

SUPERCoolING

MAGIC.com

Surprise your guests.
SupercoolingMagic.com

Picture Barely Disfigured, New York



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Our machine is a type of fridge which keeps liquids in supercooling state. It is the only device which is able to create the supercooling effect in a permanent, consistent and stable way, at the exact moment you need it.

Any time you open the fridge, the liquid is there ready for you to impact & surprise your customer. For example, creating "magic" in front of your clients by building a stalagmite instant ice in front of their eyes.

Our Supercooling Magic machine is of Japanese origin, using Japanese technology. Reliable and easy to operate. The machine creates all the "magic" in the bottles inside.

Our customers are using our technology to make creations like magic desserts and imposible cocktails & mocktails. *Restaurant El Celler de Can Roca* (3 Michelin Star & World Best Restaurant) and *Paradiso Cocktail Bar* in Barcelona (No.20 World Best50Bars) are surprising their customers with the supercooling technique.



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Supercooling Machine is a unique appliance that allows you to access liquids at the Supercooling temperature exactly when you need it. Just open the door and the liquid is there waiting for your Magic and Creativity.

Our Supercooling appliance uses state of the art technology from Japan, and is the world's first kitchen appliance to successfully achieve a stable, super-cooled state. Our machine preserves the liquid properties of water at around -6°C without freezing it. We have perfected the technology that delivers a unique taste and experience: cool, refreshing, magical, and absolutely delightful.

Supercooling is Magic.

This magical appliance is able to keep liquids (water, soda, cocktails, ice-cream, sorbet, champagne, cava, prosecco, sake, tea, coffee, juices...) at a very low temperature without freezing them.

The Magic appears either when you pour the liquid into other recipient, or upon impact (for example, introducing a spoon into the liquid, or dropping an olive into a cocktail).

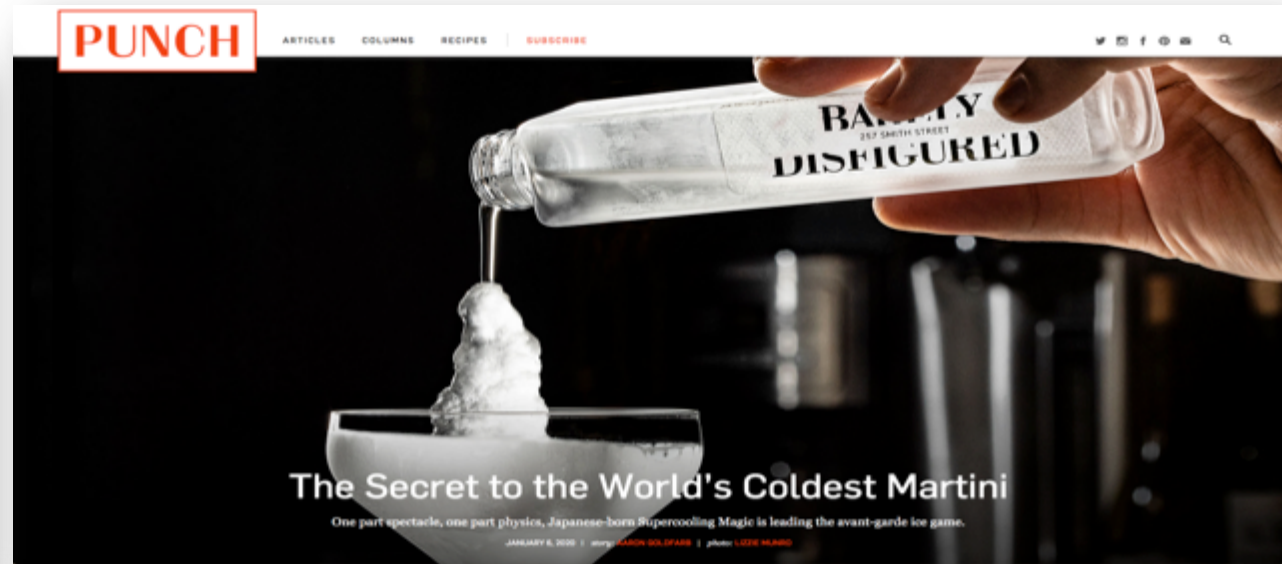
This technology will bring value to your business and your customers.



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Picture Jordi Roca, El Celler de Can Roca

MEDIA



Difford's Guide
FOR PASSIONATE DRINKERS

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Martini Cocktail

Martini History | How to make Martinis | Vesper Martini | Naked Martini | **Supercooled Martinis** | Neo-Martinis | Fresh Fruit Martinis | Martini Recipes

Supercooled Martinis
Words by Simon Difford

There is much debate as to the ideal ratio of vermouth to gin in a dry Martini but there is uniform agreement that a very cold serving temperature is essential. Enter a technique called Supercooling.

Dry Martini
We have chosen a 5:1 ratio as our preferred Dry Martini specification in deference to David Embury who writes of this...

Vodkañi / Vodka Martini
Temperature is key to the enjoyment of this modern classic. Consume while icy cold.

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RAINY FOREST

Supercooling Magic by Jordi Roca

SPECS

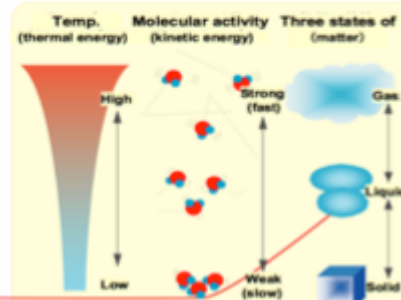
Super Cooling

A material has the property of beginning to freeze in a specific temperature range. A freezing point is the temperature just before a material begins to freeze. The phenomenon that a material does not freeze below its freezing point is called "super cooling".

Generating ICE

Ice nucleus, the seed of ice, is necessary for water (liquid) to be ice (solid). The kinetic energy of the water molecule decreases when the temperature of water decreases. Therefore, to generate ice nucleus, there is only getting energy from the outside because the activation energy is necessary. These energies are such as an impact, a rapid temperature change, and a movement of air in interface part etc.

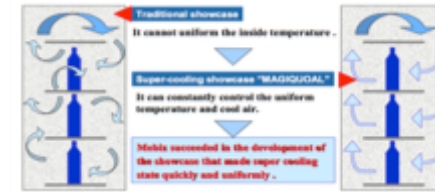
Supercooling



Patent Filings

- Drinking water storage and Manufacturing technology of purified water

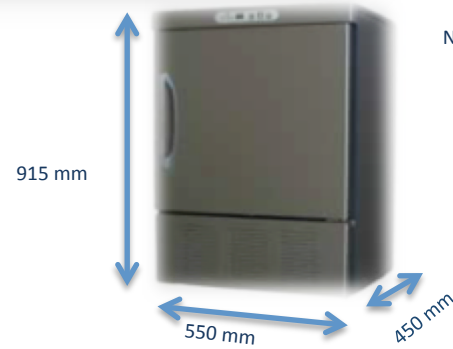
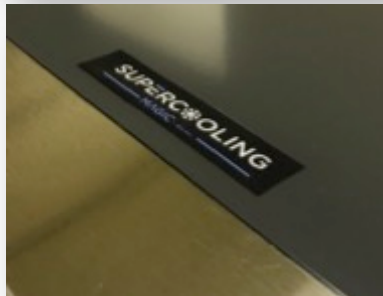
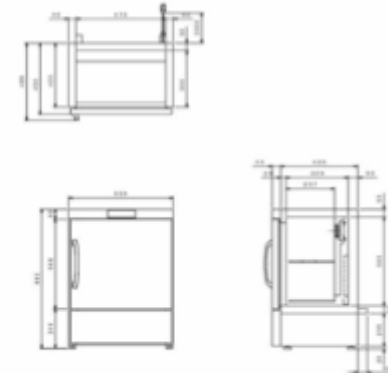
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- [PAT.PEND] JP2005-211593
- [PAT.PEND] JP2005-122573
- [PAT.PEND] JP2005-130301
- [PAT.PEND] PCT/JP2005/4228



Super Cooling Showcase Size

SUPERCOOLING
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Small Type



Net Weight
70 kgs

Manufacturing Location: Japan



World Wide Sales: FUJISAKURA SL, Barcelona, Spain



WE CREATED OUR MACHINE, SO YOU CAN CREATE THESE EMOTIONS TO YOUR CUSTOMERS. SUPERCOOLINGMAGIC.COM



"Never too old to learn a new trick"
Salvatore Calabrese SupercoolingMagic.com

Picture Paradiso Barcelona, Giacomo Giannotti