

1. LOW-TEMPERATURE COOKING

Since the invention of sous-vide or vacuum cooking by George Pralus, we have had the opportunity to witness and experience one of the greatest culinary revolutions in history since freezing. In this era of constant innovation, various techniques, products, tools, machines and cutting-edge materials have enhanced the way cooking has traditionally been understood and practiced, though perhaps none have been as exploited and developed as vacuum cooking.

Vacuum cooking set out on its journey without much fanfare. It has attracted various levels of interest both by chefs and the food industry itself, taking leaps both forwards and backwards. Today, nobody is surprised to see fresh foods or even dishes prepared by the most eminent chefs inside a plastic pouch. However, it was not that long ago that some professionals were unabashedly skeptical of this cooking method. We still recall the first manuals that made their appearance in Spain in the 1980s and 90s, as well as specialist courses, videos and publications concerning the vacuum-packed technique and vacuum cooking. Almost all of them were inaccurate, ridden with errors and fears due to a partial unfamiliarity with some of the results and the lack of research. The absence of clear legislation only served to strengthen the myth of this unknown technique and fears about practicing it.

A number of French books drew us closer to the best practices of assembly cooking with a little more precision. Vacuum machinery manufacturers themselves did their utmost to explain the benefits of this food conservation method, though at times without much success.

Vacuum-packed foods began to appear on the market in different ranges and stages of preparation only very gradually. These vacuum-packed products finally managed to win over most of the restaurant industry, possibly on account of their quality and due to their high market price, persuading many chefs to take the bull by the horns and begin putting out their own products.

The vacuum-packing technique was the first to overcome the hurdles and establish itself as a system within production. This first step was extremely conducive to fostering a greater understanding and introduction of the technique into kitchens. Then came the pasteurization of portions and, finally, its adoption as a cooking method, which is almost always *mise en place*. That was how the first vacuum-packing machines and the first steam ovens got to our kitchens. Initial reluctance gave way and the first portions began to be prepared in the most up-to-date kitchens, so as to make the most of down time and offer specialized dishes with little turn-around on the menu.

The day-to-day experience, the appearance of the first cook books, the professionalism brought by a number of chefs who may have been trained in the finest restaurants in France and the technical data that the food industry gradually provided made vacuum cooking change the way some cooking methods are understood once and for all, not to mention *avant-garde* cooking.

A second phase was embarked upon with the use of the first laboratory thermal baths as cooking appliances. At the outset, chef Joan Roca and his team of collaborators began researching and developing their possibilities as well as discovering new forms of vacuum preparation and cooking. Low-temperature cooking is a new alternative when cooking meat and fish as well as other prepared foods.

The collaboration and intervention of other professional disciplines in the realm of cooking has brought the essential additional expertise to facilitate the advance and understanding of everything related to

the physical and chemical processes to which the food is subjected with the temperature changes during cooking. However, the greatest accomplishment was managing to spur on chefs' concern and interest in this new way of understanding cooking methods.

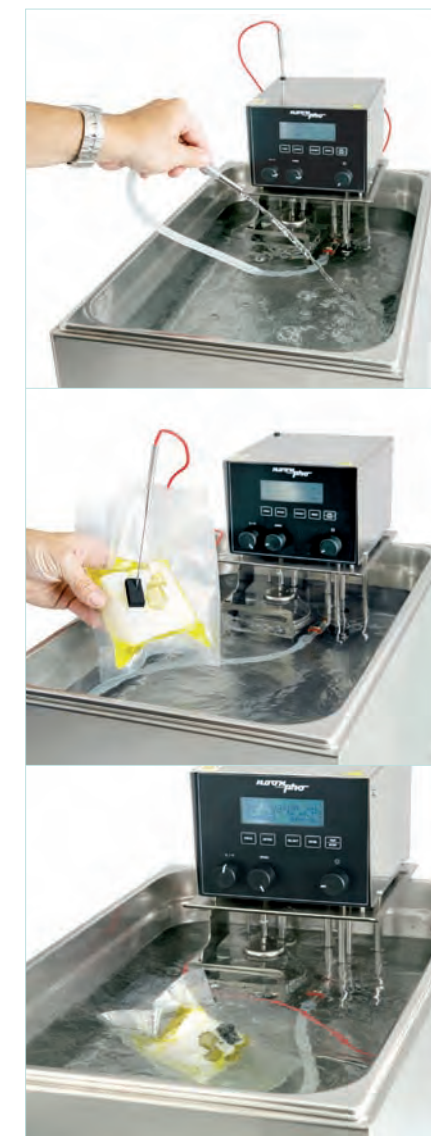
A thirst for culinary knowledge bolstered by the rapid growth and spread of information about this technique enables many professionals to start using this technique rapidly, thereby enhancing its development.

With all the accumulated experience, professionals gradually set forth new motions, both in the system and the possibilities for food preparation. They put forward and drew up new temperature tables, making the previous cooking temperatures relative. Perhaps the main innovation that arose was that food could be cooked in two stages in order to achieve different textures in the dish. However, it came off to a poor start because the first trials seemed very similar texture-wise.

In order to understand the advantage of working with these cooking appliances compared to conventional steam oven systems, attention could be drawn to its precision and tightly controlled temperature cooking, allowing limits to be reached that had never been achieved before. This same precision also allows for cooking at specific temperatures in order to soften the food's fibers, change its physical and chemical state, exchange flavors between foods, etc., thus taming and making the most of the finest properties of each food.

The precision of the maximum temperature to which a food is subjected will be determined both by the exact final point of doneness and the maximum degree of temperature which, starting from a determined value, can cause undesired changes in taste or texture.

Another paramount factor to bear in mind is the cooking time or the application that will be given to the food concerned.



Long cooking times, which even exceed 24 hours at times, have not been a stumbling block to achieving the widespread adoption and popularization of this technique.

The entry of new batches of school-trained chefs into the profession has led to some standardization in many restaurants' form of cooking. Therefore, we can regularly spot the description "low-temperature cooking" on menus with the same prominence as roasting, poaching, grilling, etc.

Modern cooking's various applications and service systems means that each chef works differently. These include individual food portioning, the use of vacuum cooking at banquets, the use of mise en place as a unique and indispensable work method and vacuum cooking as a means of preserving cooked foods for a longer length of time, thereby capitalizing on down time in the kitchen. All these contributions, whether immediate or preparatory, have made low-temperature cooking trickle down sufficiently for the machinery industry to provide technical resources and solutions to the profession's growing needs.

Needless to say, it was Joan Roca who blazed the trail by marketing these appliances. The Roner thermostat by J.P. Selecta was the pioneer and precursor of other appliances, which, as the first, were taken from corporate catalogues that marketed laboratory components. Small adjustments concealed their origin even though their main function was solved, given that both the recirculation and temperature precision and control facilitated their main purpose. (It is rare not to see a water bath or accurate thermostat in kitchens of a certain standing.)

The widespread installment of thermal baths from laboratories in restaurants all over the world, the great evolution of the low-temperature cooking technique and the final qualitative progress of vacuum cooking in cuisine worldwide has given rise to technical requirements

that have gradually spawned the development of a new generation of constant-temperature thermal baths of the highest precision exclusively designed for cooking.

New appliances with similar features and comparable work capacity are coming to the surface in many countries. All of them compete against each other to occupy a place of honor in the finest kitchens around the world. New compact laboratory models with different capacities are breaking through the wide-ranging appliances available. However, they still have not brought forth the improvements and changes that can foster the development of vacuum cooking once and for all. There are even some thermostats on the market hidden beneath a suspiciously low price with very little power and features. We advise those just starting out to do some research before acquiring a new appliance.

It was not until the beginning of 2008 that **100%Chef**, a new Spanish company, burst onto the market with a completely different model designed exclusively for chefs' enjoyment and passion. The internationally-patented appliances, marketed under the name of **noon**[®], have two categories of features, depending on the needs of each establishment.

Significant structural modifications and improvements in performance, power, operating time control and programming, internal and external food temperature measurement, specific programs for repeat cooking, perfectly even temperature distribution in the water regardless of the container used as well as a new series of accessories and services (shock-resistant travel case, shiny basins with personalized lids, self-emptying systems and connections to other basins, etc.): all these improvements and features are coupled with other innovations related to food safety, an exclusive maintenance service, an exclusive club for online users and the specialization and robustness of its components.

These improvements aim to gain much more precise control to achieve ideal cooking temperatures, learn what is happening within the food thanks to its inner thermometer probe and investigate new possibilities and cooking systems. In a nutshell, they make for new ways to continue exploring and developing the vacuum cooking of the future.

Now chefs have at their disposal a tool wholly and exclusively designed with them in mind. The technique's logical development has once again been bolstered by technological evolution, which will allow chefs to finish their daily work faster, more comfortably and more safely. **With the new 27- and 54-liter Noon Compact**, the revolution has arrived. The new generation of accurate thermostats for the kitchen has come on the scene.



2. BENEFITS AND APPLICATIONS

- You can cook previously vacuum-packed products (meat, shellfish, fish, poultry, vegetables, terrines, pâtés, jams, sauces, preserves, aromatic oils, etc.).
- **Pasteurization** (85 °C) of foods prepared using traditional methods.
- Thermal **regeneration** of finished vacuum-packed products.
- Cooking with this system **prevents the loss of liquids, dehydration and drying-out of the products**, which can reach 25% using traditional methods.
- This technique **respects the food's natural structure** as much as possible (gelatins, collagens, proteins, etc.).
- Vacuum cooking **enhances and sets the aromas and flavors** of the foods.
- By respecting the chain of cooking, **we extend the shelf life of foods considerably** and it allows us to work with plenty of time in advance.
- By stewing, vacuum-packing, pasteurizing (10 min. at 85 °C) and cooling in ice, we obtain a product which **is perfectly conserved for 21 days**.
- Regeneration, cooking according to a product table, time, temperature.
- Given that cooking is performed in such a stable medium as water, we can guarantee **much more precise results than in a convection oven** in which the medium is air and the temperature oscillation is much greater.
- By drawing up a **table for the product/time/temperature**, we guarantee **perfect and precise cooking throughout all the applications**, which eradicates problems arising from the chef's guesswork. In ad-

dition, we standardize various satellite kitchens more easily (catering companies).

- The various safety mechanisms **noon®** appliances have (see technical specifications) allow **continuous operation of the machine without the need for supervision of the process** nor fear of accidents, which means that production is not brought to a standstill even during down time in the kitchen.

3. PRODUCTION SYSTEMS AND TEMPERATURE TABLES

a. Immediate cooking: ready to serve

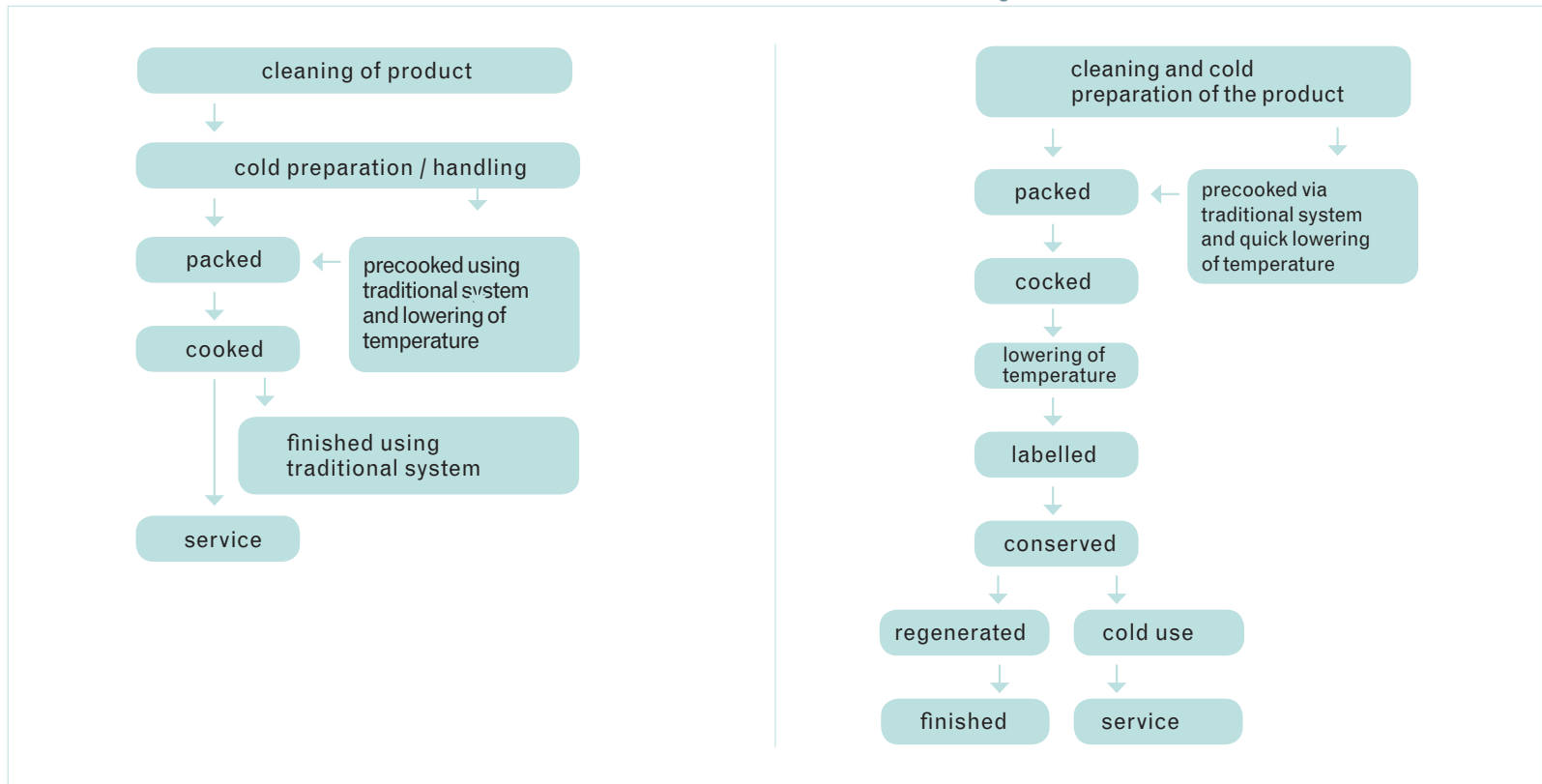
In vacuum cooking, the product is generally prepared, vacuum-packed, portioned, sometimes uncooked, sometimes marinated, etc. When it is ready to produce and serve instantly, we will call it immediate or direct cooking. Once cooked, the food should be eaten immediately given that the short cooking time makes for close degrees of doneness at the core.

b. Indirect cooking: cooking, lowering of temperature, conservation and regeneration

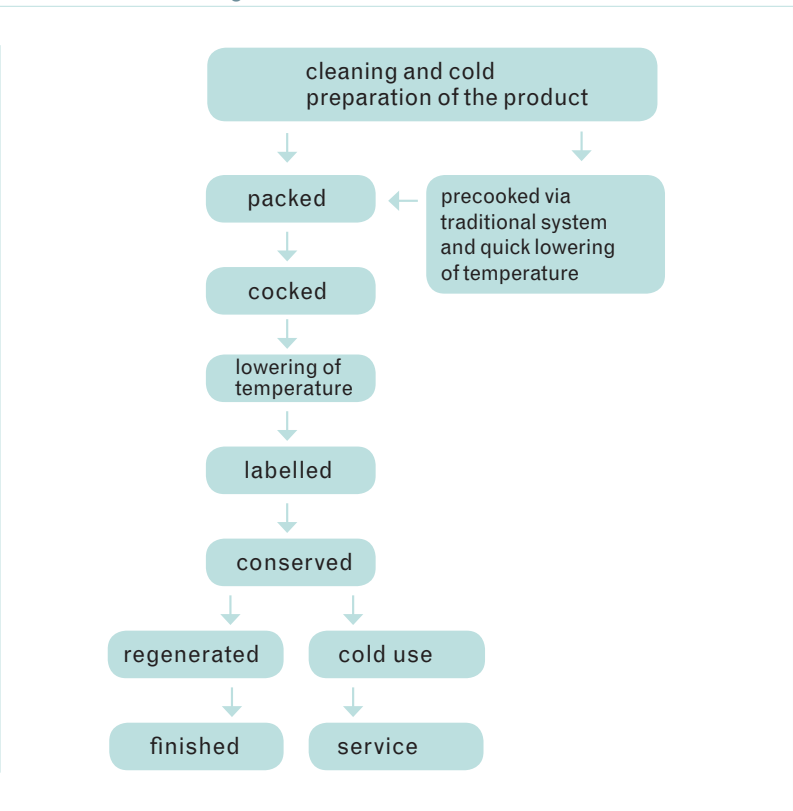
Vacuum cooking is relatively practical for preparing and cooking during down time thanks to the considerable staying power of food cooked with long cooking times, thanks to pasteurization.

The product is generally prepared and cooked a number of days in advance and kept chilled at 3 °C. Once service time arrives, it is regenerated in its own pouch never above its cooking temperature and is usually finished with some element of traditional cooking to restore its crunch and caramel color, also placing it in the roaster or braiser for a moment. Alternatively, it is sometimes served cold like terrine or candied fruit.

a. Immediate cooking



b. Indirect cooking



c. The tables below are simply a sample of different parameters, coming from the fruit of experience and each of which should be tailored to your needs, products and particular preference regarding cooking temperatures. It is also a good guideline for all those who wish to learn or compare.

The way the food is prepared prior to cooking will have a direct influence on its required cooking time. If cut in smaller pieces, it will take less time. The opposite is also true.

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TABLES: pages 10 and 11

IMMEDIATE COOKING	INTERNAL TEMPERATURE °C	COOKING TEMPERATURE °C	APPROX. TIME IN MINUTES	OBSERVATIONS
Tuna 150 g	38	50	11	sautéée on griddle 2 min
Cod 200 g	38-40	50	12	direct service
Mackerel 100 g	43	43	8	direct service
Sea bass 200 g	45	50	15	sautéée on griddle 2 min
Hake 200 g	50	60	12	direct service
Monkfish 180g	48	60	12	hot oven 1 min
Stingray 150 g	50	55	10	direct service
Salmon 200 g	38	50	13	direct service
Walnut scallops	55	66	15	sautéée on griddle 1 min
Full oysters	38	55	2	direct service
Turbot 200 g	50	60	14	direct service
Sole fillet 200 g	50	55	8	direct service
Lobster tail 250 g	60	70	8	sautéée on griddle 2 min
Veal fillet 200 g	50	65	15	sautéée on griddle 2 min
Foie gras 300 g	60	65	20	sautéée on griddle 2 min
Loin of lamb 200 g	60	65	20	sautéée on griddle 2 min
Poulard breast 180 g	62	65	20	sautéée on griddle 2 min
Roast beef 350 g	55	65	17	sautéée on griddle 2 min
Artichokes 500 g	90	90	45	serve as product
Banana 100 g	65	65	20	direct service
Peach half	63	65	15	direct service
Pineapple slice	65	65	20	direct service
Pear 100 g	95	95	35	direct service
Whole apple	85	95	15	direct service

INDIRECT COOKING	INTERNAL TEMPERATURE °C	COOKING TEMPERATURE °C	APPROX. TIME IN MINUTES	OBSERVATIONS
Vegetables				
Artichokes 500 g	90	90	45	serve as product
Mushrooms 500 g	70	80	20	serve as product
Onions 500 g	70	70	60	serve as product
Asparagus 500 g	95	98	30	serve as product
Sliced carrots 500 g	90	95	25	serve as product
Potato scoop 500 g	90	90	90	serve as product
Turnips 500 g	85	85	45	serve as product
Scallion	85	85	60	serve as product
Meat				
Beef cheek 320 g	68	68	18 hours	regeneration
Fillet of pork 320 g	76	76	40	regeneration
Pork ribs 400 g	72	72	15 hours	sautéée on griddle 3 min
Suckling pig 375 g	70	70	12 hours	sautéée on griddle 3 min
Shoulder of lamb 350 g	63	63	24 hours	sautéée on griddle 3 min
Pork jowl 900 g	70	70	17 hours	sautéée on griddle 3 min
Veal kidneys 350 g	62	65	25	regeneration
Pigeon breast 80 g	62	65	25	serve cold
Full pigeon 620 g	62	62	2 hours	regenerate and sautéée
Liver and quince terrine	60	70	30	serve cold
Hare terrine	63	63	30 hours	regeneration
Duck with pears	63	75	2 hours	serve cold
Duck magret 250 g	60	60	2 hours	sautéée on griddle 3 min

INDIRECT COOKING	INTERNAL TEMPERATURE °C	COOKING TEMPERATURE °C	APPROX. TIME IN MINUTES	OBSERVATIONS
Other products				
Strawberry infusion	65	65	45	serve cold
Eggs	62	62	45	serve cold
Banana 100 g	65	65	20	direct service

NOON®
TO COOK WITH PRECISION...



noon[®] compacto



noon compacto[®] is the result of innovation and accumulated experience in low-temperature vacuum cooking.

noon compacto is recommended for expertly cooking vacuum-packed food, pasteurizing precooked food and regenerating any kind of product in total safety and comfort, in addition to running cooking programs with a high level of accuracy.

Thermal baths that are component-free, sturdy and stand up to difficult work conditions, are easy to clean and maintain, full of practical details and fully automated work functions that allow you to increase work capacity and performance in production.

"Now cooks have a tool fully designed just for them. The logical evolution of the technique is once again supported by technological developments which enable cooks to make progress and carry out their daily tasks faster, safer and more comfortably."

The new generation of compact precision thermostats is here!

**NEW COMPACT
THERMAL BATHS
FOR THE
PROFESSIONAL
COOKING**

LEARN ABOUT ITS ELECTRONIC FEATURES

1. Easy to navigate. Very intuitive.
2. Continuous or timed cooking system.
3. Controlled cooking at the center of the product. Thanks to its new water-resistant and extra fine probe (just 1 mm) for vacuum cooking, you'll be able to know the internal temperature of food at any time because the device will stop when the center of the food reaches the selected temperature. Therefore, you'll be able to know what it happening inside the bags, regenerate food more accurately, reach a precise degree of pasteurization, etc.

You'll also be able to cook food immediately while cooking other food at a different temperature by using the alert system for when a certain temperature is reached.

4. More than 60 free programs for personalized programming, in addition to 21 resident programs with the most frequently-used recipes in low-temperature cooking.

5. The HCT system, based on the concept of HACCP, will let you program precise cooking times. Once the cooking time expires, the processor controls the temperature as it cools down, not allowing it to drop below 52° C until you arrive. Therefore, it ensures precise cooking in compliance with safety and food standards.

6. Its memory system records the parameters of the programmed time, temperature and work system every five minutes. This way, if the power source is momentarily interrupted, your noon will resume working again automatically with the same work parameters it was using before losing power.

7. When turning on your noon, you will only need to press one button to select from among six display languages (English, Spanish, French, Italian, German or Dutch) and pick the scale for measuring temperature (°C / °F).

All these improvements and benefits come along with other innovations related to food safety, an exclusive support and maintenance service, a club for online users and the high level of specialization and robustness of its components. .



LEARN ABOUT ITS INTERIOR

1. Take better advantage of the space thanks to its deeper basins.
2. 27-liter Noon Compacto: 35% more useful work capacity compared with other brands.
3. 54-liter Noon Compacto: 25% more useful work capacity compared with similar models.
4. Isothermal basin lined with foam insulation, providing for better stability, faster speeds and less energy consumption.
5. Reinforced ventilation throughout the electronic section.
6. Water recirculation is guaranteed throughout its volume by means of a powerful pump. It reaches a high degree of accuracy regardless of its level of work. Moreover, its special filter prevents any blockage of the recirculation pump, is easy to take apart and easy to clean.
7. Safety and comfort: with just the press of a button, the basin will be automatically emptied by means of the pressure pump. No more carrying buckets of water: it empties and changes the water as many times as necessary.



8. Careful chassis design. All connections are covered, allowing you to protect your cables, connections, etc. You can push the device against the wall and gain space at the workstation.
9. INOX cover with handle, steam valve and special entry for the probe cable.
10. Compact, stainless steel chassis keeps its shape and is sealed, without joints or rivets. Rubber, anti-slip feet screwed on. To last forever!
11. A broad, one-year WARRANTY and technical service in more than 11 countries, ensuring that your noon can receive support wherever you may be (Spain, France, Germany, Portugal, Belgium, the Netherlands, Italy, Brazil, Chile, Mexico, Morocco, USA, Australia...).



NOON COMPACTO® 54 LITROS

80/0047

Exterior Measurements (high x long x thick): 320 x 680 x 680 mm.
Interior Measurements (high x long x thick): 200 x 600 x 500 mm.
Capacity: 54 liters / 14.3 Gallon (EUA) / 11.9 Gallon (UK)
Weight: 32,5 Kg.
Power: 3200 W
Feeding Voltage: 230V / 50 Hz (EU) – 120V / 60 Hz (USA)
Range temperature: from room temperature to 90 °C / 194 °F
Regulator: Microprocessor System
Regulation: Pasos de 0.1 °C
Precision: 0.1 °C
Presión bomba: 115 mbar.
Pump Volume: 12 liters / minute
Working Conditions: Max. Temperature 50 °C-Max. Humidity 80%



noon® WATERTIGHT COVERS

80/0040
For baths size GN 1/1

80/0042
For baths size GN 2/1

In slow cookings, it is necessary to cover the thermal bath to avoid excessive evaporation. Our watertight covers allow to increase the water heating speed, avoid evaporation and heat loss and stabilize your bath's temperature.

Their design allows to free the excessive heat due to the pressure, keeping the steam away from the thermostat. They also protect the thermostat's electronics from the steam. In this way, your machine will always be cool, thus increasing its life and performance.

 **STRONGLY RECOMMENDED!**



noon® GN BATHS 1/1

80/0043
20 litre size GN 1/1

80/0044
27 litre size GN 1/1

Thermal baths improve water temperature stability, make its heating easier and allow comfortable transportation and emptying.

All our noon thermal baths series are equipped with a sealed cover, a handle and a drain.

noon®'s heating power allows to work with baths that are larger than the average. You'll be able to choose from among 4 different sizes.



NOON® GN BATHS 2/1

80/0045

45 litre size GN 2/1

80/0046

54 litre size GN 2/1



All our **NOON®** thermal baths series are equipped with a sealed cover, a handle and a drains.

