

COOKERS

**ROSE**

COOKER CLARIFIERS



*Maximise*

Profits from sales of cooked poultry, meats & dripping



# INTRODUCTION

Rose Cookers are individually hand made in the UK by highly skilled craftsmen, to allow meats to be gently cooked for the finest flavour and maximum profits. The materials used are high quality stainless steel throughout and to ensure peace of mind, every Rose product is inspected at each stage of manufacture and tested several times during assembly. Finally, each device is verified for a full cooking period prior to delivery - nothing is left to chance!

The polished stainless steel is crafted to ensure that the insulated lids fit snugly to provide a steam, vapour and odour resistant seal. The space between the outer case and the inner pan is similarly thermally insulated to prevent heat loss and provide economical running costs. The thermostat is infinitely variable to provide cooking temperatures from ambient to boiling point. Water drainage is by non-drip tap.

All Rose cookers are fully automatic for simple operation and are covered by our comprehensive, 12 month guarantee. Should any questions arise our friendly staff will be happy to provide assistance.

## QUESTIONS & ANSWERS

**Q. What is a Rose Cooker?**

**A. It is a water cooker designed to cook any meat e.g. beef, poultry, ham, pork**

**Q. What is the method of operating?**

**A. The meat is placed in the cooker in cooking bags. Cold water is added to cover the meat and the lid placed in position. Once the thermostat has been set to the desired temperature, the cooker can be turned on. There is nothing further to do until the cook is finished, when the water can be drained, meat removed and cooker cleaned.**

**Q. How does it work?**

**A. Once the desired temperature has been reached, the thermostat automatically switches off. The heat falls very slowly due to the thermal insulation between the inner and outer pans. When the water temperature drops, the thermostat turns on again for a few minutes to return the temperature to the desired level. As this sequence is repeated throughout the cooking cycle, the electricity consumption is very low.**

**Q. How does it differ from other cookers?**

**A. Traditionally, meat is cooked by applying a high temperature to the outside and when the centre reaches the desired finishing temperature, the process is complete. The Rose cooker may be set to cook at, or just slightly above the required finish temperature, hence minimising the effects of overcooking the outside resulting in improved flavour with minimal weight loss and shrinkage.**

**Q. How much meat can be cooked per batch?**

**A. Provided there is sufficient water in the cooker, the quantity of meat is only controlled by the inner pan dimensions. There is no minimum or maximum - one small piece of meat will cook exactly the same as a pan full.**

**Q. Are any special skills required?**

**A. No. Once the meat is prepared, it is only necessary to place it in the cooker, cover with cold water and flick a switch**



### MARK X GE MARK X RE MARK X (Cooker Clarifier)

The largest cooker for the heaviest of uses. Stand model with the option of a clarifier if required, the automatic operation model allows even new users to produce successful results. This model requires a 30 amp electrical supply.

RE model available for optional 3 phase supply.



### MARK IV (Casters) MARK IV Top Mount

The smallest Rose cooker still able to accommodate large hams. Casters for under storage or rubber top mounting. Control including timer, in the cooker case. 30 amp supply.

#### ROSE COOKER TYPE

MODEL	LOCATION	CAPACITY PER COOK
Mark IV GE Feet or Castors	Moveable on wheels or feet for table top	4x7kgs trussed joints
Mark V Castors	Moveable - on wheels	5 x 7kgs trussed joints
Mark V GE	Floor Stand - detachable	5 x 7kgs trussed joints
Mark V RE	Floor Stand - detachable	5 x 7kgs trussed joints
Mark V Cooker Clarifier	Floor Stand - detachable	5 x 7kgs trussed joints
Mark X GE	Floor Stand - detachable	9 x 7kgs trussed joints
Mark X RE	Floor Stand - detachable	9 x 7kgs trussed joints
Mark X Cooker Clarifier	Floor Stand - detachable	9 x 7kgs trussed joints





## COOKER CLARIFIER: ADDITIONAL FEATURES

These models contain an additional inner basket and filter, to allow small meats, crackling etc- to be slow cooked for enhanced flavour. The low density heating elements apply direct heat in such a way that the use of oil as a heat transfer medium is not required.

The circular inner basket is constructed from stainless steel with one curved side to accommodate the final filter. Two lifting handles make removal and emptying very simple.

Perforated 'patches' ensure that the cracklings and small goods can be completely drained. The stainless steel final filter is in the form of a book. Two plates are hinged vertically along one side so that the filter, usually mutton cloth, is placed between the two plates before closing. The filter plate is then slid into the runners inside the pan, over the drain outlet.

This arrangement allows for double filtering - the minced fat is melted in the basket and the partly filtered fat must pass through the filter plate before entering the drain outlet.

## CONTROL PANEL

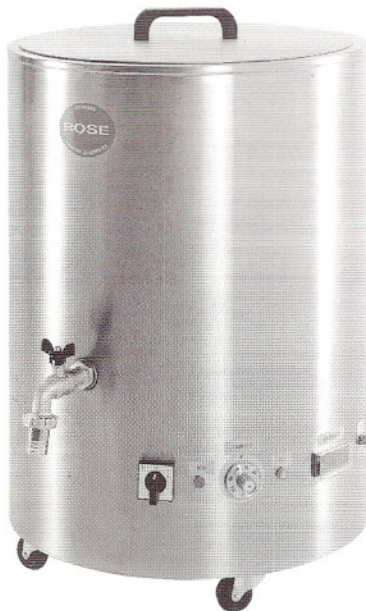


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GE (Table  
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## MARK V (Castors) MARK V GE MARK V RE MARK V (Cooker Clarifier)

A medium sized cooker with the choice of moveable, for under counter storage, stand mounted for easy access, with the option of a clarifier if required. As with all Rose cookers, this model is easy to use and fully automatic and requires a 13amp supply.



## SPECIFICATION

OUTER DIMENSIONS				INNER PAN DIMENSIONS		BASKET SIZE		ELECTRICAL			
Width inc. controls	Width cooker only	Length inc. valve	Height inc. handles	Width	Height	Diameter	Height	Element Type	Recommended Supply	Controls	Indicator Lights
n/a	515mm	560mm	565mm feet 625mm castors	457x397mm	375mm	n/a	n/a	1 Grid	240 volts 13 amp	Dial thermostat Auto timer Isolator and trip	1- mains on 1- heat on 1-trip
530mm	530mm diameter	650mm	800mm	475mm diameter	450mm	n/a	n/a	1 Grid	240 volts 13 amp	Dial thermostat Wall fix autotimer Isolator and trip	1- mains on 1- heat on 1-trip
640mm	530mm diameter	590mm	1030mm	475mm diameter	450mm	n/a	n/a	1 Grid	240 volts 13 amp	Dial thermostat Auto timer Isolator and trip	1- mains on 1- heat on 1-trip
640mm	530mm diameter	590mm	1030mm	475mm diameter	450mm	n/a	n/a	4 Rings	240 volts 13 amp	Dial thermostat Auto timer Isolator and trip	1- mains on 1- heat on 1-trip
640mm	530mm diameter	590mm	1030mm	475mm diameter	450mm	445mm 3mm perforations	295mm	4 Rings	240 volts 13 amp	Dial thermostat Auto timer Isolator and trip	1- mains on 1- heat on 1-trip
770mm	660mm diameter	750mm	1092mm	610mm diameter	450mm	n/a	n/a	2 Grids	240 volts 30 amp	Dial thermostat Auto timer Isolator and trip	1- mains on 1- heat on 1-trip
770mm	660mm diameter	750mm	1092mm	610mm diameter	450mm	n/a	n/a	8 Rings	240 volts 30 amp	Dial thermostat Auto timer Isolator and trip	1- mains on 1- heat on 1-trip
770mm	660mm diameter	750mm	1092mm	610mm diameter	450mm	565mm 3mm perforations	295mm	8 Rings	240 volts 30 amp	Dial thermostat Auto timer Isolator and trip	1- mains on 1- heat on 1-trip



## TRADITIONAL RECIPES USING THE ROSE COOKER

### POULTRY

Place prepared poultry in the cooker, cover with cold water, add cooking salt to a ratio of 1/2 kg salt to 25kgs poultry and cook until required internal temperature is achieved. When cool, flash roast in a preheated oven at 260°C, until skin is coloured and crisp.

### SWEET CURED HAM

Bone out the gammon, put 1lb Golden Syrup into the femur cavity, place gammon in a suitable container and allow to stand for 12 hours so that the syrup will pass into the meat. Truss the gammon and place in a cooking bag. Cook for 8 hours at 85°C.

### COUNTRY STYLE HAM

Bone out the gammon, spread one level dessertspoon of Demerara sugar in the femur cavity and truss into shape with four ties. If cooking bags are used, shrink onto the gammon using boiling water. Cook for 8 hours at 85°C. Allow to cool and refrigerate.

### VIRGINIAN TYPE HAM

Prepare as Country Style ham, but in addition to the sugar, place one teaspoonful of black treacle in the femur cavity. Cook for 8 hours at 85°C. Skin the ham as soon as it is cool enough to handle, lightly score the fat in a diamond pattern and cover with Demerara sugar. Insert cloves about 15mm apart. Flash roast in a pre heated oven at 200°C for 20 minutes and brush on the previously warmed treacle. Allow to cool and refrigerate until treacle is set.

### ROAST HAM

Prepare and cook as Country Style ham. When cooked, allow to cool off. Remove the rind and score the fat in a diamond pattern. Place in a preheated oven at 200°C for approximately 25 minutes until the desired colour is attained.

### HONEY ROAST HAM

Prepare and cook as Country Style ham. When cooked, allow to cool off. Remove the rind and score the fat in a diamond pattern. Brush with previously heated honey, 2 or 3 tablespoons per ham, then place in a preheated oven at 200°C for approximately 25 minutes until the desired colour is attained.

### ROAST LEG OF PORK

Prepare and cook as Country Style ham, but without the sugar. Once removed from cooker, score lightly round the circumference and rub in cooking salt to form crackling and allow to cool. Cover with pork dripping or brush on egg wash. Place in a preheated oven at 220°C for approximately 12 - 20 minutes.

### HOME COOKED BEEF

Prepare and cook as Country Style ham without the sugar, for 8 hours at 85°C. When cooked, sprinkle dry mustard onto the surface. Place in a preheated oven at 220°C for 15 - 20 minutes.

### TONGUES

Soak in running water for 15 minutes. Cook for 7 hours at 85°C and finally for 1 hour at 100°C. Press in a suitable container, adding gelatine to fill the cavity.

*Please note - when cooking hams of a greater weight than 8kgs per ham, increase the cooking time to produce a dry ham. Always ensure that an adequate internal temperature has been achieved on all cooked products.*

The manufacturer reserves the right to alter specifications without notice

# **Rapidaire Ltd.**

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