

TESTSIEGER	
ETM TESTMAGAZIN • URTEIL	
CASO Design SV 1200 Smart	
SEHR GUT	95,0 %
Im Test: 10 Sous-Vide-Sticks Testurteile: 5× sehr gut, 5× gut www.etm-testmagazin.de	Heft 05/2019

For containers
up to 20 liters
volume



Incl. Smart
Control with CASO
Control App



SOUSVIDE - Trend from the star kitchen:

Meat, fish or vegetables can be cooked in a vacuum bag. The advantage: the food is cooked in its own juice and becomes particularly tender and tasty. Vitamins, minerals and flavorings are retained.



Product data

Art. No.	1328
EAN	4038437013283
Measurements	85 x 330 x 60 mm
Weight	1.0 kg
Water circulation	Ca. 10 litre / min
Power	1200 watt
Voltage	220-240 V~ 50/60 Hz
Certification	GS, CE
Packaging unit	2

SOUS VIDE COOKER

SousVide Cooker SV 1200 Smart

- + SousVide cooker with **simple clamp mounting** for flexible SousVide cooking of Michelin star quality
- + Perfect for meat, fish and vegetables
- + Also suitable for heating baby food in the glass, for tempering of couverture in a water bath, the preparation of yoghurt and for the gentle thawing of frozen products
- + **Rapid of heating of water due to powerful 1200 watt system**
- + **Appliance is completely water-resistant according to IPX7 standard**
- + Precise temperature control up to 90 °C increments in 0.5 °C increments (32-194° Fahrenheit)
- + Timer function: can be precisely set in 1 minute increments up to 99 hours 59 minutes
- + Heats up to 20 litres water to precisely within 0.5 °C*
- + **Smart Control: SousVide Stick can be controlled and read with the CASO Control App**
- + Simple operation of the LED display using a sensor-touch control panel
- + **3D circulation: Constant temperature due to water circulation**
- + Compact SousVide cooker: Space-saving storage & easy to clean
- + Suitable for virtually all heat-resistant vessels*

*Depending on the isolation of the container