

# OUR HIGH PERFORMANCE PRESSURE COOKER

Use pressure and steam to increase quality

Upgraded feature – control unit outside the appliance.

- Remote-controlled, ergonomically arranged operating unit, as a glass display with surrounding CNS frame protection.

**+15%** Nutrients and Vitamins

Water use is minimal, prevent nutrient loss. Taste and nutritional value preserved.

**+25%** Improved Appearance

Cooking under pressure prevents friction and movement, preserves natural structure and color of food. Less weight loss of food.

**-50%** Cooking Time

Shorter cooking time. Number of batches each day can be doubled.



## ADVANCED VERSION WITH REMOTE CONTROL UNIT QCS

### QCS (QUICK COOK SELECT)

called up stored recipe quickly and easily

### PMS (POWER MANAGEMENT SYSTEM)

reduces power requirement

### HPC (HIGH PRESSURE CLEANING)

for ultra-fast cleaning

### PCS (PRESSURE CONTROL SYSTEM)

reduces cooking time

### HIGH-SPEED SYSTEM

uses significant less power

### CORE TEMPERATURE PROBE

makes cooking at right degree

### WDS (WATER DOSING SYSTEM)

for simpler and more accurate filling

### VACUUM HEATING SYSTEM

minimize energy consumption and no maintenance cost