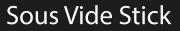


Sous Vide Cooking

28.85

Model: 11310

SOUS VIDE STICK SV 400





Heats over 5 gallons

Simple and quick attachment



SOUS VIDE

Healthier, Better Tasting Meals: Sous Vide Cooking enables your foods to retain all of their unique tastes, vitamins, nutrients and minerals.

- + Healthier, Better Tasting Meals: enables your foods to retain all their unique tastes, vitamins, nutrients and minerals. Perfect meals every time, never overcooked
- + Safe: Appliance is completely water proof by IPX7 standard
- + Easy to Use: Practical handle that attaches easily to any pot size. The 800-Watt motor for rapid heating of the water bath and constant temperature due to water circulation
- Heats: over 5 gallons to a precise temperature ranging from 77 °F to 194 °F (25 °C to 90 °C) with precise increments and maintains that temperature
- + Easy to Use: Easy to read electronic touch control panel for exact setting and timing. Can be programmed up to 99 hours



SV 400

SOUS VIDE COOKING

Sous Vide, which means "under vacuum" in French is the process of vacuum sealing food in a bag, then cooking it to a very precise temperature in a water bath. This process produces results that are impossible to achieve through any other cooking method! Healthier, Better Tasting Meals: Sous Vide Cooking enables your foods to retain all of their unique tastes, vitamins, nutrients and minerals. Meat, fish or vegetables can be cooked in a vacuum bag. The advantage: The foods cook in their own juices and become particularly soft and tasty. CASO DESIGN off ers a coordinated system: The vacuum bags and film rolls are absolutely boil-proof. With the vacuum sealers you seal the filled bags with a double weld seam. Everything in the water bath of the Sous Vide cooker must be well sealed, as quality pays off !





The ideal complement to your vacuum sealer



WATERPROOF

SENSOR-TOUCH CONTROL



Delicate and intense taste experience

TECHNICAL DATA

Model	11310
UPC	4047849213105
Voltage	120 V / 60Hz
Power	800 Watt
Weight	3.97 lbs
Certificate	ETL
Loading quantity 20'	3240
Loading quantity 40'	6588
Loading quantity 40' HQ	7332
Product dimension (WxHxD)	4.53" x 12.24" x 2.76"
Giftbox dimension (WxHxD)	6.89" x 14.17" x 4.53"
Master Carton dimension (WxHxD)	9.65" x 15.16" x 7.48"

CASO DESIGN USA LLC

www.casodesignusa.com

DOWNLOAD

Owner's Manual www.CasoDesignUSA.com