

Chef to Chef

High-speed direct steam injection

High-speed pressure steaming? Why do I need High-speed?

These and similar questions come up time and again during our training sessions and cooking demonstrations. There are many answers to these questions. Below you will find some of the reasons for using High-speed.

Reduction of the entire cooking process through faster pressure build-up:

- **Increased production volume because the process time is reduced with High-speed direct steam injection**
- **Increased productivity through improved, healthier quality because vegetables are not over-cooked**
- **Faster, more flexible response in post-production during food serving, e.g. needs-based production, no over-production**

From an economic point of view, you reduce recurrent operating costs with the targeted use of High-speed because steam is injected at the push of a button. Only very small water quantities are required, because only the water volume used for steam needs to be replaced.

High-speed can also be used for other processes, such as:

- **Regenerating pre-cooked pasta**
- **Regenerating pre-cooked vegetables**
- **Steaming ravioli, tortellini and other stuffed pastas**
- **Steaming of pre-cooked dumplings**
- **Poaching fish and shellfish in steam**

Decide for yourself which product you want to pressure steam/steam economically and ecologically with High-speed.

Cordially,

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