

Certainly not a one trick pony!

Advance Catering Equipment's multi-talented Thermodyne system on display at Hotelympia 2010.

Stand N1916a, ExCeL London, Feb 28 to March 4

[Advance Catering Equipment](#) will use Hotelympia to show its recently launched Thermodyne system to the hospitality market. [Thermodyne](#) is a versatile, low-temperature system for holding, slow cooking or reheating without overcooking or drying out. The Thermodyne range was developed in the USA and is now available in the UK through sole distributor Advance Catering Equipment.

When Thermodyne is used as a holding system it maintains food quality better and for longer than traditional methods. As a slow cooker it produces superior results, even with cheaper cuts of meat, and minimises food shrinkage. It is also simple to use and enhances food safety.

Uneven temperature control is one of the most common food safety concerns. The Thermodyne system eliminates this. ['Fluid-Shelf'](#) technology distributes heat uniformly throughout the cabinet, by conduction from glycol liquid within the shelves.

With 'Fluid Shelf', even continuous door openings do not cause temperature loss, as the technology continues to hold the food at precise temperatures and maintains optimal quality, ensuring the highest level of food safety possible.

Thermodyne is probably the easiest-to-use holding system/slow cooker ever. There are no confusing dials or controls – it's either on or off. Little or no staff training is required. The multi-talented Thermodyne system is energy efficient too, having Energy Star approval in the USA. Costing as little as around ten pence per hour to run.

Thermodyne is available in a choice of sizes, from compact counter-top units to high volume, dual cabinet models.

The Thermodyne system will be on show throughout Hotelympia on stand N1916a. Members of the Advance Laundry Equipment team will be on hand throughout the event to talk to visitors.

Advance Catering Equipment is part of the Advance Group. For more information on the Thermodyne range call 0800 597 7427 or visit www.advancegroupuk.co.uk

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Hotelympia 2010 preview Thermodyne – Nov-09

Press Enquiries:
Toni Turner or Alison Haynes at The Publicity Works
Phone: 01263 761000; email: advance@publicityworks.biz

Luke Boxall at Advance Group: 0800 597 7427

Email subject line: News: Advance Catering Equipment's multi-talented Thermodyne system on display at Hotelympia 2010.

Approved by Date