

B-TASTE SOUS VIDE COOKING

Model: 0180/00
Code: 00C018000AR0
EAN: 8003705117891

Sous vide cooking. Low temperature cooking is a surprising cooking technique that allows you to combine a number of absolutely unique advantages: easy, wholesomeness of food, fullness of flavour, natural colours, optimal consistency, and long preservation of ready-made foods!

Product specifications	
Power	1000 W
Display touch screen, adjustable time and temperature	✔
Low temperature vacuum cooking system	✔
Excellent way of food preservation	✔
Timer	up to 99 hours
Temperature range	0-90°C
Water heating	from 6L to 15L
Removable lower part, easy to wash	✔
Sous vide kit	manual pump + 3 reusable vacuum bags