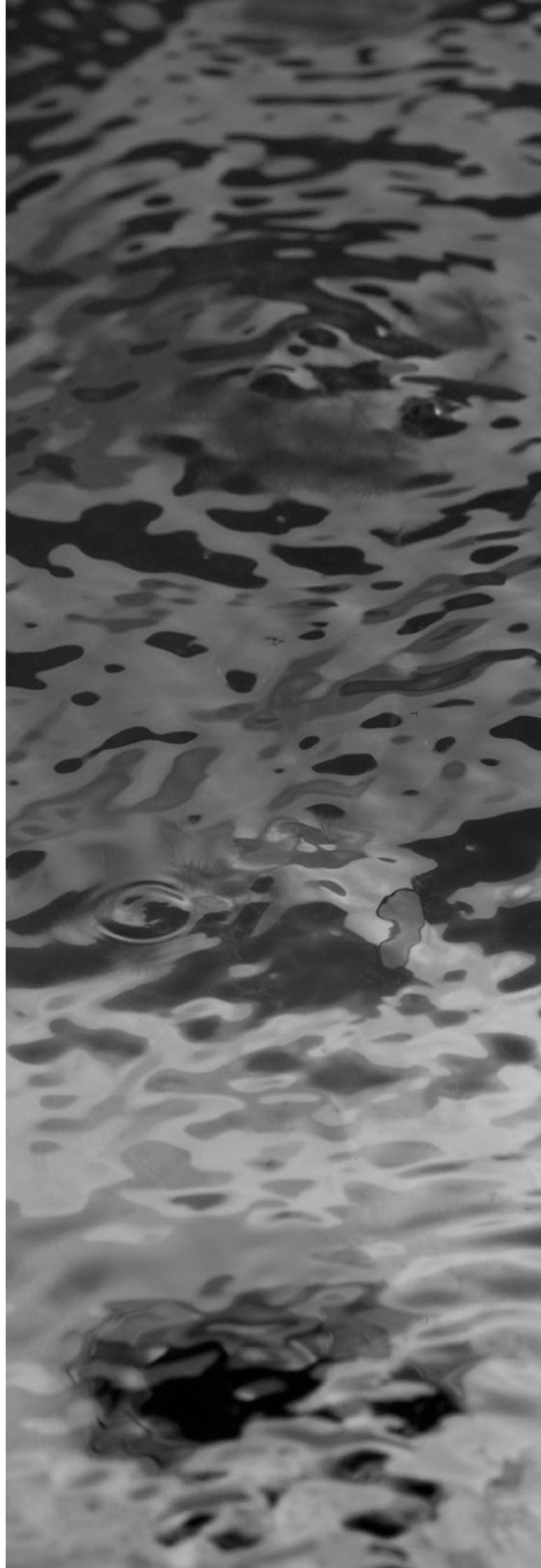


Only revolutionary ideas lead to real progress.

With **waveco**® we have gone beyond simple innovation. We have made a machine that through the new **induced maturation**® technology will help you build your success.

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About us and our project

Gourmet Services Passion and innovation

Italy is home to creativity, passion, taste and to waveco, a project which sums them all up. It is home to the **NCG**, Next Cooking Generation, an innovative startup of the **Gourmet Services Group**, a company that deals with distribution, research and development in the Food Service Equipment and Food processing industry.

waveco[®] is the result of the work of a group of highly qualified and experienced professionals that dedicate everyday to researching, designing, developing and making highly innovative and most eco-friendly machines that ensure a significant energy saving.

waveco[®]'s efficiency and important technological value have been recognised by the precious awards already received, such as the **Seal of Excellence issued by the European Commission for the Horizon 2020 project**, the European research and innovation programme, for which waveco[®] has achieved one of the best results for its engineering quality, innovation and eco-sustainability. The Innovation **SMART label 2017**, the coveted HOST – Fiera Milano and POLI.design award for the most innovative products and companies in the Ho.Re.Ca and retail industry taking part in HOST Milano 2017.





waveco[®]
Induced maturation[©]

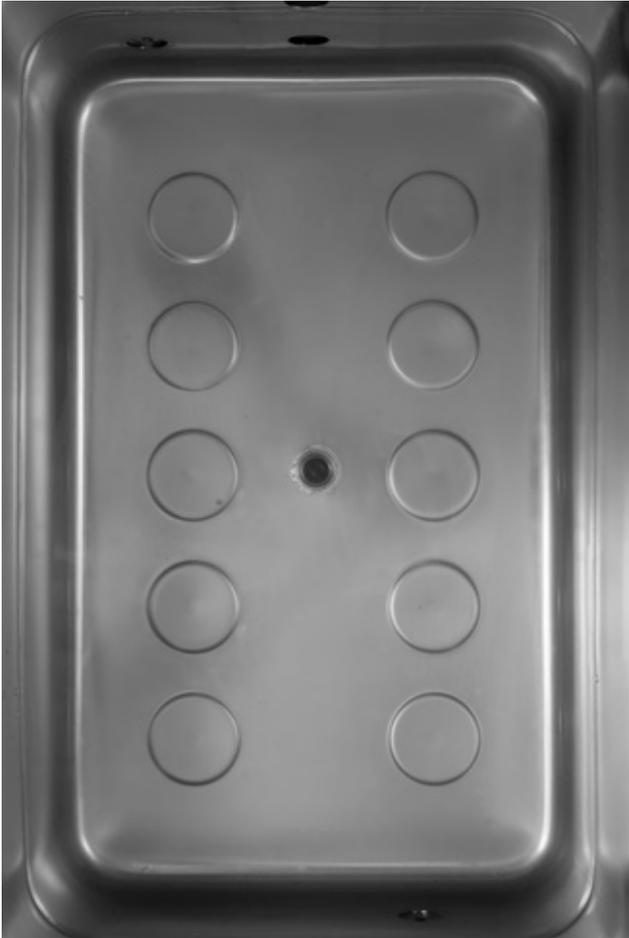
The innovative technology launched with **waveco**[®] is called **induced maturation**[©]

It recreates the food natural maturation, a process that food goes through as it ages and becomes fully developed in order to reach its optimum level: food with more tenderness and volume that keeps quality, fragrance and enhanced texture, colour and aromas.

Moreover, thanks to the elimination of the bacterial count, shelf life is significantly longer with greatly improved food safety.



waveco[®]'s **induced maturation**[©], i.e. an ultrasound wave system, internationally patented, gives a massage to the food organic mass relaxing and stretching the fibres - a continuous and beneficial cycle that reaches the core of any food eliminating, at the same time, all the negative characteristics of toughness and enhancing the natural organoleptic properties.



waveco[®]
Made in Italy

Fully designed in Italy and internationally patented, it is built with the highest quality and eco-friendly materials. **waveco**[®] adopts the best technological solutions thus opening a new frontier of eco-sustainable technology in the food market.

Made of stainless steel AISI 316 and with components supplied by the best Italian and German technology companies, it is assembled in Italy with utmost care and dedication to ensure the highest quality level and perfect functionality.

It is a machine equipped with a touch-screen operator panel with intuitive and smart Apps that carry you through its duty cycles. The **induced maturation**[®] and/or low-temperature cooking programmes are very user friendly.



The advantages of **waveco**[®]



Less Time

Reduction of food preparation
and cooking time.



More Tenderness

With the **induced maturation**[®] technology
food is more tender and has more volume.



Longer Shelf Life

Thanks to the reduction of the bacterial
count food lasts longer in its natural state.



Saving power

waveco[®] significantly reduces the use of power for the food storage, preparation and cooking.



Cutting Food Costs

waveco[®] allows greater profitability by considerably cutting costs throughout the food chain.

The efficacy of the innovative technique of **induced maturation**® has been certified thanks to the studies conducted by the **Faculty of Veterinary Medicine** of the University of Teramo that demonstrated the tremendous potential of applying this method for meat tenderising and the increase of shelf-life.

The increased **tenderness** of the meat was demonstrated by the test carried out through the Warner Bratzler shear: a machine that allows to measure the tenderness of food by evaluating the "cutting force" required. The diagram below shows how the cutting force notably decreases after the **induced maturation**® treatment and therefore its tenderness has significantly increased.

WBS - Meat Toughness Test

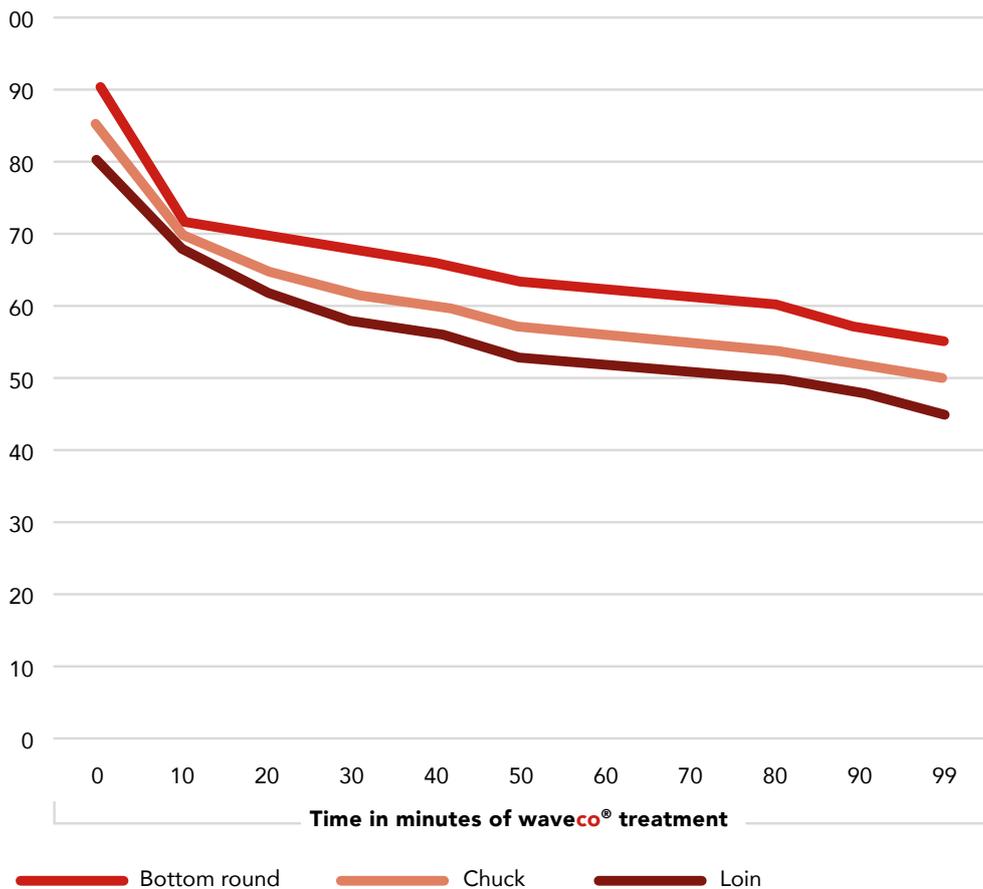
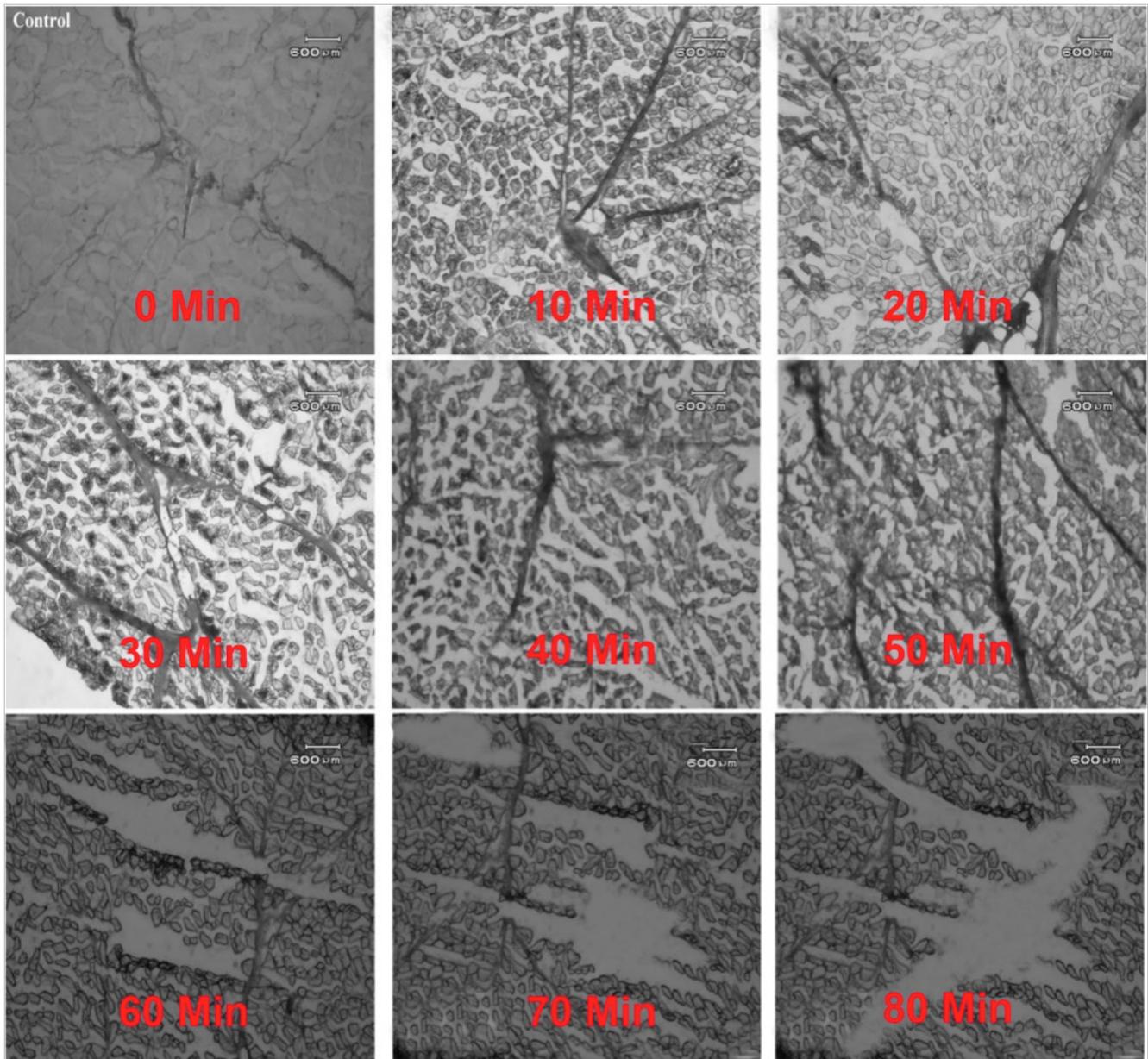


Diagram: Results of compression test (Warner-Bratzler shear force) of the three commercial cuts.



The result obtained on the tenderness increases its value if it is taken into account that the test was performed on bovine muscles taken 48hr from slaughtering. The increase in shelf life has been demonstrated by a microbiological analysis that has clearly confirmed a decontaminating effect on the foods tested.

the effect of induced maturation® on muscle fibers over time

As stated in the University report, "treatment has the ability to significantly reduce the bacterial count, which could have an effect not only in prolonging shelf-life but above all on food safety."

waveco[®]

Benefits to the large scale food service industry

The use of **waveco**[®] allows the “large scale food service” industry to provide a service suitable to the needs but at lower costs.

So far, in order to cut the costs of a single meal, the choice has been: either reducing the size of the portions or purchasing second-choice raw materials. On a nutritional and organoleptic level as well as taste, that means significant flaws.

A different and better way is to rearrange the food processing chain: all the passages for the transformation of food from raw material to end dish.

The key role is played by the buyer, the person connecting the producer and the final supplier. Take as an example meat: purchased from the producer, it must be stored by the buyer for a period varying from 10 to 15 days to make it edible and more tender. This step represents the highest variance in cost that significantly affects the final price.



Large scale food service industry

Estimated profitability increase

Example for a canteen supplying 500 meals a day

Estimated monthly savings

Example of raw materials		Costs using current tools and traditional cooking	% saving using waveco®	actual cost using waveco®
Meat / fish poultry / vegetables		20,000.00 EUR	Up to 35%	about 13,000.00 EUR
Power consumption	about 11.500 Kw about 0,12 €/Kw	1,380.00 EUR	Up to 70%	about 414.00 EUR
Staff	about 250 person/hour about 25.00 €/hour	6,250.00 EUR	Up to 50%	about 3,125.00 EUR

Current cost

Monthly cost	about	27,630.00 €
Annual cost	about	331,560.00 €
Cost in 10 years	about	3,315,600.00 €

Cost using waveco®

Monthly cost	about	16,539.00 €	-40%
Annual cost	about	198,468.00 €	-40%
Cost in 10 years	about	1,984,680.00 €	-40%

Savings

Monthly cost	about	11,091.00 €
Annual cost	about	133,092.00 €
Savings in 10 years	about	1,330,920.00 €



Life without **waveco**[®]

- ✘ Ageing/maturation and long cooking time.
- ✘ With maturation followed by dry ageing there is a noticeable weight loss, loss of nutritional properties, and long preparation time.
- ✘ Meat without ageing is often tough.
- ✘ Food is subject to a natural decay.
- ✘ The cost of storage and management is high.
- ✘ Considerable use of energy in the preparation and cooking of food has a high cost.
- ✘ During preparation food must be continuously checked.

Life with **waveco**[®]

- ✔ Fast maturation of any food and less preparation and cooking.
- ✔ No weight loss, all nutritional and organoleptic properties are kept, very short preparation time.
- ✔ Food is more tender and has more volume after **induced maturation**[®].
- ✔ There is a reduction of the bacterial count and an increase in shelf life.
- ✔ It is not necessary to store food, which can be ordered just in time.
- ✔ There is a considerable reduction of power cost: both for food preparation and cooking.
- ✔ **waveco**[®] is the smart machine that does everything by itself.

waveco® models



waveco® countertop model GN 30 liters

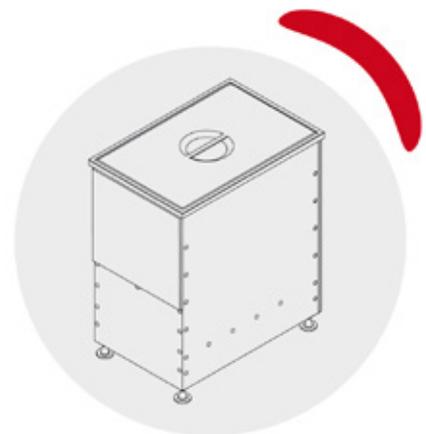
Easy to move, it is the most compact version of waveco®. Its small size makes it suitable to any professional kitchen counter.

Its manual side drainage system allows an easy outflow of water and it does not get in the way of the staff's daily running of the kitchen.

waveco® built-in model GN 50 liters

Compact design, it is built to be easily installed from the top downwards within any professional kitchen work surface. Compatible with all types of professional work surface.

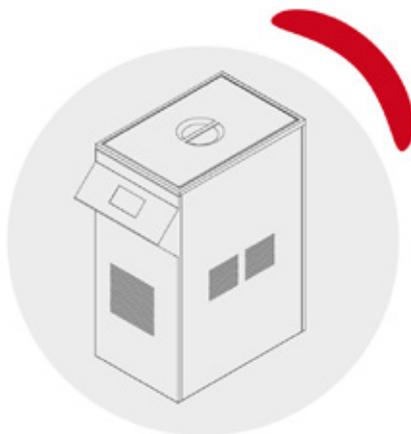
The after-sale service will provide all the technical specification to allow all manufacturers of industrial kitchens an easy and correct installation.



waveco® trolley model GN 50 liters

Its trolley structure (on wheels) contained dimensions make it easy to move about, thus ideal for catering and banqueting.

Thanks to its automated hydraulic loading and draining system it is possible to use it in fully programmable mode.



waveco® customized model

waveco® is an NCG (Next Cooking Generation) patented technology, the innovative design startup of the **Gourmet Services Group**, capable of customizing any product model tailored to the needs of each customer.



European
Commission

Horizon 2020
European Union funding
for Research & Innovation

waveco®

Made by



GOURMET SERVICES SRL

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