

Chef to Chef

Pressure cooking

The big advantages of pressure cooking

We are often asked „Why should we use pressure cooking?“
I would like to present the advantages of pressure cooking below. Find out for yourself why you should choose this cooking method.

- **reduced cooking times** by up to 50%
- which means a **production increase**
- **less weight loss** – up to 10%
- **high vitamin preservation** with **good appearance and colour**
- **taste and nutritive values are preserved**
- **food maintains its natural structure and colour**
- **shorter appliance utilisation** resulting in **lower energy consumption**
- simultaneous cooking of **several components in one appliance**
- **fewer appliances** thanks to **appliance multifunctionality**
- resulting in **lower energy supply costs**
- **minimal water consumption**
- **short cleaning time**
- **fully automated cooking processes**



As you can see, there are a lot of good convincing reasons to opt for pressure cooking in ELRO multifunctional appliances. Not only enhanced quality in terms of appearance and taste, but also the improved economic aspects will contribute to your success.



Best wishes,

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