

Thermodyne – the energy efficient cooking system

The [Thermodyne](#) low temperature cooking system, available in the UK through sole distributor [Advance Catering Equipment](#), costs as little as 10p per hour to run. Unlike conventional ovens and hot cupboards, where the heat is introduced to the cabinet cavity, usually by fan, with Thermodyne the heat is transferred by conduction from glycol liquid within the shelves of the oven.

Thermodyne's '[Fluid-Shelf](#)' technology ensures that the heat source, the glycol, is in constant motion so all parts of the shelf are maintained at the same temperature. This precise control results in an extremely efficient and energy-saving cooking system - the 700 Series requires less than 0.7kW per hour to run.

Used as a hot cupboard it holds food for longer than traditional methods without overcooking or drying out. As a slow cooker it produces superior results, even with cheaper cuts of meat, and minimises food shrinkage.

Thermodyne is probably the easiest-to-use hot cupboard/slow cooker ever. There are no confusing dials or controls – it's either on or off.

[Cost Sector and Eat Out initially](#)