

14.1550.01 Sousmatic Sous-Vide Cooker

Cook like a chef

Bring the sous-vide technique of the haute cuisine into your own kitchen!

Michelin-star chefs worldwide put their trust in this gentle cooking method to retain taste and flavour. Meat, fish or vegetables are sealed in a vacuum bag and cooked gently in a water bath at a constant low temperature, typically between 45 and 85 degrees Celsius. The food can be seasoned or have herbs added prior to cooking.

This prevents moisture from escaping and everything comes out succulent, tender and perfectly cooked with a 100% guarantee of success.

The impressive thing about the Sousmatic is how easy it is to use:

It can be attached to different pots and containers, can be automatically programmed, is quick to clean after each use and it can be easily stored, saving you lots of space in the cupboard.



Technical data:

Capacity:	For containers up to 25 liters
Circulation:	360°
Heat-Power:	1000 Watt
Temperature range:	40° ... 90°C 104 ... 194°F
Temperature stability:	± 0,1°C at 60°C
Power input:	220 - 240V~/50Hz
Display:	2,5" Control panel with anti-fat protection
Safety:	Alarm in case of overheating low water level
Weight:	1,6 kg
Dimensions:	43,5 x 10,8 x 12 cm
Accessories:	Incl. power cable

