

THERMAL COOKWARE: How it all works

Unbeatable performance featuring exclusive Thermos TherMax vacuum insulation - Thermos's very best. You simply cannot buy another product of this size and type with better hot and cold keeping performances.-THERMOS guarantee it. Hottest Hot. Coldest Cold.

Evacuated insulation technology was pioneered by **Thermos over 100 years ago** and has become a recognised household name around the world.

Most of us can remember with fondness the genuine Thermos "hot beverage" flask we have had the pleasures of using over many years.

And many will have experienced the dismal failure of many of the cheaper flasks to retain temperatures for any decent length of time.

The Thermos Shuttle Chef uses patented Thermax vacuum technology which virtually eliminates temperature change by creating an airless vacuum space between two stainless steel walls.

The result is an insulation layer that performs better than any other.

This excellent insulation means there is only a heat loss of 3 to 4 degrees Centigrade per hour.

You simply cannot buy another product of this size and type with better hold and cold keeping performance.



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www.floatingimpressions.com.au

Retains Hot or Cold temperatures- for at least 10 hours

The Thermos Shuttle Chef is a cooking utensil which consists of two containers, one inner clad stainless steel pot (for direct heating) and a patented outer vacuum insulated container for heat preserved cooking.

Simply assemble your ingredients into the inner pot and heat on a stove.

After it comes to the boil, reduce heat, cover and simmer for 10-15 minutes.

Turn off heat and transfer to outer container, close and that's it.

The heat is retained to continue slowly cooking your food for hours without any constant attention.

Technology

The inner pot consists of a multi layered stainless steel structure: and has a layer of carbon steel with high heat conductivity sandwiched into the heavy base plate.

This combination is able to absorb and conduct heat quickly, minimising hot spots and retaining that heat for as long as possible.

The carbon steel, heat retaining plate means that it can also be heated by an induction element.

The outer container has patented vacuum insulation to prevent heat loss.

The system is able to retain heat or cold equally efficiently.

Due to excellent insulation, there is only a heat loss of 3-4 degrees C per hour.

This leads to the same effect as gently and slowly cooking your food for hours, but without constant attention.

After 6 hours, model CC4500 S/ RPC4500 will still have a temperature above 71 C and model RPC6000 W, a temperature above 74 C.

The Australian Food Standards sets a temperature of 60 degrees C or above to prevent food poisoning bacteria from growing.

For further information visit www.foodauthority.nsw.gov.au/pdf/safe%20food%20tips.pdf

As it works equally well to keep food hot or cold, it will also keep chilled foods under the 5 degrees C necessary to prevent food poisoning bacteria from growing.

BENEFITS:

- Lets you bring hot or cold food anywhere and keeps it at a safe temperature for hours.
- You only need to spend a few minutes in the morning putting a meal together and it will sit in your campsite, caravan, vessel or home and cook itself while you are busy doing other things.
- You do not need to change your cooking habits - you can use your favourite crock pot, casserole or slow cooker recipes.
- The slow and gentle cooking ensures that meat stays super moist and tender while vegetables retain their shape, texture and colour.
- The food cooks in its own juices so you are not throwing away all the goodness - all the vitamins, nutrients and flavours stay in your meal.
- The food inside can never be over-cooked so you will avoid scorching, evaporation, over boiling or bitterness.
- You will save on energy as the meal is on the stove for such a short period of time.

You will save on washing up as there won't be an excess of saucepans, frying pans and serving dishes to clean up.