



AMAZING ALL-IN-ONE COOKER ALLDA

www.allda.co.kr

What is ALLDA? Total Cooking Solution



From Beginning to End of Cooking !

The Ultimate Cooker

Supports all functions that are necessary for making food, from measuring and preparing ingredients to cooking, kneading, steam-cooking and even cleaning.





Product



Product



Steamer KC electrical safety certification China Product Certification Measuring Bowl Lid 전자파 강해 시험필 Cup EMI Blade KTC-HH07825-16004A 2017180713003465 Model No. ALLDA-1000 Bowl 40~11,000rpm, BLDC Motor Motor Spatula 1000W/Max 120°C Heater Built in Scale Max 3kg Main^{body} Max 2,500cc SUS Container Whisk Rated Voltage 220V/50Hz ~60Hz Max 99′ 59″ Setting Time Weight 7.3kg (include steamer 8.4kg) Cooking Recipe $300(W) \times 310(D) \times 304mm(H)$ Size Basket Book

ALLDA



EASY TO USE

Anyone can easily cook by just simply setting temp, time, and rotation speed.



- From fermentation to steamed dishes (11 steps)
- Sophisticated temperature control of ±0.5℃
- Up to 100 minutes
- Useful auto timer mode for a long time cooking
- 3D Cooking method by rotating the blade
- From hyper slow stirring to high-speed grinding (11 steps)



ALL-ROUND COOKING

Wide range of cooking functions based on ease of use and cooking science



Weighing

Timer

Hot Cooking

Steaming



Stirring

Emulsifying

Whipping

Functions



Mixing

Grinding/Milling

Blending

Turbo

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Reverse rotation



Kneading





QUICK TO COOKING

Even complicated dishes can be cooked more quickly with ALLDA.





COOK DELICIOUS

Amazing cooking completing by ALLDA's cooking science.

Blade revolving cooking

As the blades revolve, ingredients and condiments are well mixed and evenly cooked, without scorching on the bottom, making food more tasty and delicious.



Precise cooking condition control

You can cook delicious dishes you want without failures by precise control program of the custom temp and cooking time set according to the recipe.



Well-being Homemade recipes for ALLDA customer

Benefits

Well-being Life Everyday

With ALLDA, healthier and richer dishes for your family everyday.

Cook delicious and a variety of food saving nutrients and flavor of the ingredients. With Allda steamer, make a healthy steam cook to preserve nutrients well.

Mange your own healthy program fresh juice, low salty food, cholesterol-free and anti-allergy food, etc.

Prepare healthy food for family with fresh and safe ingredients directly selected.



Enjoy your cooking time with pleasant kitchen environment and more relaxed cooking conditions.



Technology

World best level multi-functional convergent cooker



• Direct-heated integral container-typed heater

- The thick film heater used for space development
- The energy-saving heater with high heat conductivity
- Precise temperature control of ±0.5℃
- All-powerful blade of the 3D cooking method
 - all the functions ranging from stirring, crushing, and grinding to dough without changing it to others.
 - Their shapes and angles are designed to increase mixing and cooking efficiency.
 - It is conveniently washed because it is easily separated.
- Wide and strong BLDC motor
 - No smell when it rotates because there is no any brush.
 - Speed is freely controlled by 11 steps from hyperslow stirring (40rpm)to grinding(11,000rpm)
 - Developed the supporting structure that minimizes vibration when it is operated.

• elaborate integrated control program

- Perfect dishes by controlling temperatures, time, and speed organically.
- Other useful cooking functions (electronic scale, timer, kneading function and etc.)

Technology

Perfect Safety Ability

The triple safety device of the lid

- The device automatically stops its operation when the lid is opened.
- The device rapidly stops its operation immediately when you open the lid forcibly while cooking is being done.
- 3 safety locks for the fixing of the lid.

Double anti-superheating device by the temperature sensor and bimetal

Elaborate operation control program for the safety

- Delicate temperature control within the error range of ± 0.5 °C
- When it's above 70°C, the rotation is limited in step 7 or more.
- When it's above 50°C, the dough function is limited.
- When the product is operated without time setting, it automatica stops in 100 minutes.

Food safety materials

- The quality of the material of the cooker (SUS304) and the hotplate (SUS444) is SUS which is safe even at high temperatures.
- The lid and steaming plate are made of PC approved by FDA.
- The blade is made of Ultem and SUS420J2 approved by FDA .

