

Futura Marvel

Pressure Steamer



—HACKMAN—

Futura Marvel Pressure Steamer



Using Futura Marvel you can defrost, reheat and cook food, even products requiring cautious handling. Thanks to Futura Marvel's speed and efficiency you can prepare a meal just before serving it, thus ensuring its freshness. Gentle steam cooking retains the texture, nutrients and colour of the products. Futura Marvel is useful in situations, where the amount of food needed changes rapidly and unexpectedly. Additional portions made of various ingredients can be prepared quickly, as Futura Marvel needs no preheating. Many dishes can be cooked simultaneously without the flavours transferring from one food to another.

Variable temperature range makes Futura Marvel a versatile appliance: pressure cooking, cooking in steam, variable steam, sous vide, regenerating, defrosting etc. Futura Marvel is faster than any combi steamer. Suitable for most common GN containers (1/1, 2/3, 1/2, 1/3).



■ Adjustable steam cooking 65...95°C



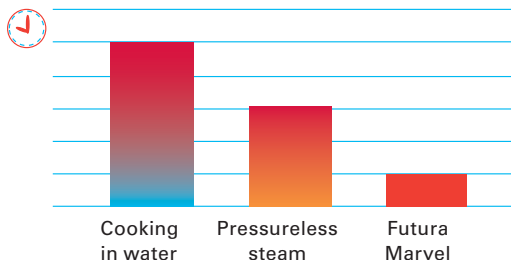
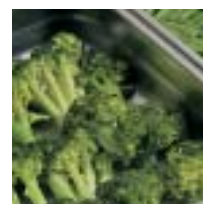
■ Pressure cooking 1,0 bar (120°C)



■ Pressure cooking 0,5 bar (110°C)



■ Steam cooking 100°C



With the Futura Marvel you can swiftly respond to changing demand and reduce losses. You can simultaneously make different dishes, since tastes and aromas will not transfer from one food to another.



Standard times	0 bar	0,5 bar	1 bar
Potato	40 min	20 - 25 min	15 - 20 min
Broccoli	10 - 12 min	5 - 6 min	3 - 4 min
Peas (frozen)	4 - 5 min	2 - 3 min	1 - 2 min
Whole chicken	150 min	80 min	
Pork belly	90 min	30 - 40 min	
Fresh cod fillet	10 min	7 - 8 min	5 - 7 min
Seafood terrine	35 min	25 min	20 min
Spaghetti	15 - 16 min	10 min	8 min
Rice	15 - 16 min	12 min	8 min
Caramel custard		25 min	
Braised cabbage	75 min	35 min	20 min
Gratin of potato casserole	90 min	45 - 50 min	35 min
Beef stroganoff (regenerating)	65 min	35 min	20 min

Futura Marvel	Capacity	Dimensions mm	Electric power
SE 14	4 x GN 1/1-65 mm	720x795x1430	24 kW
SE 24	8 x GN 1/1-65 mm	1200x795x1430	36 kW
Direct steam heated models			
SS 14	4 x GN 1/1-65 mm	720x795x1430	0,1 kW
SS 24	8 x GN 1/1-65 mm	1200x795x1430	0,1 kW

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