

Pressure

Pressure steamers: speed combined with quality




moduline



Pressure

A healthy, light and fast cooking that preserves the nutritional value and flavour of each ingredient, is possible with Moduline Pressure steaming. Promises fulfilled by the new Moduline Pressure steamer, the result of advanced research and attention to the actual needs of contemporary professional catering.

The result is the best that technology can offer today in terms of performance and practicality.

In AISI 316 stainless steel Pressure cavity, you can cook with steam at temperatures ranging from +50°C to +122°C (a maximum pressure of 1.2 bar), thus ensuring savings of time and quality of food. The food does not come into contact with water, but only with its pressurised steam and cooking takes place at relatively low temperatures.

Features that make perfect the pressure steamer for pasteurization, sterilization, defrosting, vacuum cooking or reheating chilled products.

Beyond being precise, the Moduline Pressure steamer is a flexible tool for many applications, supported by advanced technology and by a simple and user-friendly interface.



Functional Features



Temperature from +50°C to +122°C, pressure from 0 bar to 1.2 bars.

The automatic cooking programs, divided in 6 categories of products, are the perfect starting point for your experience with a Pressure steamer.

Manual cooking setting and recipe registration, offer the traditional convenience to the Chef service.

Section for Favourite programs, daily life and experience always at your fingertips.

Recipes always customizable and easy-to-browse.

Pasteurization function lets you quickly pasteurizing preparations in jars (i.e. preserves, jams, etc.) under maximum safety conditions and with perfect homogeneity.

Sterilization function allows you to quickly sterilize the preparations in jars (i.e. preserves, jams, etc.) under maximum safety conditions and with perfect homogeneity.

Thaw function allows you to quickly and safely defrost any frozen product preserving its organoleptic characteristics.

Regeneration function allows you to quickly reheat previously cooked and then chilled products.

The sous-vide function allows you to cook very gently all products previously stored under vacuum conditions; steam under pressure at low temperatures allows the heat to penetrate the bag faster, thus decreasing the cooking time and the product exposure time; there is no type of transfer of substances from the bag into its content.

Slow cooking function is particularly suitable to cook meat; the steam under pressure at low temperatures enhances the flavours of the raw material and avoids any weight loss.

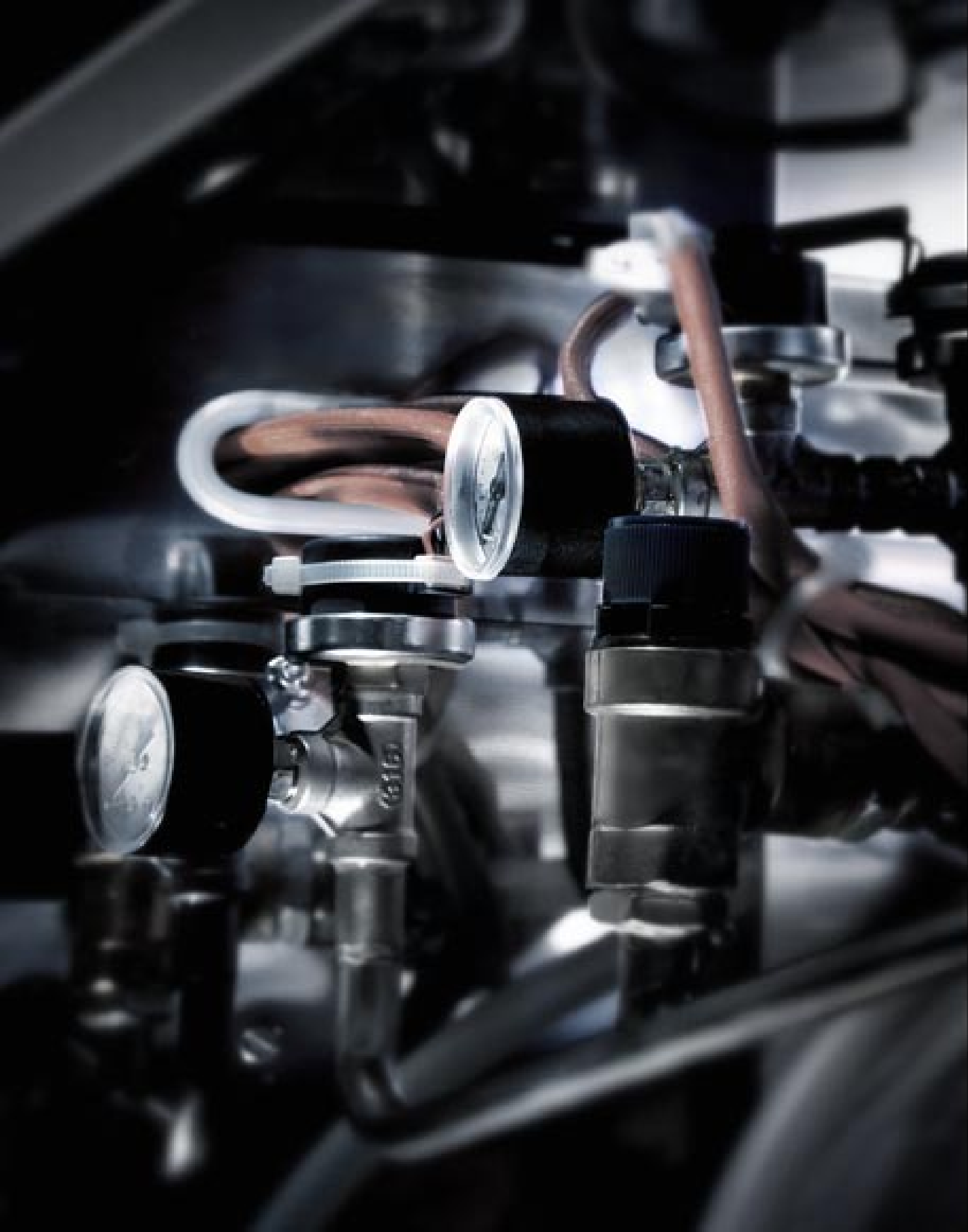
USB port: software, HACCP data and recipes always at your fingertips and keeping up with the work evolution. (optional)

The cooking programs can be divided into 9 different phases, thus allowing high performance in the food processing.

The boiler level control reduces water consumption based on the actual needs.

The automatic reduction pressure system in the cavity after cooking avoids the danger of hot steam coming out when opening the door.

Manual removal of any pieces of food left, and a simple sterilization cycle when the cavity is empty for some minutes. In this way the pressure steamer is always clean.



PLUS

MULTILEVEL

MultiLevel function: Pressure is able to manage different dishes with different cooking times or temperatures, indicating you from time to time they are ready.

FIT POWER

The FitPower electronic management of the heating elements of the boiler allows you to use the power according to your needs, to save energy and to have available supply of steam.

HACCP

HACCP system for cycle temperature recording at the core of several products at the end of the process. (optional supplied with the USB port)

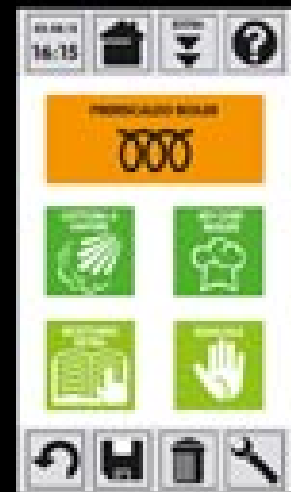
PadLock

Key lock system with password ensures the chef maximum protection of the data or the undesired interruption of the cooking program.

PROTIME

ProTime system allows you to set the date and time you want the boiler to preheat.

ON/OFF switch



4.3" touch screen LCD:

- control of the temperature from +50°C to +120°C (1.2 bars max.)
- time control
- automatic cooking programs divided into 6 categories
- ability to manage up to 9 cooking phases for each program
- favourite programs section
- boiler preheating function
- special modes: pasteurization, sterilization, defrosting, regeneration, sous-vide cooking, low temperature cooking
- cooking with core probe
- special features: ProTime, PadLock, MultiLevel, FitPower

Door opening key



START/STOP key



Electronic control

extremely intuitive and easy to use even by less skilled staff

Counter door

the cold air space keeps the outside temperatures of the door always under control

Automatic lock of the door

the door will remain locked during the cooking cyce and until the depressurization of the cavity

Condensation drip tray

under the door and removable. No more leakage and accumulation of water on the floor



Electronic pressure switches

ensure perfect temperature uniformity in the cavity

Tight-sealed cavity

provided with integrated drainage system makes cleaning easier and safer

Electronic and automatic steam control system

controls the temperature in the cavity, and thanks to the steam supply, it reduces cooking cycle by minimizing the exposure time of the product; the result is a minimum weight loss, as well as extraordinary natural and final quality

Tray rails

easily removable and washable

Hermetic closing tested at 2 bars

Internal core probe

makes the cooking processes easier and guarantees precise and delicate results

Insulation of the cooking cavity

highly insulating materials ensure lower heat dispersion



CVE SERIES



CVE031 E

Trays capacity	3 GN 1/1
Operating temperature	from +50°C to +122°C (1,2 bar max)
Tray rails pitch	80 mm (h)
Electric power	15500 W
Electric supply	400 Vac 3N 50Hz
Dimensions	700x880x750 mm

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