



The quick way to keep profits cooking

Cooking with Gas

Selecting the correct energy source is as important as selecting other key ingredients in creating the perfect meal. “Instant ignition, controllability and efficiency has made gas my preferred choice and I have been very pleased with its performance over the years,” says executive chef, Andrew McPherson. Cooking with LPG has a number of distinct advantages over other alternative power sources, which is especially important when you have a restaurant full of hungry people.

Taste: It is often argued that taste is more important than presentation in creating that perfect meal. Chefs look for the natural taste of the combined ingredients to come out in the flavour. Cooking with Handigas does not taint your food because it is clean burning and leaves absolutely no residue.

Instant heat: Handigas provides immediate heat on ignition, without the need for any warm-up period. When lit the flame temperature goes from 0°C to 1970°C in 0.010 seconds reducing the time taken to cook a meal. Switching off the flame instantly reduces the heat to 0°C allowing the chef to leave the pot on the stove.

Control: Handigas provides controllable and instantaneous heat giving the optimum type of energy for cooking. This quick response to changes in setting saves energy and time.

Quick response: Handigas is used in more hospitality establishments in South Africa than any other energy source for cooking. The speed at which it responds to the chefs intuitive touch, adapting its heat output instantly makes it perfect to seal, sear or simmer meals.

Succulence: One litre of water is generated with every one kilogram of Handigas burnt. When roasting or baking in a gas oven Handigas provides a moist heat, preventing food from drying out naturally adding succulence to the food during cooking.

Versatility: Handigas gives a broader distribution of heat across the base of the cooking implements providing flexibility for use in a wide range of cooking styles and techniques such as A la Carte French, traditional Asian or Home-cooked Italian.

Clean burning: Handigas burns very efficiently, with very low combustion emissions, less perceptible smell and no black smoke.

Ambiance: Flames from an open cooking area, gas heaters and fireplaces can create good ambiance. That combined with good food is the recipe for a successful restaurant.

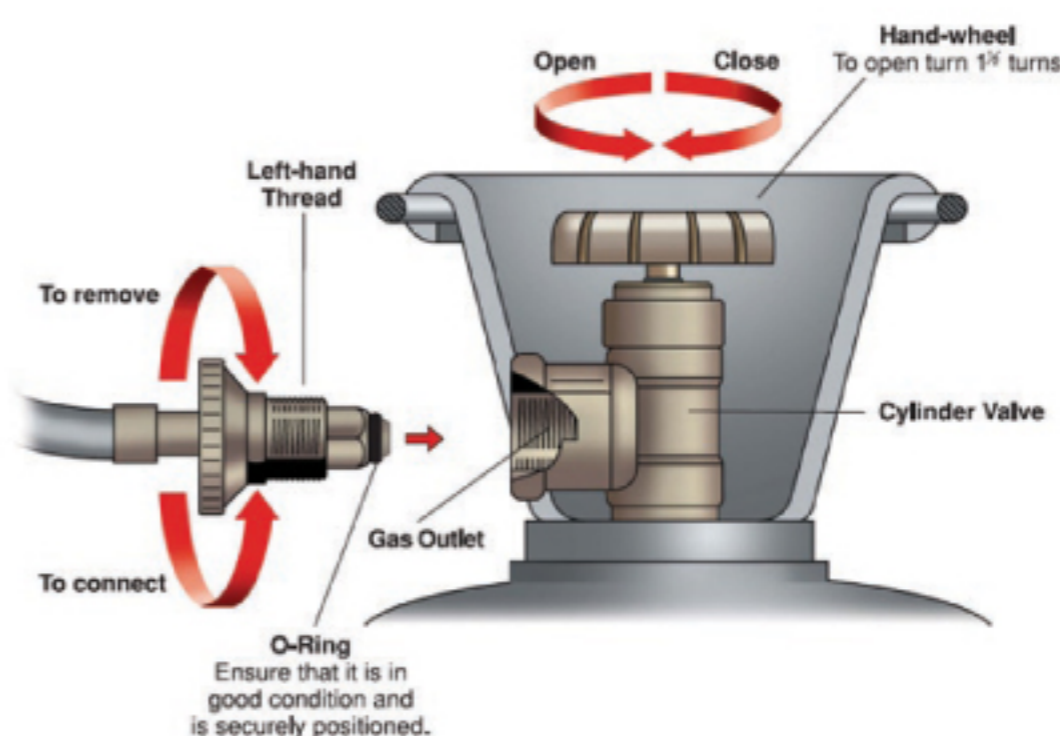
Equipment: Handigas leaves no marks on the cooking implements, meaning easier washing after cooking, helps to prolong the life of your equipment and reduces servicing.

Outdoors: Handigas provides a safe, convenient source of energy for cooking, heating and lighting during outdoor entertainment. Cooking on a gas barbeque provides instant heat for cooking.

Environmentally friendly energy: Nitrogen and water are by-products of burning Handigas making it eco friendly

Safety: Handigas has a visible flame and rapid cool down time reducing the chance of accidental burns.

Storage and connection: : Liquefied Petroleum Gas (LPG) is stored in a cylinder under pressure in a liquid form. Cylinders should be stored upright and checked for leaks on a daily basis. The correct connection method is shown below.



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