

Cod: 5169

Vacuum cooking machine tank capacity 9 lt



Description

Vacuum Cooking Machine 9 litre tank capacity ideal for low-temperature vacuum cooking of food. The work cycle of this equipment is divided into two phases: in the first phase the operator sets the desired temperature of the water in the tank (normally not exceeding 60°) and in a second phase the cooking time is set. The static nature of the water, together with continuous monitoring of the maintenance of a uniform temperature in the vat, allows the machine to operate a type of cooking that gives the products an extreme internal softness, the enhancement of flavours as well as a reduction in the 'weight loss' that occurs during a normal cooking process. This is precisely why this technology has become an indispensable working tool in any professional kitchen.