

MULTI-COOKER MODULE (BAIN-MARIE OR MARY'S BATH)



A multi-use cooking tool that allows cooking of all kinds of food through three different cooking methods:

- "STEAMER" – Allows cooking of any preparations needing soft, regular and even heat, with a high level of moisture contact without any loss of flavors. Also has the ability to "Stack" several perforated steam baskets to cook several dishes all at once on multiple levels without cross-contamination. i.e. – steamed veggies, steam buns, fish, dumplings..
- "DOUBLE-BOILER" or "BAIN-MARIE" – Allows the cooking of any preparations needing a soft, gentle, controlled temperature that does not allow food to come into direct contact with steam, but the bottom of the pan may (Bain-Marie) or may not (double-boiler) directly contact the hot water bath. Ideal for custards & classic warm sauces like Hollandaise & Beurre Blanc or melting chocolate. Also functions as a chaffing dish.
- "BOILING" – Allows the cooking of dishes through complete immersion in a controlled temperature bath with either direct contact or indirect contact like SousVide (although this does not circulate the cooking water). Use with the immersion baskets. Partial immersion can be used as a method for canning.

USE:

Turn the control knob clockwise to turn on to the desired temperature (anti-clockwise to turn off). If the fill switch is in the **automatic mode**: there will be a 15 second delay, then the yellow LED turns on and the multi-cooker will fill up to the lowest mark. If the fill switch is in the **manual mode**: the multi-cooker will start filling immediately and will not stop until the switch is turned off. The multi-cooker has an overflow drain so it will never overflow.

The automatic refill feature will only refill to the lowest mark to compensate for evaporation. This protects the heating elements by always being submerged in water. The yellow LED will turn on when the refill activates.

The heating elements are also protected by a resettable thermal breaker in case of water system failure.

UTILITY REQUIREMENTS:

The multi-cooker wiring is integrated into the range wiring harness. 3,500W @ 240v, 14.58A.

The multi-cooker water inlet must be installed with a ¾" i.d. flex hose suitable for potable water. The water refill valve is rated for operating pressures between 14.5 – 72.5 psi. The waste water drain is supplied with a ½" i.d. flexible pipe that must connect to an "Air Gap" or "Air Vent" disconnect leading to a metal P trap. The P trap must be made from metal.

1. STEAM FUNCTION

RECIPES

110°	← -Stérilization (Baby bottles, jars, utensils)
105°	← -Vegetable cooking
100°	← -Meat cooking (including pre-roasting)
95°	← -Poultry cooking (including pre-roasting)
90°	← -Finishing and holding (Rice, bulgur, couscous, quinoa, etc.)
85°	← -Whole fish
85°	← -Fish filets
80°	← -Flans, custards
80°	← -Dim Sum
80°	← -Risen doughs (cooking)
75°	← -Cakes, sponge cakes, angel-food cakes (cooking)
75°	← -Quenelles (rechauffage, cuisson)
70°	← -Poached eggs
70°	← -Snow eggs, floating island
65°	← -Custards, pudding
60°	
55°	
50°	← -Foie gras (whole)
45°	
40°	← -Yogurt, farmer cheese
35°	← -yeast dough (proofing)
30°	

2. DOUBLE BATH

RECIPES

110°	
105°	← - Jarring, preserves
100°	← - Température holding (soups, sauces, garnishes etc.)
95°	← - Infusing (flavored huiles, teas, butters, sauces, etc.)
90°	← - Molded and dished cooking (meat based terrine, etc.)
85°	
80°	← - Egg based molded and dished cooking (Fish and vegetable terrines & mousses)
75°	← - Whole egg based dessert molded (Flans, crèmes caramel, custards, etc.)
70°	← - Egg yolk based desserts
65°	
60°	← - Defrosting before cooking
55°	← - Foie gras terrines
50°	
45°	
40°	
35°	← - Chocolate melting and tempering
30°	

3. BOILING

RECIPES

110°	← - Stérilization, preserves
105°	← - Pasta and rice cooking
100°	← - Pasta and rice re-heating
100°	← - Eggs in shells
95°	← - Sausage and ham cooking
90°	← - Risen doughs before oven cooking (Bagels, Pretzels)
85°	← - Ballotines (meat, poultry, fish)
80°	← - Galantine before roasting (meat, poultry, fish)
75°	← - Towel wrapped cooking (whole ham)
70°	← - Vacuum packed cooking (prepared dishes)
65°	
60°	← - De-frosting of sealed food before re-heating
55°	← - Vacuum packed foie gras
50°	
45°	
40°	
35°	
30°	