

ASCOLI

FLAVASAVA



Meat Cookers and Clarifiers – Less Waste, More Profit

Increasing turnover and maximising profit whilst maintaining a top quality meat product has always been the aim of every Butcher, Grocer, Caterer or Delicatessen. As a means to this end one name now stands out above all competition – FLAVASAVA.

If you are currently boiling your meat products, for every 3 joints you cook you could be losing the equivalent of 1 joint through shrinkage. Cooking at low temperatures for longer periods of time with Flavasava ensures a minimum shrinkage and a maximum quality product that has been

cooked evenly throughout. The added benefit of using cheap electricity (overnight for instance) through a time-clock facility means that Flavasava pays for itself very quickly, putting you, the user, in a position to make the most of your cooked meats as well as increasing your profits.

Using cooking bags you can maximise on the use of your Flavasava by cooking a variety of meats at the same time and flash roasting can give you that succulent finish without the weight loss associated with traditional roasting methods.

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- Stainless Steel construction
 - Accurate variable temp. control (within 1°)
 - Long life element fitted outside the tank
 - Electronic thermostat
 - Clarifying sets and cooking pots (for that extra profit)
 - Programmable time clock (for economy and convenience)
 - Guaranteed for one year
 - Special sizes available to order
 - 4 standard sizes

With 4 sizes to choose from there is a Flavasava model to suit your requirements.

AF25

Long lasting stainless steel construction and easy to clean and operate makes the AF25 a very popular model. Bench mounted it has a plug-in timer to control cooking times and give you the flexibility to cook overnight.



AF25

AF50

The same high quality construction as the AF75 but with the added advantage of a remote box containing all controls.



AF75

AF75

For the AF75 a remote box is fitted as standard. Manufactured now for over 10 years this has proved a versatile and reliable cooker.



AF150

AF150

The ultimate cooker of this range and indeed any other. Features include a power assisted lock-down lid, stainless steel stand, larger tap for quicker draining with a full probe control available as an extra along with the options for the smaller cookers.

FLAVASAVA SLOW COOKERS

Model	Tank Size			Capacity		*Product	Power	Available	
	W	L	D	Litres	Gallons			1	Phase or 3
AF25	440	440	320	62	14	4H/20kg	2kw	Y	N
AF50	440	490	400	86	19	6H/28kg	3kw	Y	N
AF75	440	690	400	121	27	10H/40kg	3kw	Y	N
AF150	620	920	480	273	60	20H/90kg	6kw	Y	N

The AF75 is available as an Oil Jacketed cooker, and all models can be converted to Clarifiers with the appropriate kit.

*The product capacity is given as a guide only, and will vary as the type of product cooked. Special sizes and extras are available to order.

Flavasava is a versatile cooker that not only cooks ham to perfection but will also cook a variety of products including turkey, chicken, beef, pork, black pudding, loose meats, pease pudding etc. If you can cook it in water you can cook it better in a Flavasava.



AVAILABLE FROM:

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Deighton Manufacturing Ltd. maintains a constant commitment to development and therefore reserves the right to modify the dimensions and specifications of the equipment as required.