

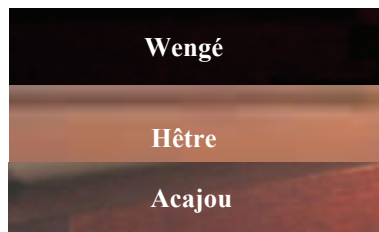
Because eating, first of all, is a pleasure !



NEW
&
EXCLUSIVE

ALUNGO [®]™
A Life Style

3 pieces of wood



*The Heating & Thermal Insulation
Wireless Set[®]*

FOR

Presenting, Transporting, Serving & Maintaining warm

Simply & Efficient

ALUNGO [®]™

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- *Thermal inertia*



Maintaining warm wherever you want !

- *A professional equipment.*



The main advantages ?

- *A thermal « relay. »*



The professional's corner

- *What kinds of "services" and for what tendances?.*



The gastronome's corner

- *To be with your hosts !*



Maintenance, Security & Guaranty



Instructions for use:

- *Let you simplify the cooking !*



A Life Style:

- *Let you cocooning with the bests products!*

More information on:
www.alungo.com

or

Any questions ?
Please send a mail to:
contact@alungo.com

400 watts -230 V



Alungo Ltd—UK
Patented & Trademark
Made in EU

A life Style

You appreciate.....

- ◆ *Inviting, but sharing meals with the hosts and take time to taste slowly*
- ◆ *Organizing snacks of pancakes, crumbles, fritters for kids and adults.*
- ◆ *Living outdoor but don't appreciate to move outside the all accessories of your kitchen !*
- ◆ *The barbecue, but you want to complete it with hot varied garnishes : couscous, rice, pasta, vegetables*

You don't appreciate.....

- ◆ *Prepared dishes*

Serving without stress !

Maintaining warm by thermal inertia, that's:

No sudden change in temperature

Simply to use (connected or disconnected)



Stability and accurately temperatures



Gentle and constant radiant heat



No drying and no changing the moisture



Natural action (no waves)



A sum of benefits

For all types of food

To Serve **Hot**
to The Place **Of Your Choice**
Inside & Outside

Maintaining warm, wherever you want !

For maintaining warm "correctly", it have to maintain, in the heart of the food, a temperature wich has to be between the cooking temperature and the temperature of consumption maintained included in the norms (65° - 55°)

HOW DOES IT WORKS?

The Heating & Thermal insulation Set[®] Alungo™ :

1. Extends the natural inertia of the porcelain
2. Sets automatically the correct temperature

The **chain of hot** is preserved
Food is hot heart

☞ **The Heating & Thermal insulation Set[®] ALUNGO™**
MAINTAINS WARM « CORRECTLY » & WIRELESS,
DURING 1H(AND MORE*)

To make the service easier

It has to be use according to the recommendations: read the pages
« INSTRUCTIONS FOR USE »
&
«THE CORNER OF GASTRONOMES »

Food set in Alungo to a temperature « in the heart of the food » between 75°—85° are still over 63° after 40 minutes and 55° after 1H and remains tepid for a long time after.

Instructions for use



The Heating & Thermal insulation Set[®] is a **new concept**. It doesn't used as a classic dish-warmer. You'll find yourself tricks to improve the service in all circumstances

1 Let preheat

Let preheat the **complete Heating & Thermal insulation Set[®] (1) (heating base + empty porcelain + lid)** Let plug in it on sector for **20 minutes (min*)**

[For delicate foods: such as fish, eggs, red meat, you can modulate the accumulation of heat without put the lid during the preheating and to cover at the time service or preheat with the lid and serve and without. (for fried food). Let See « the corner of the gastronomes »]

(1) **Method of use recommended**

(2) **Other professional use on www.alungo.com**

* When plugged longer, the temperature is limited

2 Let present

Put the food into the heating & Thermal insulation Set[®] and let disconnect. It's possible to use paper for cooking or others small containers to vary the dressage

3 Let Serve

Let transport the Heating & Thermal insulation Set by the insulate and ergonomics handles on your favorite place

Instructions important for a good use

- ✓ **The maintain of the temperaure is realised without separate** the porcelain from its heating base and make sure that it is properly placed.
- ✓ **To reset the temperature**, let reconnect the Heating & Thermal insulation Set[®] just a few minutes without destroying the presentation.
- ✓ Used with a Timer intercepted on the plug, the maintaining of the temperature can be extended beyond one hour (electric consumption limited for only a few minutes)

The Heating & Thermal insulation Set[®]
deletes the risks bounded to the hot chain
during the steps of the service,
it results :

More convenience, Quality, Safety and Hygiene

Maintenance, Security & Guaranty

- The **Porcelain** is resistant and of excellent quality. The shape facilitates the garnishing (**capacity 3L**). It has to all international standards of food safety. **Removable and washable in the dishwasher.**

- The **Frame in precious wood** is impervious to dirt. Maintain it with a damp cloth and, if necessary, with dish soap. You can also grow more beautiful with specific product for wood.

Do not put into the dishwasher

- The **Silverplated lid**. Between two uses, you can wash it with the proceeds of dishes and a **soft sponge**, rinse and dry before put it back in its bag. (in plastic it will remain intact until next use).

Like any silverware, it can oxidise. To remove it, use **special products dedicated for that purpose and a soft cloth.**

- The **Heating base**. (The heating plate is guaranteed 2 years). Remove the dirt only on the top surface (which is in contact with the porcelain) with a damp cloth **when the appliance is disconnected !**

NEVER DIVE THE HEATING PLATE IN WATER.

NEVER PUT INTO THE DISWASHER

After user, place it as the *Thermal Set* ready to use.

DIMENSIONS : 40CM X 31CM X 18CM

*Conditions of guaranty: never dismantle electrical parts before sending back it to after-sales service. Use it as recommended by the manual and maintenance.

AS ANY ELECTRICAL EQUIPMENT, HANDLE IT WITH
THE SAME PRECAUTIONS

The main advantages

- ✓ **A Thermal « Relay »** able to **maintain warm** or to **reset the temperature** of what is cooked first, **without damage the presentation**. The Heating & Thermal Insulation Set is not made to cook or heat food cold coming from the fridge.

- ✓ **Eating warm wherever you want, far from the kitchens**. The Heating & Thermal insulation Set[®] **ALUNGO™**, **wireless**, allows to eat warm wherever you want, **inside and outside**. Autonomous, flexible and polyvalent to make the quality and friendly atmosphere, the heart of the attention.

- ✓ **Ensure a service simplified and rationalized** with transports, presents and maintains warm all your recipes, while it allows to reduce significantly the manipulations binding of the service. **Easy to use and ready quickly.**

- ✓ **To combine functionality and « Art de la Table »**. A professional equipment which can take place in the best beautiful atmosphere. **3 pieces of wood** for assorting with **Classic, Asiatic or Contemporary** style.

- ✓ **To Serve in full security** **Wireless, Without flame or boiling water at the place of service**. Easy to transport thanks at the insulating and ergonomic frame. The respect of the **chain of warm** and **standards of temperatures** allied to a white porcelain made of excellent manufacture, are all factors favoring the **security of use** and the **hygiene of food** and take advantages from spaces where we like to make entertainments. (Publics buildings, childrens, marquees and so...

The corner of the professionals

A thermal "relay"

↳ Less maintaining

After being cooked with the all necessary ustensiles (stove, grill, oven, casserole, wok, ..) **the Heating & Thermal insulation Set®** will take the **relay** for maintain warm, in the regular way to preserve the taste and aspect of the food and simplify, the service.

↳ **To improvise.** The use of **the Heating & Thermal insulation Set®** doesn't need particular skill. Without recurrent costs. you can improvise: buffets, cocktails, snacks, business hot lunches and explore, **in full security**, the nice atmosphere of spaces like: Lounge, Terrasse, Room-service, Office, Home, S.p.a, Vip saloon, Yachting, Cooking work shop.

↳ **An alternative to the "service plate".** For an attractive offer with a maximum of variety and/or regional cooking.

A tool adapted to the challenges of sustainable development

Convenience and safe to use : More comfort for staff, security for the public without waves

Local products: Most value for a wide range of products for a demanding customers, listening to the seasons, the origin of products, health, diversity

Management of quantities: Flexibility of supply according to needs result in less losses

Consumption reduced: only consume sequentially (multiplied par 4 the thermal inertia) and reduce the losses warm.

The corner of the gastronomes

The temperature of the Heating & Thermal insulation

Set® ALUNGO™ is adjusted to answer the most common situations encountered when wants to keep hot foods, wich have points of cooking varying on average between: +/- 65° and +/- 85° according the type of food (meat,fish,rice,pasta,vegetables, sweet desserts,fried foods,)

Do not panic. When you finalize your recipe (cutting, decoration,..). Your meal may have already cooled. Once it is put in the **Heating & Thermal insulation Set®** it will regain its initial temperature. If it has cooled before being set in, leave plugged in or reconnect for 10 minutes or so, your preparation will again hot « heart » for one hour (disconnected).

Organize yourself: Depending of the type of meal and time available, you can unplug, before or after you set the food in the **Heating & Thermal insulation Set®** Likewise **ALUNGO** allows you to "reserve » while you are cooking.

Cooking scrambled eggs: (example of cooking at moderate temperature). First, let cook the eggs with your usual ustensil and set them in the **Heating & Thermal insulation Set®** when they are 3/4 cooked, let put the lid on. After 5 minutes, the eggs are cooked-to-point and will get a good aspect during 1H and more (see instructions for use)

Pleasure & Health: Seasons offer us occasions of "homemade". Wherever you are, in the living room, terrace, let you give time to eat, serving in 2 times, what remains in the dish will remain hot and the reflex of satiety can be manifested. **Enjoy yourself and make meals a Art of Living.**