



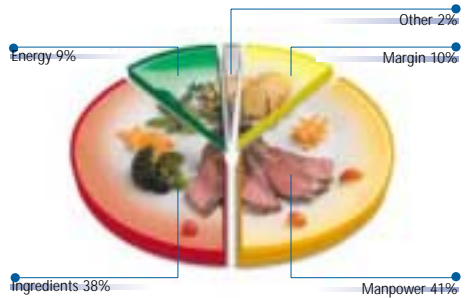
LTC - Low Temperature Cooking



 **Electrolux**

# LTC: the professional key to perfect cooking

- Up to 38% of the overall running costs of a kitchen consists of ingredients and meat is often the most expensive ingredient on the centre of your plate.
- A small saving in the weight losses of meat results in a huge return on your investments – every gram counts!
- Low Temperature Cooking (LTC) is a specialized cycle integrated in air-o-steam ovens (version A) with special solutions for specific requests, demands and needs.
- LTC has been expressly designed to cook large pieces of meat by using low temperatures to reduce over 50% of weight loss versus traditional, conventional cooking methods and basic combi cycles.
- LTC is an intelligent cycle that regulates itself according to the meat load.
- Fully automatic cooking process.



Example of kitchen running cost breakdown

- Standardized procedures on the highest level of culinary professionalism not only for beef but also for any other kind of meat.

## LTC guarantees

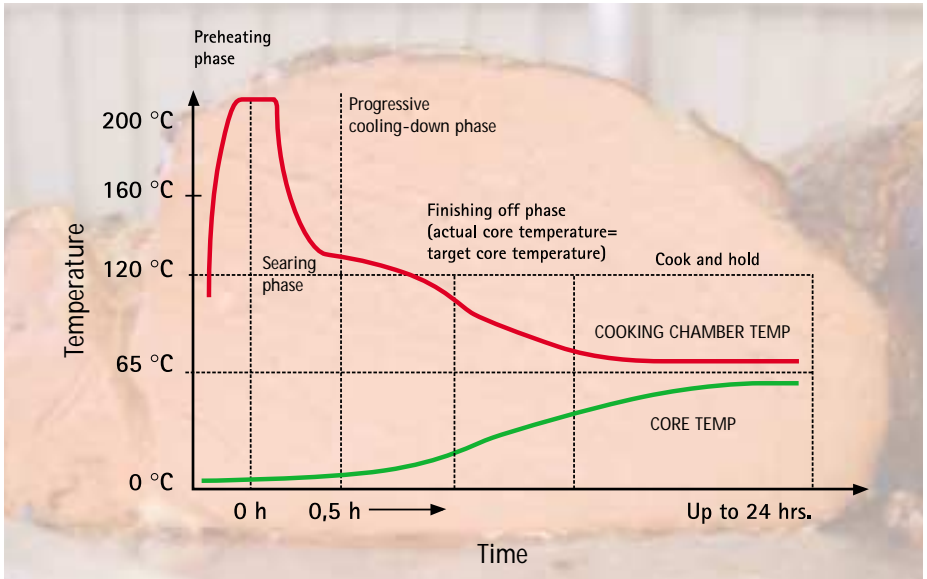


- Excellent food quality
- Weight loss: less than 10%  
(e.g. joint of beef, 38kg, 6,5%)
- Crust thickness: about 1mm
- Absolutely even cooking

Microbiological Safety in holding up to 24hrs. Certified by Food Science and Technology, Universities of Bologna and Udine.



# Top quality meat with 50% less weight loss



## TECHNOLOGY

- LTC intelligent and gentle cooking procedures are perfect for -> roast beef, tenderloin, rump of beef, big joints, turkey, leg of lamb, venison, veal and pork.
- LTC 'fast maturing' process: 1h with LTC is equal to 1 day maturing in the refrigerator; advantage: use of fresh meat!
- Repeatable top results

## EXCELLENT FOOD QUALITY

- Meat retains most of its juices when sliced
- Limited crust thickness (around 1mm)
- Tenderness is guaranteed throughout the joint
- Typical roasting aroma and excellent consistency
- Colour of the slices is consistent throughout

## OPERATION

- Specific for bulk production and banqueting

- Holding 'stand by' solves problems caused by a delay in the arrival of guests
- Extended holding phase for 'fresh cut service', e.g. Pos, Bake-off station

## BENEFITS

- Standardized quality of food increases your business
- Weight loss is more than halved with respect to the traditional cooking cycles

## LTC takes care of your business

	Restaurant	Hotel	Catering
Meals served per day	100	300	1000
Served portion of meat	150g	150g	120g
Cost of meat per kg €	14.00 €	14.00 €	10.00 €
Working days per year	250	300	300
Yearly cost of meat with a traditional combi oven (over 20%)	65,200 €	236,260 €	450,000 €
Yearly cost of meat with LTC (less than 10%)	58,300 €	210,000 €	400,000 €
<b>Annual saving with LTC</b>			<b>50,000€</b>
		<b>26,250€</b>	
	<b>6,900€</b>		




Note: Costs may vary from country to country.



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