

# T&S



## Multicooker

Type: TSMK - EG + S + V

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Thisisen & Stecher BV produces multi cookers for processing various food-products. This multi cooker is particularly suitable for preparing pasta and vegetables and can be steam, gas or electrically heated. The unit is manufactured with high-quality components.



### Cooking pasta

Cooking a large amount of pasta is not easy. The pasta can stick together, break and there is a risk that the pasta will not be cooked evenly. The T&S multi cooker is equipped with a hydrodynamic stirrer. During the cooking process the pasta is "stirred" by a vortex of water at adjustable speed. The product can also be set in motion even more by pulsing compressed air.

#### Advantages:

Completely automated cooking with no need for manual intervention while the pasta is cooking.

The possibility to cook any type of pasta easily without damaging it (no rotating parts).

Ideal ratio: 1 kg of pasta per 10 liters of water. The pasta then cooks evenly and with less starch.

Boil, but not too much. Above 98° C the pasta loses its starch and gluten and tends to overcook. The T&S multi cooker is equipped with an accurate temperature controller, which guarantees the optimal boiling point with less foaming and less energy consumption.

The multi cooker is equipped with the user-friendly touchpanel MIC 900 from Aditec. The features are:

- Accurate water temperature control
- Cooking time and preheat time
- Process watersupply
- Process heating
- Process temperature hold
- Process automatic tilt basket
- Process rinsing starch
- Hydrodynamic stirrer
- 99 programs with max 20 programsteps
- Automatically or manually to next step
- Manually to next step => a signal sounds
- Adjustable speed of the watervortex
- CE certified
- Hygienic design according to HACCP
- Low maintenance
- Pulsating compressed air