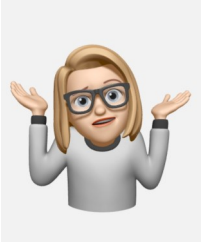


WTF BLOG #3



Jan 21, 2021

What's the Function? We looked to the experts at Wired to find out WTF with Charcoal cooking?



“There are only five taste receptors that are well-agreed-upon to exist within your taste buds,” Says Gavin Sacks, associate professor of food science at Cornell University.

He’s referring to sweet, salty, sour, bitter, and the new kid: umami. Anything else you perceive while eating - that smoky deliciousness, for example - is courtesy of **Aroma**.

When you bite into your food aromas are released, and they travel up your retro nasal cavity activating your olfactory receptors. That neurological signal mixes with whatever your taste buds are saying and tells your brain what’s going on in your mouth. Of course, even food cooked on a gas grill gives off aromas - all food does. But food grilled over a charcoal flame has a special one: **Guaiacol**.

Guaiacol is an aroma compound produced when you use heat to break down **lignin**, the resin responsible for holding strands of cellulose together to form wood. “It has a smoky, spicy, bacony aroma,” Sacks says.

“In fact, the flavor that most people associate with bacon is largely degraded lignin.”

Bacon = Case Closed. SOURCE: [LINK](#)

WTF is an automatic feed hopper?



The Sammic automatic feed hopper comes standard with the CA-61 but is an optional accessory for the CA-41.

This attachment is ideal for large volume vegetable processing with a capacity of up to 2,000 lbs of product per hour. You can process a 50 pound bag of potatoes in just 90 seconds! Pair with the FFC Chipping Grid or the FMC dicing grid to produce French fries, hashbrowns and even 1” homefries.

WTF of Customizing a Wok Range?

Wok cooking is a skill. The high temperatures make proteins brown quickly and evenly, and vegetables retain their fresh flavours. The chef will have their individual preference as to the position of the water faucet, the size of the bowl and if soup wells are required. Every Imperial wok range is built



to order in their California facility. Operators can customize every element of the range at no additional cost.

See the latest Imperial wok manual here: [Link](#)