

## AN ANTIQUE METHOD FOR CUTTING EDGE COOKING.

Moduline has understood that to evolve in the kitchen and offer a healthy diet it is important to be inspired by the past and reinterpret antique cooking methods with a current point of view. In addition, in a world where everyone is in a hurry, those that are able to rediscover the values of slowness and patience, in order to obtain results that are of a high level of quality and a widened public consensus, are distinguishable.

## COOKING *chef*

### An essential system, friendly to meat.

Meat plays a fundamental role in a healthy diet, in terms of proteins, vitamins, fats, carbohydrates, minerals, enzymes and water. It is not enough for it to be present on the table: it is important for meat to be cooked without losing the natural content and the proper contribution of nutritional substances.

For this reason Moduline, with the COOKINGchef system, has rediscovered and revised "slow cooking", because only by cooking for longer periods of time at a lower temperatures one can guarantee that meat does not lose weight, does not change from a chemical point of view, and gains in flavour, tenderness and quality.



less raw material cost	<b>-20%</b>
greater end quantities = less drop in weight	<b>-40%</b>
less energy consumption	<b>-25%</b>
less labour required	<b>-35%</b>

**= savings**  
*COOKING chef*

*foodservice*

## SLOW COOKING, IMMEDIATE ADVANTAGES.

Choosing to cook slowly with the COOKINGchef system guarantees:

- a weight loss around 10% and a significant increase in product yield: there is a gain of 7.5 kg of product every 50 kg!
- Extremely reduced consumption of electricity, with a reduction equal to 25%;
- possibility of also using freshly butchered pieces and less expensive cuts;
- decreased labour costs (-35%), because inserting a probe in the core allows an accurate and safe control of the cooking process without the supervision of chefs and operators;
- an improvement in the quality of results: the resulting meat is more tasty, tender and seasoned to perfection;
- increased profit and client satisfaction.

**COOKING** *chef*  
**pays for itself!**



## HIGHLIGHTING COOKINGchef.

The main characters of COOKINGchef are the watertight chamber, without the need of fans to circulate heat, the core probe and the Delta t that make it possible to cook or maintain meat at a uniform and constant temperature, this avoids loss of humidity from the product. The marvel of perfect cooking, helping to maintain the natural content of vitamins and nutritional substances in the meat, takes place inside the chamber.

# COOKING *chef*



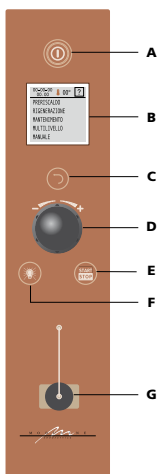
Cooking with the **delta t** system, that is with the valid support of the core probe, contributes to maintaining the difference in temperature between oven chamber and the product being cooked constant, in a more gentle manner: the less this difference is the more delicate the cooking process is, with excellent results in terms of homogeneity, tenderness and final product yield.



Model	Overall dimensions (WxDxH)	Tray capacity (00) space between	Power - kW	Power supply
<b>FS 041E</b>	800x450x600h	4 x GN 1/1 (70h)	1,2	AC 230V 50Hz
<b>FS 052E</b>	725x852x900h	5 x GN 2/1 - 10 x GN 1/1 (70h)	3	AC 230V 50Hz
<b>FS 082E</b>	725x852x1120h	8 x GN 2/1 - 16 x GN 1/1 (70h)	3	AC 230V 50Hz
<b>FS 282E</b>	725x825x1930h	8 + 8 x GN 2/1 - 16 + 16 x GN 1/1 (70h)	3 + 3	AC 230V 50Hz
<b>MC 031E</b>	450x630x410h	3 x GN 1/1 (70h)	0,7	AC 230V 50Hz
<b>MC 051E</b>	450x630x560h	5 x GN 1/1 (70h)	1	AC 230V 50Hz

## foodservice

Besides standing out for patience and delicacy COOKINGchef is also talented in simplicity: this is possible thanks to the innovative electronic controls created by Moduline to be constantly closer to those that cook.



### Version E

Electronic control and programmer

- A** ON/OFF switch
- B** Display
- C** Back to previous menu (BACK)
- D** Setting knob and select "ENTER"
- E** E Push-button "START/STOP"
- F** Push-button cooking chamber lighting
- G** Logon for core probe

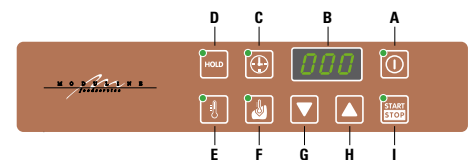


### COOKINGchef protects:

**Fats.** The low temperature does not harm and melt fats; as a result it does not change them; in this way the qualities of the fat are safeguarded and contribute to a more flavourful finished product.

**Enzymes.** The low temperature leaves the enzymes present in the meat unaltered acting like natural tenderizers, breaking down tissues and making food more tender and flavoursome.

**Liquids.** The low temperature decreases water evaporation in the meat, in a way that keeps it from drying out.



### Versione E

Electronic control

- A** ON/OFF switch
- B** Display
- C** Time selection key
- D** Keeping warm key
- E** Temperature selection key
- F** Core probe selection key
- G** Temperature decrease key
- H** Temperature increase key
- I** START/STOP key



MC 031E