

PACOJET – AT THE HEART OF A NEW FOOD PREPARATION DIVISION FROM MAGRINI

Hotelympia 2008 – Stand No S2030

Magrini Limited, the exclusive UK distributor for such iconic kitchen equipment as **Pacojet** and **Vita-Mix**, has formed a separate division called **Cooking Technology & Concepts** to distribute its ever-growing portfolio of specialist food preparation equipment. Visitors will be able to see the Pacojet food processing system and the Vita-Prep 3 blender, together with a host of new and innovative equipment on **Stand S2030** at **Hotelympia 2008**. A team of experienced chefs will be on hand to demonstrate the equipment and answer questions.

SPECIALIST FOOD PREP EQUIPMENT

Cooking Technology & Concepts specialises in the distribution of innovative and cutting edge equipment that will enable chefs to experiment with new ways of developing the taste, texture, flavour and appearance of food to create new and exciting dishes that are so individual it will differentiate them from their peers. Pacojet and Vita-Prep 3 equipment, already established as indispensable equipment in a modern, professional kitchen, form the backbone of the new division and will be joined by many new products that are already becoming established on the continent but, as yet, largely unknown in the UK.

Amongst these products are the Gastrovac, the Anti-Griddle and Thermal Circulators and Water Baths:

The **Gastrovac** is a way of cooking under vacuum that preserves texture and retains all the nutrients and flavours of the food. When the vacuum is released, the cooking liquids are readily absorbed by the food.

The **Anti-Griddle** acts in exactly the reverse way from a regular grill. Instead of using heat to seal the surface of food (as with cooking meat), it seals food by rapidly chilling its surface area. It quickly freezes sauces and purees, enabling chefs to create tantalising textures and deliver quite unique and satisfying dining experiences.

Thermal Circulators & Water Baths Indispensable equipment for setting up a sous-vide system.

Also in the CTC portfolio of products are: the **Gourmet Whip**, a compressed air whipper for aerating foams and sauces; **Fata Paper**, high temperature, transparent cooking paper; the Fakircook **Grill**, a process that cooks meat quickly from within to retain essential juices; the **Smoking Gun** for giving key ingredients a novel smoked taste and the **Superbag**, which is a porous, inert filter for separating liquid from solids without the need to skim or clarify.

Sales Director of Magrini, Graham Bagnall, explained the thinking behind the new division: “We have achieved a certain level of expertise in the food preparation equipment market, having been distributors of Pacojet and Vita-Prep machines for some time. We have seen how enthusiastically chefs react to new equipment that can help them deliver new, better or different dishes. It prompted us to put together under the CTC name a collection of some newly launched, cutting edge equipment from around the globe.

In some instances, the products are so new that literally only a handful of chefs in the world are using the equipment at the moment. That said, these are functional pieces of equipment that will help chefs of all levels and they are certainly not confined to exponents of so-called ‘progressive cuisine’ or ‘molecular gastronomy’.”

Visitors to the **Magrini** stand **[S2030]** will be able to see all the new and existing products, many of which will be demonstrated during the exhibition by Magrini’s team of skilled chefs. **COPY ENDS**

PICTURE CAPTION: “Pacojet – At the heart of Magrini’s new CTC division”

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