



GET ACQUAINTED WITH e-COOKING®

NUTRI-PULSE® – THE e-COOKER®

**Do you want to 'cook' your food within minutes,
while keeping the natural goodness and taste?**

**The Nutri-Pulse® e-Cooker makes it possible. You can
prepare food products like fish, meat and vegetables
easily with pulsed electric fields.**

e-Cooking offers new opportunities for cooks in restaurants and
food service, for product developers in food industry and for
consumers.

Discover your new way of healthy and tasteful cooking while
saving time and energy.





WHY CHOOSE THE e-COOKER?

QUALITY

- Better conservation of the original nutritive value
- More flavour, colour and taste

SUSTAINABILITY

- Enormous reduction in energy used for cooking
- Reduction in spoiling food

INNOVATION

- Great possibilities for your cooking experiments
- Simplification of the workflow in food services
- Prepare your food within minutes

SAFETY

- Process safe for food preparation
- Homogeneous heating, therefore microbiologically safe
- No risk of burning

MORE PROFIT

- Reduction in energy use
- Reduction in spoiling food
- Less staff, because of easy handling



HOW DOES THE e-COOKER WORK?

- In the Nutri-Pulse® e-Cooker the food is treated with pulsed electric fields
- These pulses change the structure of meat, fish or vegetables
- Cells are disrupted
- Cell walls become permeable
- The food becomes eatable, chewable and digestible
- The preferred temperature is reached by ohmic heating

Long term cooking at 100 °C is no longer necessary.

HOW TO USE THE e-COOKER?

- Put the food in the specially designed Nutri-Pulse® baskets
- Fill the vessels with a suitable liquid, e.g. bouillon
- Bring the baskets in the vessels
- Close the lid of the e-Cooker
- Choose the right program for each basket and start the program
- Wait until the electric pulsing treatment is finished
- Open the lid of the e-Cooker and check the final temperature
- Remove the baskets from the vessels
- Prepare your meal
- Enjoy it!

TECHNICAL INFORMATION e-COOKER

- Requires normal 220 V or 380 V
- Stand alone system
- Central PLC for easy operation
- Optional: Advanced diagnostic and data logging facilities



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“The Nutri-Pulse® e-Cooker is a sustainable breakthrough in technology and food preparation”

Jan Maat, chairman of the Food Valley Award Committee 2011



“De Nutri-Pulse® e-Cooker kookt revolutionair anders”

Nelleke Meinders-Kooi, voorzitter jury Koks! Innovatie Trofee 2011