



Maxim convection oven cooks faster than microwaves in some cases, says manufacturer.

BILLED AS NEXT BIG NEW REVOLUTION IN COOKING

New Convection Ovens Challenge Microwaves

Right or wrong, all that talk about the possible harmful effects of microwave ovens has created a niche for convection ovens. These "pure" quick-cookers are catching on fast and, according to many industry spokesmen, could well become the next big new revolution in cooking.

Major suppliers already on the market with convection ovens include Maxim and Cuisinart.

Just what is a convection oven anyway?

Here's how Cuisinart describes theirs:

"The Cuisinart Air Surge oven uses exactly the same kind of heating element as a conventional oven. However, a hot, temperature controlled wind blows continuously throughout the oven, making it seem hotter than if the air were motionless. And, because the wind "conveys" the heat to the food more rapidly than the still air in a conventional oven, foods cook faster and at a lower temperature setting — saving you energy as well as time.

"It isn't a microwave oven — it doesn't even have microwaves. In

some cases, the Cuisinart oven actually cooks faster than a microwave oven. With a microwave oven, when there are two potatoes or six slices of bacon, the process takes twice as long as with one potato or bacon slice. If there are 10 potatoes, they will take about 8 times as long to bake as one. However, the Cuisinart Air Surge cooks 10 potatoes or 25 slices of bacon just about as quickly as it cooks one. In fact, with large quantities it will outperform many microwave ovens. You can literally stuff it full."

The Cuisinart Air Surge convection ovens sells for right at \$250.

Maxim describes its convection oven as "a portable countertop oven in which air is continuously heated

and circulated by a silent fan, surrounding the food and cooking it evenly from all sides. It's 20 to 30% quicker than a conventional oven and saves energy too because you use a lower temperature."

Temperature range of the Maxim is from 150° to 450°. No pre-heating or thawing of frozen foods is required. It can also be used to dehydrate fruits and vegetables. Suggested retail is \$225.

For more details, contact: FARM SHOW Followup, Cuisinart, Stamford, Conn. 06902 (ph 203 324-6900).

FARM SHOW Followup, The Maxim Co., 164 Delancy St., Newark, N.J. 07105 (ph 201 344-4600).

HELPS PERFORM KITCHEN CHORES

Can You Use A Wooden Chef?

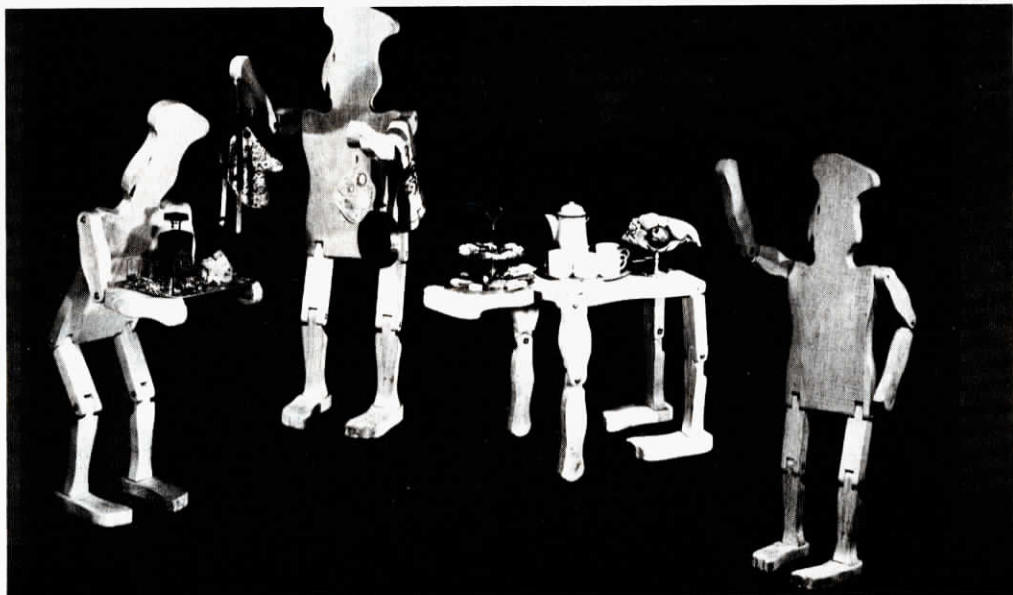
Meet the "Wooden Chef" from Rice Mfg., Stamford, Conn. He's tall, handsome and helps around the kitchen and house.

Made of 1 3/4 in. laminated knotty pine, he comes completely assembled and ready to go to work. He'll hold beverages, snacks, pots, pans or kitchen tools. And, with a slight wrench adjustment in his get up and go, he'll bend over into a handy serving table.

A few turns with an open-end wrench to adjust the bolts built into his "joints" adjusts the Wooden Chef into whatever position you want him in to help around the house. If he gets spotted or soiled, a few licks on his natural finish with fine sandpaper will clean him right up in a matter of seconds.

Stands about 5 ft. tall in the upright position. Suggested retail is \$100.

For more details, contact: FARM SHOW Followup, Rice Mfg. Co., 1492 High Ridge Road, Box 3344, Stamford, Conn. 06903 (ph 203 327-7055).



"Chef" stands 5 ft. tall; bends to any position for kitchen or home use.