

Cod: 3410762

Stainless steel table on legs depth 600 mm 900x600 mm



Description

What is vacuum cooking Vacuum cooking is a cooking method involving the use of a vacuum bag and immersion in hot water. The food is thus cooked from the outside, without direct contact with water. In this way, it preserves its organoleptic properties to the maximum, avoiding the dispersion of its juices and preventing oxidation that would naturally be created by contact with air. Advantages of vacuum cooking Vacuum cooking achieves a taste result that cannot be compared to any other type of cooking: the flavour is authentic and preserved by contact with both air and water, and applies equally to meat, fish and vegetables. Juices and flavours are maximised, as is the smell of the food. This process is ideal for discovering the true flavours of each food. In vacuum cooking, the water temperature is around 50°C-60°C. The recirculation of heat produced at low temperature also affects the tenderness of the meat, which is extremely tender after vacuum cooking. Vacuum cooking products. Vacuum cooking machines use the low-temperature heat recirculation system to cook food while preserving all its qualities. In these systems, which are digitally controlled, the cooking temperature and time can be selected. The professional vacuum cooking machines are made of stainless steel, suitable for contact with food according to current regulations. Operation is electrical. Vacuum Cooking on Ristoattrezzature All professional vacuum cooking machines for sale on Ristoattrezzature are CE-marked.

Dimensions

Dimensioni esterne	900x600x850 mm
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Technical data

Materiale	stainless steel
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