

SUPER-COOKING



Revolutionary and innovative, the brand new **SUPER-COOKING** allows the low temperature cooking of vacuum packed products.

We can distinguish two different phases in the working cycle: temperature setting on the control board (normally the temperature doesn't reach more than 60°) and cooking time setting.

The water remains always static during the working cycle and there is the possibility of monitoring the temperature thanks to a sensor which allows to keep it stable.

This new technology has a lot of advantages and the cooking results are excellent: food extremely soft and tasty, flavours are exalted and the weight loss is reduced.

This is the reason why the MINI-COOKING is considered an essential device for every professional kitchen.

Overall dimension

670 x 550 x 320 H

Chamber height

170 mm

Effective water level

170 mm

Chamber capacity

50 Litres

Working temperature

45°-100°

Power

2000 W

Voltage

230V/50-60 HZ