

Artfully designed products by the
international artist

ARTHENA MAXX

Product presentation
COOKING BOX ECOCOOK
presented by art & culture ambassador for
fashion & enjoyment the Mikizzaner artist
community

Art model Verena Maxx

5% -15% of our earnings are used to
promote Corona Time hard hit artists and
new art projects



COOKING BOX ECOCOOK

© ARTHENA MAXX

WHAT IS THE COOKING BOX?

The cooking box was already an integral part of the kitchen towards the end of the 19th century.

The principle is simple: the food is only cooked briefly, then it continues to cook slowly and gently in a thermally insulated box and does not use any further energy.

THE CULINARY CULTURE AND ART OBJECT FOR EVERY KITCHEN



Advantages

Environmentally friendly & energy-saving cooking for 2-4 pots Healthy & gentle cooking of food in the cooking box - Ecocook

No burning - no stirring - no risk of fire
Intensive development of all aromatic substances. In the quiet of cooking, your food becomes a delicacy through the time of doing nothing.

You gain time for yourself and enjoy noise-free cooking.

Make a sustainable contribution - save electricity and money: You can also use the ECOCOOK for an extended cooling process.

Instructions

Step 1: Prepare the ingredients, fry, pour on and bring to the boil.

Step 2: Immediately place the still boiling dish in the covered pot in the cooking box. The pot should be three quarters full to ensure optimal warmth.

Step 3: Wait for about 3-4 hours to cook. Cooking takes different lengths of time depending on the food: the harder the food or the larger it is cut, the more time-consuming the cooking process. The cooking time can be calculated as three to four times as long as it would normally be on the stove. Advantage: You just cook your food, go out and find your finished meal later.

Step 4: just enjoy!

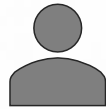
ASPARAGUS RISOTTO RECIPES



15 MIN. PREPARATION TIME



60 MIN. COOKING TIME



4 SERVINGS

INGREDIENTS

1 bunch of spring onions olive oil

500 risotto rice

500 g asparagus

1 tbsp porcini mushroom powder

¼ dry white wine

1 L vegetable soup Parmesan if you like,

1-2 teaspoons of yeast flakes are also possible for the vegan variant

PREPARATION

Wash the asparagus, cut into 2 cm cubes, set the tips aside. Finely chop the onion, fry slowly in oil. Fry the asparagus cubes, add the rice, fry, then deglaze with white wine, let simmer briefly. Pour mushroom water and vegetable soup on top and bring to the boil. Then add the asparagus tips and sauté briefly.

Now the Ecocook cooking box is used: Close the pot tightly and place it in the thermally insulated box for 60 minutes. Season to taste with salt and pepper, stir in the grated Parmesan if you like and serve. For a vegan variant, yeast flakes can also be mixed in instead of Parmesan.

Step by step

TO THE GOURMET MENU

You can find more great recipe ideas on our website ...

www.ecocook.at | www.koch-kiste.com



AML & AHP 23 COOKING BOX ECOCOOK SMALL

Painted by ARTHENA MAXX
Ideal for singles and couples (space for up to 2 pots)
1 felt blanket (insulation)
1 bottle of AML & AHP 23 SECCO, 0.75ltr

PRICE : 239,00 EUR
(price incl. 5% VAT)



AML & AHP 23 COOKING BOX ECOCOOK BASIC

Painted by ARTHENA MAXX
Ideal for couples
(space for up to 4 pots)
1 felt blanket (insulation)
2 bottles of AML & AHP 23 SECCO, 0.75ltr
Or 1 bottle of fine pumpkin seed oil Martin Schreiner, 0.5ltr.

PREIS: 269,00 EUR
(price incl. 5% VAT.)

AML & AHP 23 COOKING BOX ECOCOOK OPTIMUM

Painted by ARTHENA MAXX

Ideal for GOURMETS

(Space for up to 4 pots or 3 pots 1 pan)

Incl. 2 felt blankets (insulation)

1 bottle of AML & AHP 23 SECCO, 0.75ltr

1 bottle of AML & AHP 23 WINE. 0.5ltr.

1 bottle of fine pumpkin seed oil Martin Schreiner, 0.5ltr.

PRICE : 339,00 EUR

(price incl. 5% VAT.)



AML & AHP 23 COOKING BOX ECOCOOK DELUXE

Painted by ARTHENA MAXX

Ideal for special occasions

(Space for up to 4 pots or 3 pots 1 pan)

3 felt blanket (insulation)

1 ECOCOOK apron or ECOCOOK cooking bag

1 bottle of AML & AHP 23 SECCO, 0.75ltr

1 bottle of AML & AHP 23 WEIN, 0.5ltr.

1 bottle of fine pumpkin seed oil Martin Schreiner, 0.5ltr.

PRICE : 399,00 EUR

(price incl. 5% VAT.)



TIPS FOR COOL EATING PLEASURE

ECOCOOK - PARTY

Meet for a topic-specific cooking box ECOCOOK party, whether meat dishes, vegan, or country-specific dishes, etc. with your friends, family, customers, guests ect. and everyone brings their own dish with side dishes with their unique, individual ECOCOOK from Arthena MAXX. A varied buffet with different dishes is created quickly and easily, hospitable and host-friendly.

ECOCOOK - CHILDRENPARTY

The children's surprise from the cooking box. You can easily prepare 2-4 dishes for the children's hours in advance, including dessert, and surprise you with the stylish ECOCOOK cooking box as a treasure chest or surprise box. The ECOCOOK cooking box can also be used as a gift, because it is also a piece of jewelry, eye catcher, treasure chest, art and cult object for every room and will be remembered by every child as an unforgettable gift at a children's party. Tip: You can also fill the ECOCOOK cooking box with ingredients yourself and cook with the children and enjoy the result together after 2-4 hours.

ECOCOOK PICKNICK

Who doesn't love a picnic in the sun, in the countryside or in the snow? Meet for a picnic for 2 or a picnic with friends, families, customers, guests (Corona compliant) and bring your ECOCOOK cooking box with you and surprise you with hot delicacies and a good drink from Aufhauser-Brantl from the AML & AHP 23 shop.

**THE CULINARY
CULTURE AND ART
OBJECT FOR EVERY
KITCHEN**



**WE PRODUCE AND
LOVE LEMONADES &
DRINKS OF ALL
KINDS - TO MATCH
YOUR ECOCOOK**

The drinks are produced at the Eibiswald site. Brantl lemonades, the Aufhauser family's top brand, employs 25 people in Köflach and Eibiswald. Approx. 2,000 customers are supplied in Styria and Carinthia. In addition to a comprehensive range of beverages, the range also includes complete setup, advice and maintenance of dispensing technology.

In the first Austrian limo drive-in in Köflach, it is possible to buy drinks without having to leave the car.

Brantlstrasse 1, A-8580 Köflach

The Aufhauser / Brantl company has been successfully producing lemonades for more than 100 years.





HANS-PETER AUFHAUSER
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