

Chef to Chef

Overnight cooking

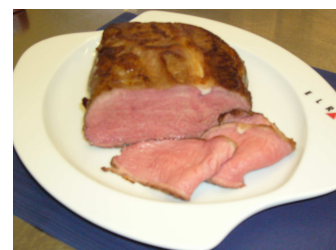
Why cook large pieces of meat overnight?

Overnight cooking or low temperature cooking are well-known and longstanding preparation methods. These methods leave nothing to chance, and thus eliminate stress for you and your staff. All the advantages and overall benefits of these cooking methods are listed below.

- **Less weight loss, a gain of 10% or more**
- **Juicy meat, maintenance of meat structure**
- **Appliances are used during the night and are available in the morning for further production**
- **Less energy consumption, off-peak tariffs overnight**
- **Better appliance utilization**
- **Production increase, appliances can be used several times during a 24-hour period**
- **Stress-free production process**

Large pieces of meat such as boiled beef, corned beef, braised or marinated meat, roast venison, tongue, etc. are suitable for overnight cooking.

For this purpose, the pressure bratt pan or pressure cooker is recommended because the cook chamber is sealed hermetically resulting in no temperature loss. To the degree Centigrade precision is a requirement for this process, and is ensured by ELRO appliances.



Kindest regards,

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