

wavegap[®]
next cooking generation

ncg[®]

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What is wavegap®



- **wavegap** is a machine designed and conceived to best realize the technique of cooking at low temperature, with low specific gravity liquids, such as cooking oil.
- The **wavegap** machine is completely automatic and is the only machine on the market to have a dynamic pressure control system directly inside the liquid and therefore the cooking tank, this guarantees a careful accuracy of the vacuum during cooking. The re-pump system allows a constant restoration of the vacuum inside the tank, completely automatically and without manual release to be implemented.
- The machine has installed a dynamic membrane pressure probe for food uses, its mechanical front protection system, allows it to stay in contact even with aggressive liquids for long periods of time and without losing resolution in reading. In addition to the pressure probe, inside a **wavegap** a pt100 temperature probe is installed, its excellent reading resolution, allows a precision to the tenth of degree, precision necessary for innovative applications such as the technique of milk culture, oil cooking, low temperature infusions, vacuum macerations.



What is è wavegap®



- **Wavegap** is a robust and resistant machine, it is entirely built in stainless steel, while the cover is made of methacrylate plastic material, resistant to both impact and temperature. To increase the high technological value of the machine is its intelligent system of probes, controlled by a small on-board computer PLC, touch screen, which gives to the operator a complete control of all parameters and always choose the best program for your needs.
- Last but not least, **Wavegap** is a machine entirely designed and manufactured in Italy, its components are made by leading European companies in its sectors, **Corret** **erices** is official Italian distributor of **Wavegap** and guarantees ordinary and extraordinary technical assistance, it also manages personalized training of first installation and use (on request).



What is the use of wavegap®



- A practical example can best explain the use of **wavegap**

We want to make a traditional roast pork shoulder, but without having to overcook it to make it soft, we can use the traditional technique of cooking oil and we make it with the innovative **wavegap** machine.

In this way we guarantee a qualitatively tasty and succulent result, thanks to the **wavegap** technology, which allows us to create a vacuum and thus lower the pressure inside its spacious tank. The lowering of the pressure allows us to lower the boiling point and then reach a higher energy state even if it does not necessarily have to bring the oil to very high temperatures.

Using low temperature oil, the food, which is inside the tank in a vacuum condition, has the possibility to stretch its fibers and then let the heat wrap along the whole surface without gradients, it is also important to underline that, being the density of the oil (physical measure different from the viscosity, but relative to the specific weight), less than that of the water, for osmotic effect the oil behaves like an insulator, not allowing the water of the food to get out of the fibers.



What is the use of wavegap®



- Finally, the low temperature we need to not allow proteins to reach their isoelectric point, due to a violent denaturalization due to cooking at high temperatures and relative loss of water molecules, giving us a more natural and soft result.

a e ap arises from a simple idea: to maintain unaltered nutrients during cooking of raw materials, even in the most delicate, such as vitamins and colored pigments, of vegetables. An idea created in a unique, highly technological machine.

Our roast pork shoulder is ready, and has assumed a softness and unique flavors, just now simply burn it for a few seconds in the oven or pan, adding a tasty crust.

a e ap has managed for us the processing cycle for a perfect cooking oil, completely autonomously and without strict control. In **a e ap** its software is designed to better manage the control and maintenance of a correct temperature inside the tank, the low pressure is always automatically restored during all the time, reducing losses, thus always delaying a good boiling at low temperature, while the interface follows the user during all the steps in a simple and intuitive way, focusing attention on every precaution.



Machine technical sheet

GTa^VX Xaf\haf

HEIGHT	›	224 mm
LENGTH	›	336 mm
DEPTH	›	538 mm
CAPACITY MAX	›	30l

Control panel display

COLOR	›	TFT LCD
DIMENSION	›	4.3"
COLOR IMP.	›	262.000
RESOLUTION	›	480 X 272
BRIGHTNESS	›	280cd/m2
BACKLIGHT	›	LED
LIGHT DURATION	›	40,000h

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